

KP DUTIES



Report to the kitchen 15 minutes before the meal. Wash your hands. Decide which three people will be in the kitchen helping with dishes after the meal. The remaining “crew” members will clear/bus all of the tables. You will have responsibilities before, during, and after each meal.

Before the meal

1. Put out any food, beverages, and condiments for each table.
2. Make sure all dishes of food have serving utensils.
3. Find out what food will be saved after the meal.

During the meal

1. Get anything your table might need (refills, etcetera)
2. If refills run out in the kitchen ask another table.
3. Enjoy your meal!

After the Meal

1. Dishwashers clear their own dishes and report to the kitchen to begin washing/drying dishes.
2. Clear ALL dishes from tables, sorting silverware into buckets and taking care of dishes, food waste, napkins etc.
3. Empty the serving dishes of extras into containers at the cook’s table. Take care of dirty dishes.

Dishwashers

1. Scrape, rack, rinse and wash all dishes.
2. Sort silverware: 8 eating or 4 serving pieces per section-handles up!
3. Scrub pots and pans then run through washer.
4. China air-dries and all other gets paper towel dried.

Dining Room Crew

1. Wipe down tables after all dishes have been cleared.
2. Reset tables for the next meal using washed dishes as they come out of the kitchen.
3. Wipe down all side tables and bar.
4. Sweep under and around tables and chairs in the dining room.
5. After last meal, put chairs on the tables and sweep the floor.



Take out garbage.
**NO ONE LEAVES UNTIL
ALL JOBS ARE FINISHED!**