



Grouse Mountain Tye Ski Club
General Kitchen Responsibilities
2014-2015
Updated December 7, 2014

Welcome! Each kitchen team has a lead parent who has done this before (or is just exceptionally brave) and who will lead you through this. The lead person will get keys from the Peak Office for the cupboards and deal with the cash, etc.

ARRIVAL: Come up on the early tram with your kids and head to the cabin – it will be open. Kitchen is open between 8:00 am – 2:00 pm, including set up and clean up.

COFFEE: First Priority!! Plug in and turn it on. It has a direct water line. Let it preheat for 10 minutes. Also preheat the stainless coffee thermoses with hot tap water and then dump out. Coffee and filters are in upper cupboards. Fill filter about half full. Press the brew button **ONCE**. It will overflow if the button is pressed more than once. When one pot is done, start another and continue as demand requires. Milk or creamers, and sugar go on the counter.

HOT CHOCOLATE: Heat up water in the big pot with the spigot, add hot chocolate mix till it tastes right. Keep it at a drinkable temp for the kids. Other hot drinks are available. Tea is above the fridge, and there's usually apple cider. There is a hot water spigot on the coffee machine.

OATMEAL: Serve by adding hot water from the coffee machine to the oatmeal in a bowl.

WATER: Fill a big orange thermos container with spigot – should be labeled water and put on the counter within easy reach. Put out little dixie cups for the water.

SOUP/CHILI/PASTA: We have two hot pots, and one slow cooker. You can do either two different soups, or a soup and a chili or pasta. Sunday teams: Check the fridge to see what leftovers there are and use these first. With the big pots, remove the vessel/liner and place 0.6 litres of water inside the main pot. Note: this is not very much water; just enough so the vessels can go back in and there is no overflow. Next put the lids on. They need to be hooked in under the liner lip and this is not easy to do when you have a full pot of hot soup! Put your chili or soup in the vessel/liner and insert into warmer. Turn heat to 12 and stir frequently as the item warms up. Later, turn down to 8 to maintain a temp of 165F. There is a metal thermometer in one of the drawers. Keep an eye on the temp and quantity throughout the day. Stir often. **PASTA:** If you decide on making pasta for the day, put on a large pot of pasta, cook and drain then add tomato sauce. Transfer to one of the hot pots and stir often. Serve with parmesan (should be in fridge).

HOT DOGS: Found in kitchen fridge or freezer or downstairs freezer. Fill large stainless pot $\frac{3}{4}$ full of water and put on stove to boil. Then add hotdogs. It is an art to gauge the right number of dogs, but rule of thumb is 2 packages (60) for a typical Saturday, 3 packages (90) for Sunday, more for busy event days. Hotdog buns will be in fridge, freezer, and in a special black bin with a red lid upstairs in the storage room. Someone should go on hotdog duty, and manage the rest of this task. Put cooked hotdogs in buns and wrap in the foil squares found in the drawer. If the oven is in use for one of the other mains, use the stainless steel chaffer dishes (rectangular trays with lids that you place a burner or two under to keep things warm. Don't forget to put the water in the tray **BELOW** the tray you keep the dogs in). Otherwise place a cookie sheet or broiler pan in the oven, put it on warm, and start stacking the hotdogs in there, ready for the lunch rush. Monitor quantities needed throughout the day. Chili dogs are also on the menu if there is chili.

LASAGNA, MACARONI & CHEESE, OR CANNELLONI: The oven temperature should be adjusted to the instructions on the package, and cooking times will change, depending on what you're making, so follow directions on the package. Lasagnas should be portioned to 12 servings, and a similar number for the mac & cheese. Once you are finished with baking the main, you can lower the oven temperature to warm and keep hot dogs in there.

PEROGIES: Found in freezer. Bring a pot of water to boil. Add frozen perogies and gently cook on medium-high heat for 6 1/2 minutes. Served with sour cream.

CHIMICHANGAS: Found in freezer. Unwrap from plastic and rewrap in foil square or "hot dog" wrappers. Place in oven with the hotdogs. Quantity is hard to judge. You can start with two dozen and can always microwave them for 2 minutes on demand.

SNACKS: Found in kitchen cupboards and in storage room. Put out a variety of things; it isn't necessarily the same every week. Yogurt tubes are in the freezer.

CONDIMENTS: Ketchup, mustard, mayo, sauerkraut, and hot peppers. Place on the table by the door and/or in the middle of the room. Napkins as well.

1:15 - 2:00

CLEAN-UP: Once the lunch rush dies down, you can start cleaning up. If it's Saturday, refrigerate anything reusable for Sunday. If it's Sunday, take home, give away or discard. Free hotdog giveaway at 1:30 pm usually gets some reaction if there are any left.

Unplug soup warmers and coffee maker. Turn off oven and stove burners. Clean up stove, counters, sink etc. Clean up pots and dishes. Put snacks away. All food items should be placed in the locked kitchen cupboards. Please ensure that any loose food items are placed in plastic containers so the mice are not attracted. Things such as paper plates etc. can stay in unlocked cupboards. Rule of thumb is to return things to the cupboards you found them in. Other goods can be brought back up to the storage room. Add needed items to the grocery list.

INVENTORY: On Sundays one volunteer will take inventory after lunch rush is over. Inventory sheet will be located in top drawer in kitchen. Once Inventory is taken, sheet should be photographed with someone's phone and either emailed to kitchen@grousetyee.com or texted to Aleksandar Hristov at [\(778\) 991-4180](tel:7789914180). Place filled out sheet back in drawer.

CASH OUT: Cash out is done by the kitchen lead AFTER 1:30 pm, although one other volunteer needs to witness and co-sign. Wipe down tables with a mix of dish soap, water, and a spoonful of bleach. Sweep and mop all floors. As you are doing this, remember to remind the children to clean up after themselves in the cabin!!! Mops and brooms are usually at the top of the basement stairs and the rolling bucket is in the closet at the back of the main kitchen room. Use a mix of water, Pine Sol and two spoonfuls of bleach. Please keep in mind that Grouse Mountain uses this cabin for various activities throughout the week so it needs to be left very tidy. Grouse owns the cabin. We are their grateful tenants!

GARBAGE: Empty all garbage bins, including washrooms. Lots of garbage can fit in the main bin. Use your already-filthy boot to tamp it down. Place tied bags in the mudroom. Never outside!

RECYCLING: Flatten clean cardboard and stack near the door. Take to mud room at the end of the day.

Thank you for volunteering.