



SERVICE CREW

The Service Crew receives and sets up or displays catered or potluck foods and beverages during the event and, when necessary, provides portion control by plating each food item as members pass thru a buffet line. (Many events will not require portion control and plating.)

Main Responsibility: Receive, set up, and serve catered or potluck foods and beverages during the event

A container with your Crew Name will be available in kitchen and will have everything you need to set up your area.

Things to Do:

- Set up table with beverages, ice buckets, ice, cups, etc.
- Set up heating trays on food tables, if necessary
- Receive catered food delivery
- Set up catered foods as per a diagram which will be provided for each event
- Assist members in placing their potluck contributions on food tables
- Staff buffet lines, if requested
- Cut club-purchased desserts into single servings
- Fill trays with plated dessert slices & pass out to each table
- Ensure food and beverage tables are kept re-filled
- Ensure food and beverage tables are kept tidy and spill free

Coordinator: Secretary

Needed: Four (4) volunteers working together with the coordinator to make sure food and beverages are served in an efficient and equitable way