## **SNS Sponsor Group Job Assignments**

Group Lead:	Kitchen Team Checklist - □ Prep wash sinks
	□ Fill 3 pitchers of water and put in fridge
Kitchen Team : Food Prep -  ———————————————————————————————————	<ul><li>Prep beverage carts with water, milk, juice and coffee</li></ul>
	Prep food to be served from service line
	Prep desserts
	Restock food in service line
	Wash and put away supplies
	Sweep floor
	☐ Take out trash/recylcing/compost
	Dining Team Checklist -
Dining Team :	☐ Set tables with:
Service Line -	<ul><li>table cloths</li></ul>
	<ul><li>numbers</li></ul>
	<ul><li>condiment bowls</li></ul>
	<ul><li>centerpiece</li></ul>
	Make sure trash bags are in trash
	cans
	Set up serving table with chafing
	dishes
Beverage Carts -	Dinner Service
	<ul><li>1st Serving (6pm)</li></ul>
	<ul><li>2nds &amp; ToGo's (6:30pm)</li></ul>
	Serve unlimited beverages from
	beverage carts
	Clear off tables after dinner and
T 105 "	put everything back on Dining
Trash & Recycling	Cart
	☐ Sweep floors & wipe down tables
	Take out trash/recycling/compost