



Volunteer Job Description

Snack Bar

Snack Bar volunteers pitch in on the hospitality side during prep for lunch. Hospitality is for coaches and officials only.

- Lead Volunteers- Wendy Swiggett & Karen Hung
- AM crew- bring out all food and supplies from lifeguard room
- Help Organize and set up all food for sale.
- Put Ice in buckets and put drinks on ice. Ice will be delivered at 6:30am.
- Set up two chaffing dishes w/sterno for prepared food.
- Set up large plastic yellow folding sign with Armada Café Menu
- Set up condiments for coffee--- sugar, creamer, stirrers, etc.
 - Use small white carafe for cream.
- Set up breakfast items
- Sale items: Bagels, muffins, cup of noodles, fruit cups, coffee, hot coco, tea, iced tea, Gatorade, trail mix, gummies, crackers, etc.
- Turn in cash as it accumulates
- Start preparing lunch items at 10:15. People ask for lunch early so be ready.
- Around 10:00-10:15, one parent needs to go pick up the prepared food

(See bottom of next page for **Clean Up** instructions.)



Volunteer Job Description

Hospitality

Snack Bar volunteers pitch in on the hospitality side during prep for lunch. Hospitality is for coaches and officials only.

- Set up coffee & hot water carafes.
- Set up food for hospitality breakfast. Bagels & muffins, cut into ½'s
- Food- set up in cups for easy grab & go
- 9:15am – Start organizing snacks to take around to coach's tables & officials. Go around and offer snacks & drinks every 30 min or so.
- Use pushcart to assemble---Smallest cups for trail mix, Fruit cups, bagels & drinks, carafes of coffee with all the extras.

10:00am: Start coaches' lunches, serve by 11am.

- Take lunch orders from coaches- we will bring them their food
- Use a pushcart to distribute
- Timers: offer water and little cups of trail mix to the Timers once every hour or so.

Clean Up: Snack Bar & Hospitality: Around 2:30, start breaking down and putting things away.

- Wash all utensils, carafes & coffeemaker, crock pot in the sink inside the guardroom. Dish soap and sponges are in our supplies.
- Saturday clean up: Store any perishables for Sunday in the fridge.
- Saturday--- Make a shopping list of any items that need restocking for Sunday. "Market Run" person will check with Snack Bar and Hospitality Team Leads at 2PM Saturday for the list.
- Sunday--- put all perishables on/under the guardroom table. We will figure out what to do with leftovers.

THANK YOU!!