

TEA ROSTER 2024

DATE	MEAL	DISHES/CLEAN UP
4th May B/S	Sam & Tayla Przibilla Bradley Koster & Zoe Hier Kimberley Hart & Temika Hier David & Simone Miller	Jack Talbot Tom Vater Henry Ball
1st June SAINTS	Dylan Griffiths & Emma Zanette Craig & Tammi Mullins Ben & Jess McInerney Zack & Jess Hier	Josh Black Lachlan Hoile Clint Mason
15th June BSR	Frank & Gayle McInerney James & Amanda Vandeleur Mark & Rachael McInerney David & Paige Rowett	Ben O'Leary Noah Parkinson Corey Hocking
29th June MM	Jack Turney & Georgie Rowett Riley McInerney & Rachael Moore Hamish Behn & Jess Seeglier Ben Parkinson & Maggie Hadden	Nathan Busch Connor Michalak Charles Fry
20th July S/C	Jack Connell & Sophie Griffiths Will Noll & Olivia Watts Tate Michael & Emily Behn Justin Schurgott & Lucy Hanney	Ben Molineux Liam Altus Jake Robinson
27th July BBH	Patrick & Sophie Browne Connor Fuss & Alyssa Allen Dylan & Chenelle Busch Stuart Ivens & Sarah Heinrich	Tom Connell Jordy Flentjar-Robinson Mitchell Noll
17th August N/C	Janine & Greg Callery Pete Stevens & Karly Anesbury Ryan & Tori Sommerville Josh & Kasey Jenner	Cooper Behn Sam Ball Jake Charnstrom
31st August BSR	Scott & Kristin Griffiths Lisa & Dave Parkinson Andrew & Jane Parkinson Richard & Shannon Noll	Adam Klavins Max Connell Adam Wilkinson

Meals Information:

The **BOLD** name at the top of each list is the groups coordinator. It is their responsibility to ensure that all food is ordered, picked up (where necessary) and prepared on time.

Can you please cater for approx. 120 adults and also provide 50 children's meals (It is probably wise to check with the group leader from the previous group, to check what was catered). Kid's meals are to be served at 5:30pm (no later please) and adult meals at 6:30pm, following Award Presentations.

- ❖ Groceries for salads/veggies, to be purchased from the Riverton IGA. You can put the order in on Monday and they will have it ready for you to collect on Saturday.
- ❖ Meat preference is to be ordered through Chris, **by 12pm Friday, the week before!** Chris Connell- 0437138280
- ❖ Chips and nuggets will be in the freezer

Cleaning:

The kitchen needs to be cleaned correctly after, by each group in charge of meals;

- ❖ Wipe down benches
- ❖ Sweep and mop the floor
- ❖ Make sure all the gas is off at the BBQ, ovens and fryer.
- ❖ Clean the chip fryer and bain-marie
- ❖ Make sure all items are correctly packed away into cupboards
- ❖ Tea towels are to be taken home and washed. Please return at the next training.
- ❖ Make sure the fill is emptied and taken to Gavin Noble or a committee member
- ❖ Take home/dispose of leftovers. Please do not leave in the fridge!

Dishes Information:

Please make sure you collect dishes as they are finished with. All dishes need to be cleaned, dried and packed away correctly.

**If you are not able to do your shift,
you must make your own swaps!**

Contact Tayla on 043190605 if you have any questions or concerns. Thankyou for your help!