

# Kitchen Guidelines

The Kitchen Committee has prepared this document to familiarize all Ski Club members with the requirements and rules pertaining to kitchen and dining room usage, food storage, and meal duties. These vary according to the time of year and the presences or absence of the Chef.

- **During the Ski Season**

During ski season weekends and holiday weeks (between December 26-April 1), the kitchen is the Chef's domain and special conditions apply. Members are not allowed in the kitchen when the Chef is preparing any meal. The only exceptions are members who are on Bar or Kitchen Duty.

The refrigerators in the kitchen are off-limits during these times. Use the refrigerators in the bar for personal food and drinks. Food in the two freezers is off limits at all times.

Put your name on food that you take to the lodge for personal use. Keep non-perishable food in sealed containers to discourage pests. Any perishable food should be taken home or thrown out at the end of your stay so that lodge refrigerators and cabinets stay clean and leave space for other people. Any food left in the refrigerators that is not marked with a name will be considered "club food" for anyone's use.

Food left from club functions (for example, bar duty) should be tightly wrapped and left behind the bar or in the refrigerator as appropriate and marked "club food."

The Chef prepares three meals each ski season weekend:

Saturday breakfast                      7:00-8:00 a.m.

Saturday dinner                          6:00 p.m.

(Children may have a separate earlier seating)

Sunday breakfast                        7:00-8:00 a.m.

The Chef also prepares meals, when scheduled, during holiday weeks.

Ski weekend hosts have certain kitchen responsibilities. They confirm meal counts (adult and child) with the Chef for Saturday dinner and Sunday breakfast. (The Reservations Committee provides the Chef with the initial count.) If the dinner count is more than 50 (approx.), hosts notify the Chef to plan for separate seatings for adults and children. They also turn the power on for the coffee maker (the red switch on the wall) on Friday night and turn it off on Sunday.

On days when meals are scheduled, families are assigned to breakfast, dinner, or bar duty. You should always check the bulletin board upon arrival at the club to see if you have a duty. (The Reservations Committee makes these assignments.)

Below are brief descriptions of the meal hosts' duties. **See elsewhere in these guidelines for a detailed list of meal responsibilities.** The duties are also posted on the column near the coffee machine.

- **Breakfast Duty**

When you have Breakfast duty, you should be in the dining room 15 minutes before breakfast is served. The duties of the Breakfast Hosts include putting out breakfast staples, such as butter, syrup, sugar, etc., maintaining an adequate supply of coffee, and relaying orders for eggs to the Chef. After the meal, the Breakfast Hosts clean the dining room. The Sunday morning breakfast crew is responsible for putting all of the chairs upside-down on the tables. (This may be done before leaving Sunday afternoon.)

- **Dinner Duty**

Dinner duty is assigned to one or two families, and all family members are expected to help. Report for duty about 20 minutes before the meal will be served. Dinner duty involves setting up the dining room, helping to serve the meal, and cleaning up after the meal.

Set-up includes putting out salt/pepper, sugar, butter, salad bowls, salad dressing, etc. and starting the coffee. Some people like to dress up the dining room by putting candles on the tables and turning down the lights.

Your family will serve the side dishes, monitor the supply of the main dish, and inform the Chef when more of anything is needed. You can eat when everyone has been served. After the meal, the Dinner Hosts clean the dining room.

- **Cleanup**

If you have a late breakfast, or if you eat at the club when the Chef is not serving a meal, you are responsible for washing your own dishes and putting everything away. It is not the Chef's job to do them with the dinner dishes. The instructions for the dishwasher are on the wall near the dishwasher. See Breakfast and Dinner Duties for more information.

The custodian mops the dining room floor once a week during the ski season.

- **Off-Season Usage**

During the off-season or when the Chef is not on duty, everyone is responsible for his or her own meals and cleanup.

When you use the kitchen for food preparation, be sure to wipe down the counters, microwave, and cutting board. Dispose of trash into the dumpster.

Keep the dining room clean by sweeping or vacuuming. Pay special attention to the area in front of the dining room television where young members might have snacks.

Dishtowels are located in the large bottom drawer opposite the microwave. If you use a set of dishtowels while you are at the lodge, take them home, wash them, and bring them back or send them back up with another member. Please do not put dirty dishtowels (even if they are dry) back into the dishtowel drawer.

Personal food and drinks can be stored in the refrigerators in the Bar *and* Kitchen. As is done during the ski season, personal food should be marked with your name, tightly sealed, and disposed of at the end of your stay.

Large groups staying at the Lodge during the off-season will share the kitchen with any members who are using the Lodge at the same time.

*In compiling these guidelines, the Kitchen Committee has tried to include the most important things you need to know about using the Lodge kitchen facilities. Most of the information was culled from the "Helpful Hints" section of the Membership Information Packet. However, this document is not exhaustive. New members, especially, are encouraged to observe and ask seasoned members for advice on Lodge protocol.*

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**Kitchen Committee Members:**

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