

2026-2027 Food Service Orientation



AGENDA DAY 4

7:00 am – 5:00 pm

8/13/2026

Kitchen Prep 7:00 am – 12:00 pm

- Go to your assigned Kitchen
 - **Complete any checklist tasks not completed on Day 2.**
 - 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
 - Complete orders from Warehouse Inventory for Weeks 1 & 2
 - Complete other ordering for Weeks 1 and 2 (8/20-8/31)
 - For Items not in stock in the Warehouse
 - **Once completed, turn Warehouse orders in to Warehouse staff.**
 - **All other orders (for items not in Warehouse Stock), submit to Teri.**