

The logo features a circular icon with a right-pointing arrow above the word "Festival" in a large, bold, black, distressed font. Below "Festival" is the year "2024" in a smaller, purple, sans-serif font.

# Festival 2024

## Catering Team

**Team Description** - Do you have A deep love for food and an eagerness to share that passion? Join us in ensuring that our festival volunteers have the nourishment and energy they need to make the festival unforgettable for all. Whether you're a seasoned chef or a culinary newbie, your enthusiasm is what matters most... Together, we'll keep the festival spirit alive and thriving!

### **Roles & Responsibilities**

#### **Chefs:**

There are 2 chefs who lead the kitchen, this includes the roles and tasks at any one time. They are also the First Aiders. We may ask experienced volunteers to step up to the plate from time to time and cover if one of the chefs is on a break or left the kitchen. The role of the chef is to ensure the health and safety of the kitchen, to make sure the food is served on time and that it is of a high quality and lastly that the dietary requirements of diners are met.

#### **Chefs assistants**

Chefs assistants will work alongside the shift Chef and will help with the general running of the kitchen. Duties will include preparation and cooking of items. This is often made-up of core team volunteers who have served with us before, are experienced and understand the pressures of the process. However each year brings new people who often bring new skills and ideas. Chefs assistants have to move fast - especially during service, they will carry hot things and spend a lot of time by the ovens.

#### **Cooks**

Anyone who has ever seen the film 'Ratatouille' will know that anyone can cook. And they can! Ultimately cooks will be required to fulfil the recipes set by the chefs. Cooks will help prepare over stoves, maintain large pots of hot foods, work Fryers and refill the front during service, help with general running and assist where otherwise required.

#### **Food Prep team**

The food prep team Is the most important team in the kitchen. Each shift there will be three to four people who will wash, peel, cut, slice and dice ingredients ready for cooking. They may also assist the chefs and cooks in the preparation of menu items.

There is allot of knife work but training is given to help with technique. The prep team also works one day ahead so any preparation is really for next day service, this makes it a reasonably relaxing and steady place to work. Prep team will also consider stock and its rotation.



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### Washer Uppers

Literally THE most important role in the kitchen. Keeping the flow of clean plates, pots, pans and cutlery is so important to the kitchen. It cannot function without these items. In really busy times the whole kitchen steps in and helps out. Tasks will include the use of an industrial washer, scraping and stacking plates, drying them and putting away. It's a nice out the way job where volunteers can set their own pace and manage their own practical systems. Washer uppers may also take on cleaning tasks such as cleaning the floors and disinfecting surfaces. Other tasks such as ensuring Tea towels are hung to dry every evening are crucial to the general safety and management of the kitchen. There are ideally two washer uppers at any one time.

### Cleaning team/Tea and coffee

The cleaning teams tasks are concerned with the overall cleanliness and sanitization of the kitchen and dining room, this also includes fridges, walkways and work surfaces. The role also includes checking regularly the tea and coffee stations in the dining room to ensure they are stocked and clean. This will include filling up juices where required. Other tasks include the mopping up the floor and emptying the bins. Like washing up. it can be a comfortable role in that you can work at your own pace ensuring everything is as sanitised as we would like it to be! Taking regular fridge temperatures is also important to this role.

### Front of house team

The front of house team are the eyes and ears of the whole operation. It requires people who are confident, happy and can communicate well with others. You will get to know people well and they will get to know you. How we serve the food we prepare is as important as preparing it. Understanding how to greet people and be gracious, kind and firm is essential, especially in the mornings! You will also be responsible for portion control, communicating with the kitchen, ensuring chauffeurs are stocked and the salad bar is maintained. You will ensure tables are clean and sanitised and that tea/coffee stations are continually stocked. Dealing with complaints and/or meeting peoples dietary requirements is an important factor to the is role.

In addition to your specific roles all team members are asked to take responsibility for the wellbeing and safety of young people and follow emergency protocols as needed.

**Hours** – All teams work on a shift pattern, you will either work a morning, afternoon or evening shift, no more than 8 hours a day.

**Minimum Age: 16**

**DBS Required: Yes**

**Reference:** Every volunteer is required to have had a reference by someone who has had leadership responsibility for them for at least a year. This ideally needs to be a church leader, youth worker but also can be a work manager or teacher.

Scan QR code to sign up.

