



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

Quaker Open Christmas Job Descriptions:

COOK FOR THE OVERNIGHT SHIFT

This Cooking Shift has many different possible food presentations. You can respond to the guests in the project by preparing sandwiches or soup or providing snacks at any time. Additionally, you should keep yourself and the other volunteers fed! During the night, it would be helpful for you to prepare at least as many lunches as there are guests staying overnight, so they can take them away in the morning. You will also need to prepare breakfast for the guests and other volunteers in the morning.

Times:

From 10:pm Prepare food for the guests staying overnight and also the other volunteers as needed.

Overnight Prepare the packed lunches for all the guests staying overnight.

7:am Serve a cooked breakfast for all guests and volunteers.

Some things to be aware of:

- The Guests may be sleeping in the next room, so please keep the noise levels down.
- Guests are not 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.
- 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.