Hospitality Team

Typical Day

Team of 6-8 volunteers



Daily Responsibilities

6:45 - 10:00:	Manage breakfast preparation, serving, clear up & cleaning Switch on urns, replenish supplies in team spaces Receive and disperse daily catering order
10:00	Handover Rawnsley Kitchen to external catering company
10:00 - 12:00	Free time or preparation/baking food/cakes for use at receptions
12:30 - 1:30	Take lunches (prepared by external caterer) to admin block for Leadership's lunchtime planning meeting. Refresh team and speaker tea and coffee spaces Monitor wristbands of volunteers for lunch
12:00 - 4:30	Prepare, set up refreshments for afternoon receptions (as needed) Set down refreshments Order catering supplies as needed daily (Team Leader)
5:30 - 6:30	Monitor wristbands of volunteers for dinner Prepare, set up refreshments for evening receptions (as needed)
6:30 - 7:30	Restock catering items Clean and tidy team spaces Prepare Rawnsley Hall for Breakfast