

2026-2027 Food Service Orientation



AGENDA DAY 2

7:00 am – 5:00 pm

8/11/2026

Kitchen Prep 7:00 am – 12:00 pm

- Go to your assigned Kitchen
 - Checklist:
 - Deep Clean
 - Tool Inventory
 - Dry Goods Inventory
 - Kitchen/Cooler Inventory
 - Make List of Non-Food Needs

LUNCH ON YOUR OWN 12:00 – 1:00 PM

KITCHEN PREP CONTINUED 1:00 – 5:00 PM

- Go to your assigned Kitchen
 - Checklist
 - Continue checklist from above
 - **Once completed, return checklist and Inventory lists to Teri @ FS Building**