

Toolbox Talk

Catering Accommodation

Eating on a Canal Camp:

- Explain just how important the cook is and then introduce them.
- Make sure they have given all their allergies/ hates/ requirements to the cook (in confidence if required)
- Explain when meals will be served (you may wish to talk through self-prepared sandwiches if that's the plan).
- Explain any plan of the cook communicating the menu.
- Explain the brewing up kit (keep the Burco full!)
- Don't go hungry, use the toaster. Explain what food can and can't be raided—this varies from cook to cook.
- Tidy up any toast frenzies—put the spread and milk back in the fridge.
- Explain that the cook can obtain specialist shopping if asked nicely and/or mention supermarket runs.
- Explain any rules about when volunteers can go in the kitchen and what help is appreciated.
- Explain any recycling systems.

Key Points: (should be read out verbatim)

- ✓ Don't wear **site clothes** in the kitchen.
- ✓ If you are going to assist with food preparation then put an apron on, wash your hands (with anti bac soap), tie long hair back, cover cuts with a blue plaster.
- ✓ If you have **diarrhoea or vomiting** then inform the cook or leader (in confidence) and don't prepare food.
- ✓ **Don't sneeze** anywhere near the food (your elbow is not a bad place if you are caught) and don't taste food with a spoon that's already been in your mouth.
- ✓ **Empty the bins** when they need it and if they are dirty, clean them (especially the lids).

Food Safety is mostly common sense but it does no harm to be reminded. Point out laminates on the fridge as a reminder. Also draw the camp's attention to the catering folder and explain that it is a public resource. If any volunteer has any concerns about food safety they should talk to the cook or the leader.

Kitchen Safety: remember that accidents can happen in the accommodation as well as on site.

- Each kit comes with a set of good quality, sharp knives. Remember that they are sharp.
- Pan handles and lids can become really hot.
- Keep kitchen floors from becoming a slip hazard.
- Remind people the Burco is HOT!



- ✓ Take guidance from the cook on where food should be stored (but as a rule covered and not on the floor).
- ✓ Cold food should be kept cold, frozen food frozen and hot food hot. **Take guidance from the cook** when you're going to do things like reheating, defrosting, cooling leftovers.
- ✓ Use up the oldest food first.
- ✓ **Keep the kitchen clean**—this includes fridges, work surfaces, the floor, your hands, utensils, the curver boxes etc.