

# Food & Beverage Crew

## Questions?

Check out the volunteering section of the event website:

[christmaslunchinthepark.com.au/volunteer](http://christmaslunchinthepark.com.au/volunteer)

Or send us an email:

[christmaslunch@missionaustralia.com.au](mailto:christmaslunch@missionaustralia.com.au)

## Your brief

You prefer making people's day from behind the scenes, working in a tight-knit team to ensure all mouths are fed and watered. In the Food & Beverage Crew, you'll be in a dynamic environment as you unload, sort and distribute Christmas lunches and re-fillable water bottles. Without you, the show could not go on.

### Arriving onsite

Please arrive onsite at your allocated time and register yourself at the Volunteer Concierge. Here you will collect your lanyard before reporting to the Food & Beverage Supervisor for briefing.

### Event timings

Please refer to the enclosed event schedule for estimated timings of the event.



High level of activity



Manual handling



Food handling

## The Food & Beverage Crew contributes by...

- Supporting our guests' enjoyment of Christmas Lunch in the Park 2019, through your active and enthusiastic participation behind the scenes, ensuring all catering needs are delivered in a timely, efficient and food-safe way.
- Setting up and maintaining a distribution area that is clean, tidy and compliant with food hygiene requirements.
- Preparing and bagging bread at the start of the day ready for distribution, adopting proper food hygiene practices, and separating the rolls into groups of 10 for collection by Stewards.
- Ensuring both guests and volunteers are adequately hydrated. Your team is responsible for maintaining water supplies are distributed from tubs, covered with ice and distributed around the event (with re-fill stations located near the two food distribution points). Re-usable Mission Australia branded water bottles are provided this year. **IMPORTANT: Water tubs are heavy. Always carry tubs with 2 people or use a trolley provided. Never lift on your own.**
- Carefully maintaining hygiene and presentation, preparing food as instructed for collection by Stewards (in three separate courses). Stewards will advise if they need vegetarian meals at their tables and you will provide the required number in a box and repack the spare ones.
  - **Entrée:** food boxes will contain approx 30 entrees and will be passed out of the cool room.
  - **Main:** food boxes will contain approx 10 entrees and will be passed out of the cool room.
  - **Dessert:** stock passed from cool rooms and placed into baskets for each table
- Receiving unallocated meals from Stewards and transferring as directed by the Food & Beverage (F&B) Supervisor.
- Making sure you eat lunch too! Just make sure to check with the F&B Supervisor.
- Emptying cool rooms as advised by the F&B Supervisor, once the event has finished (ready for collection by 2:30pm).
- Reporting all incidents to your F&B Supervisor, no matter how small it may seem.
- Referring any medical situations to the St. John's Ambulance First Aid station and any unsafe situations to Security.
- **And, of course, by having fun!**