**Delivering Food to customers on Quiz Night**

BEFORE

* Order food: burgers, sausages, salad, fritatta
* Arrange 2 tables for serving and tables further away for self service
* Clear in and out marquee doors
* Set up bain marie / chafing dishes – start cooking at 6.30
* Estimate numbers noting particularly no of veg orders and relating this to portions of fritata
* Estimate timing for quiz break

DURING

* Receive orders at start of quiz from food order form
* Totalise items
* Start to cook
* \* Keep a check on break time
* \* Re-check numbers of cooked items – add several spares

GO!

Just before break begins …

* Arrange food order forms in sequence
	+ Use this to lay out food; transfer food from food area
* Lay table by table 2 at a time. No onions at this point. One food helper to offer onions between pick up of food and arrival at salads.
* Leave food order form on table until all food taken
* Copy team names in sequence
	+ This list to microphone and announce order, team by team
* Urge teams to pass through quickly

