FUNCTION	STAFF	SUPPLIES NEEDED	NOTES
Sunday School cleared	Sunday School staff 1)		This is completed Sunday prior to GP All SS items go against back wall
	2)		Altar moved in front of white SS cabinets Need access to supplies cabinet
Food service set up in Aux kitchen	<u>Wednesday</u> 1) 2) 3) 4) 5) 6)	3 rectangle tables White paper tablecloths 3-tiered trays Doilies of varying sizes (purchase at Dollar Store or Party City) for trays ½ square doilies for sandwich trays	One rectangle again window wall, two against back wall Cover with white tablecloths Put all usable 3-tiered trays on table Cover tray shelves with white doilies – cut doilies down one side, then cut small "V" in center – don't make a circle – they lay on trays better with the V
Food service/clean up area in Sunday School room	<u>Wednesday</u> 1) 2) 3) 4) 5) 6)	4 rectangle tables	Sunday School cleaned out Sunday of week before – put items on back wall of room Two rectangles on SS side for tea pots Two rectangles against wall with dedicated outlets Cover tables with white paper tablecloths Put altar against SS cabinets and cover with tablecloth (use cloth to protect wood)

FUNCTION	STAFF	SUPPLIES NEEDED	NOTES
Tea Room set up	<u>Thursday</u>	White folding screens	5 card tables down each side of Quimby Hall
	1)	2 large potted palms	5 small rounds down center
	2)	Hanging baskets?	Card tables have plain color underlay/flowered top
		10 card tables	Small tables have flowered tablecloth
		5 small round tables	Place white covers on chairs – do last
			Day of – the floor lamps will be turned on
			Small fork, knife, demitasse tea spoons
			12"doily place mats
			Flowered napkins
Bussing stations set up	Servers/cleanup crew work in	2 narrow rectangles	One at back of room, one at front on side
	pairs?		Tea cups and saucers
			Small plates
			Cutlery
			Napkins
Cake table set up/service	Carrot cake:	One area designated for	Cakes are cut ahead of time
	Coconut cake:	cakes	
	Chocolate cake:	Cake table is cart with cover set next to the corner cabinet	We need a separate cake server.
Food service	Dessert plating:	3-tier trays	Table of two gets one sandwich tray
	Sandwich plating :		Table of four gets two sandwich trays
	Asst manager :		3-tiered trays staged at 1, 2, 3, 4, people – can adjust as needed
			Asst Manger keeps track of what's needed/tea pots to kitchen

FUNCTION	STAFF	SUPPLIES NEEDED	NOTES
Sandwiches	Sandwich makers:		Sandwiches are made at's residence in May's
	1)		Chapel. Arrive 6:00 AM. As trays are filled they are transported
	2)		to St Stephen's to be kept refrigerator.
	3)		
	4)		Sandwich fillings:
	5)		Cheese and onion
	6)		Cucumber
			Ham
			Egg salad
Foods donated/prepared	Scones:		<u>3-tiered trays</u>
	Petit fours:		indicate preparer, quantity, and whether any further prep is
			required Saturday (for example, cutting to appropriate size)
	Mini cheesecakes:		
	Coconut macaroons:		
	Chocolate covered		
	strawberries:		
	Other:		
Tea Room management	Manager:		Coordinates flow of room – seating, serving, clearing, moving
	Asst Mgr:		items to kitchen to be washed, place returning clean items on
			bussing tables
Cashier	1)		\$15.00 per person - No reduced charge for children
			Small round table and chair set up outside entrance
	Backup:		Need TEA ROOM ENTRANCE sign?
			Backup needed to allow cashier to go on break when needed

FUNCTION	STAFF	SUPPLIES NEEDED	NOTES
Hostess	1)		Stands just inside entrance – greets guests – gets # per table,
			assigns table
Table settings			Need to iron tablecloths Wednesday
Inventory check for Tea Room	Purchasers: 1) 2) Preparers (for items being		<u>Complete this 2 – 3 weeks ahead</u> Vinyl gloves for food handling Strawberry jam Butter packets Milk
	made not bought) 1)		Sugar – regular and packets Whipping cream Lemon curd All items to be purchased Thurs,
Aprons	Washing: Ironing:		10 waist aprons 4 bib aprons All are washed as of date:
Clean up	Supervisor:		Wash staff in at 11:30 – Wash/dry cups and saucers, plates as they come in Return to bussing stations