

CATERING

Overview:

The Catering Team plays a key role in keeping the festival running smoothly by providing meals and refreshments to all our volunteers. This team helps make sure that every volunteer is kept well fed throughout the week and will help with serving, cooking, chopping and everything in between.

Responsibilities and requirements:

- Follow recipes and instructions set by the chefs.
- Prepare food over stoves, manage large pots, and operate fryers.
- Refill serving stations during service.
- Assist with general kitchen tasks as needed.
- Wash, peel, cut, slice, and dice ingredients for cooking.
- Work one day ahead to prepare ingredients for the next day's service.
- Assist chefs and cooks with menu item preparation.
- Handle stock rotation and monitor ingredient levels.
- Receive training in knife skills and safe food handling.
- Operate industrial dishwashers and manage the flow of clean kitchenware.
- Scrape, stack, dry, and store plates, pots, pans, and cutlery.
- Take on cleaning tasks such as floors and surface disinfection.
- Ensure tea towels are hung to dry each evening
- Maintain overall cleanliness and sanitisation of the kitchen and dining room.
- Clean and disinfect fridges, walkways, and work surfaces regularly.
- Check and restock tea and coffee stations in the dining room.
- Refill juices as needed.
- Mop floors and ensure walkways are safe and dry.
- Empty bins and manage waste disposal.
- Take and record fridge temperatures regularly.
- Be the welcoming face of the catering operation—friendly, confident, and communicative.
- Greet diners and serve food with grace, kindness, and professionalism.
- Manage portion control and communicate with the kitchen team.
- Ensure chauffeurs (hot boxes) are stocked and ready.
- Maintain and refill the salad bar.
- Keep tables clean and sanitised throughout service.
- Monitor and restock tea/coffee stations.
- Handle complaints and respond to dietary needs with care and clarity.

