

Gore Bay
Rotary

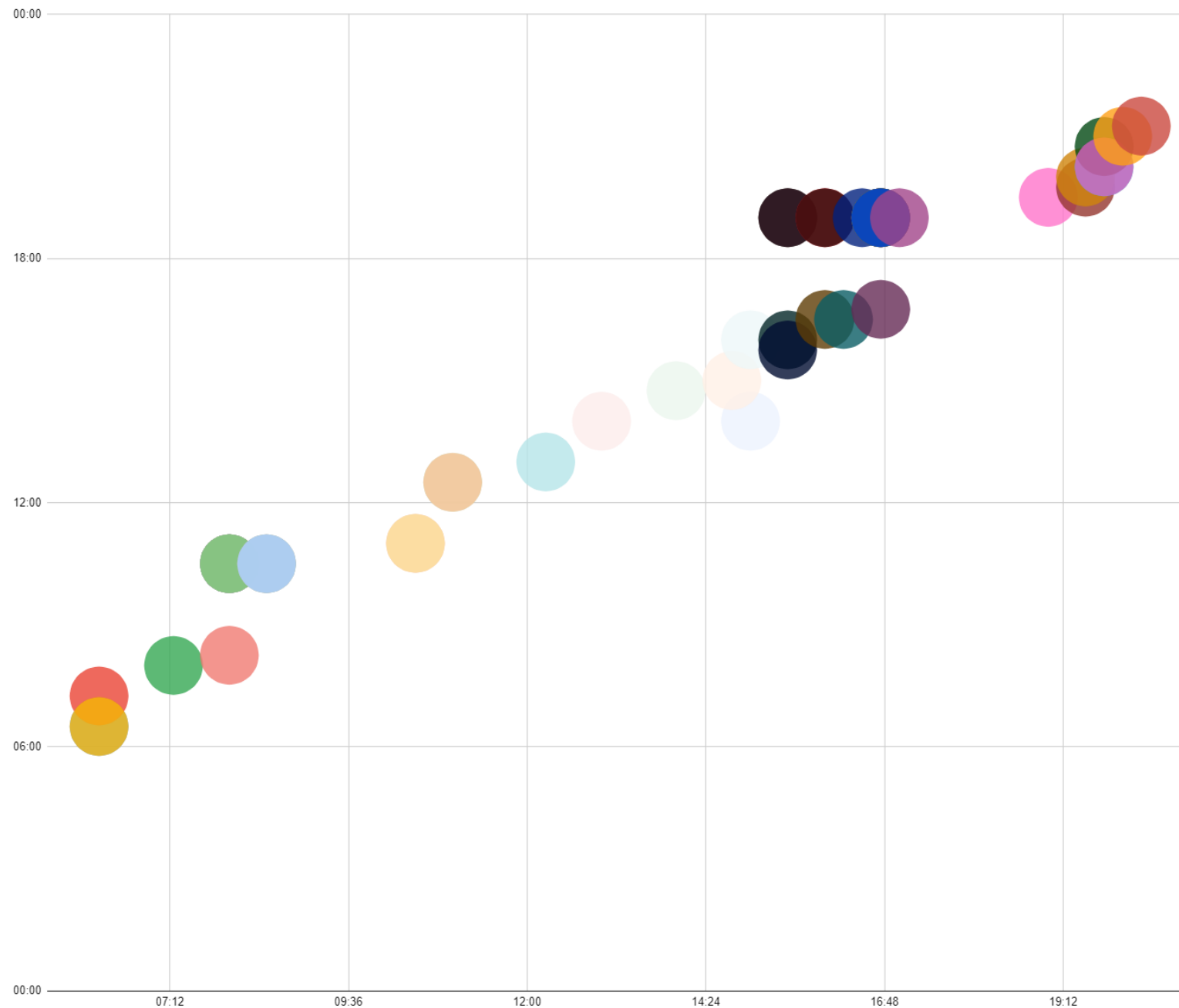


Rotary Annual Fish Fry - Harbour Days

Introduction/invitation

- History
 - What we do
 - Menu
 - Timing
-





- Bring cooking equipment from hall to waterfront/ set up equipment
- Prepare pancake batter
- Start coffee, tea
- Bring breakfast food and condiments from hall to location
- Cook bacon
- Cook sausage
- Cook pancakes
- Set up serving table
- Set up/manage coffee, tea, juice area. Make coffee tea as req'd
- Runner
- Serve bacon, sausage
- Serve pancakes
- Take cash, mark hands, count customers
- Load items to go to community hall in trailer
- Shut down cooking equipment
- Cut up lemons
- Wash breakfast items, wash dinner items required
- Pick up 8 bags of corn, 5 oil, 4 ice cream, rolls, 4 cases of potato wedges, fish from...
- Husk corn
- Move all cooking equipment, serving equipment and disposables from hall to loc...
- Cook corn
- Drain salads
- Start melting corn butter in slow cookers
- Pick up ice and set up coolers 10, 5 more on hold. Campbell's
- Cut up fish
- Move salads, butter, lemons to location
- Set up 4 chafing dishes on tables behind pavilion
- Spice fish
- Cook fish
