

Job Description for Cell Group Kitchen Workers

- Arrive at 5:30 to begin preparing food for the kids. The menu is on the kitchen schedule. The food should be ready by 6:15.
- Set up two long tables and folding chairs at the front of the dining hall for the preschool kids.
- Follow the class rotation schedule posted below.
- Send a kitchen worker to each class for a headcount of students in order to estimate the quantity of food needed to prepare. (Approximately for 70.)
- The standard serving rules are as follows:
 1. Pray over the meal.
 2. Use serving gloves to serve food to the students.
 3. Keep food warm by using the dry warmers.
 4. Heat liquid foods (cheese, chili) by using the hot water warmers.
 5. Seconds are allowed after everyone in the class has been served, and there is enough estimated food left for the rest of the classes.
- If running behind on the serving times, please send a kitchen worker to notify each class when it is time for them to come and eat.
- Please clean dishes, wipe tables, and return all utensils and cookware to its proper place. Sweep kitchen and under brown mats. Mop where needed.
- Any leftovers can be refrigerated or frozen if reusable. (Do not freeze nacho chips.)
- Please let Amriel Thompson or Scarlett Williams know if you are unable to work your scheduled Sunday.

Class Rotation Schedule

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| Preschool | 6:15-6:45 |
| Puppet Team | 6:25-6:45 |
| 1 st -4 th | 6:45-7:15 |
| Teens | 7:15-7:45 |