



Quaker Open Christmas 2009
Union Chapel, Islington, London
23rd to 30th December

Quaker Open Christmas Job Descriptions:

COOK FOR THE EVENING SHIFT

This is the busiest cooking shift and there are four cooks assigned to work. You will prepare three food presentations.

Times:

- 3:pm Guests will start arriving. Please serve and have available: Hot Drinks, Cold Water/Squash, Crisps, Biscuits (individually wrapped), and Fruit. There is also soup, if needed.
- 6:pm Dinner: Don't forget to eat as well!
- 9:pm Serve more Hot Drinks and the scheduled Snack (which may need to be cooked – see the Cook Book for more information).

Some things to be aware of:

- Only the Cooks are allowed in the kitchen area.
- The chopping boards and cleaning materials are colour coded.
- Kate needs to know if you are running out of anything! Please call her – use the Shift Leader's phone at an appropriate moment.
- There are take-away boxes for any left-over dinners or for those who want to take away their dinner.
- You can make Sandwiches and Soup and add other lunch items from the pantry at any time to hand out to anyone outside.
- At least one evening activity requires cooking on your part – preparing the Christmas Cookies for decorating.
- You are responsible for keeping the kitchen clean.

Tools You Will Need:

1. All the menus and cooking instructions for each shift are in the 'QOC Cook Book' in the kitchen. It has a red cover.
2. All the food you need will be in the Pantry or the Fridges and Freezers.
3. Kitchen cleaning materials are marked Green.

The purpose of each QOC Job Description is to help the entire Project run smoothly by ensuring that each job is assigned to a responsible volunteer. As long as the jobs are fulfilled, the roles can then be interpreted somewhat flexibly.