- Cook potatoes
- Mix drinks
- Show servers where extra food and disposables are located
- Runner
- Confirm start of service
- Monitor condiment table
- Move fish, corn, potatoes from cooking area to service tables
- Take cash, stamp hands, count clients (main cash desk)
- Serve tables
- Serve drinks
- Serve Ice Cream
- Team eats dinner
- Load leftovers, condiments, disposables, etc. and take to Chruch
- Wash deep fryers
- Load tables and equipment
- Wash dishes
- Wipe down tables
- Take oil to Burts
- Take tables and equipment to storage

Rotary Annual Fish Fry - Harbour Days

How we do it

- Setup
 - Cooking Fish
 - Cooking Wedges
 - Cooking Corn
-







Gore Bay Rotary Club Fish Fry

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Rotary Annual Fish Fry - Harbour Days

Challenges

- Weather
 - Manpower
 - Uncertainty of numbers
-



Manpower Requirements

Serving Line	8
Cook & Prep Fish	5
Cook Corn	2
Cook Wedges	2
Serve Drinks	2
Serve Icecream	2
Cash	2
Condiment Table	1
Runner	<u>2</u>
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Gore Bay club Fish Fry 2019

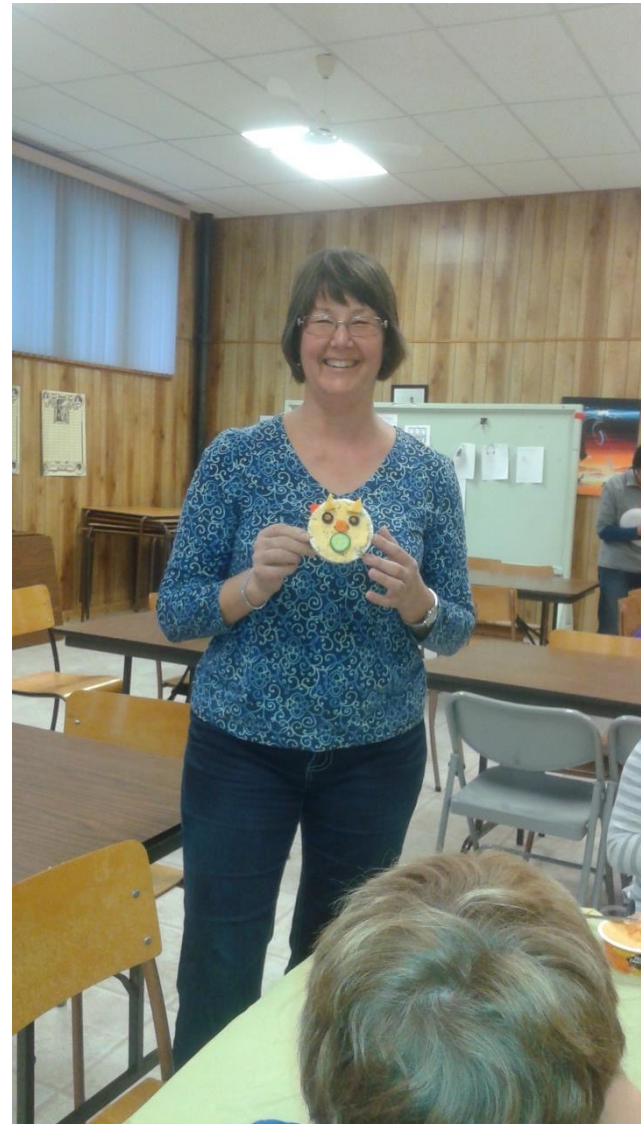
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