

# Toolbox Talk

## Catering (Accommodation) Toolbox Talk



**WATERWAY  
RECOVERY**  
GROUP

### Eating on a Canal Camp

- ◆ Explain just how important the cook is and then introduce them.
- ◆ Make sure they have given all their allergies/ hates/ requirements to the cook (in confidence if required)
- ◆ Explain when meals will be served (you may wish to talk through self-prepared sandwiches if that's the plan).
- ◆ Explain any plan of the cook communicating the menu.
- ◆ Explain the brewing up kit (keep the Burco full!)
- ◆ Don't go hungry, use the toaster. Explain what food can and can't be raided—this varies from cook to cook.
- ◆ Tidy up any toast frenzies—put the spread and milk back in the fridge.
- ◆ Explain that the cook can obtain specialist shopping if asked nicely and/or mention supermarket runs.
- ◆ Explain any rules about when volunteers can go in the kitchen and what help is appreciated.
- ◆ Explain any recycling systems.

**Food Safety is mostly common sense** but it does no harm to be reminded. Point out

### Key Points (should be read out verbatim)

- ✔ Don't wear **site clothes** in the kitchen.
- ✔ If you are going to assist with food preparation then put an apron on, wash your hands (with anti bac soap), tie long hair back, cover cuts with a blue plaster.
- ✔ If you have **diarrhoea or vomiting** then inform the cook or leader (in confidence) and don't prepare food.
- ✔ **Don't sneeze** anywhere near the food (your elbow is not a bad place if you are caught) and don't taste food with a spoon that's already been in your mouth.
- ✔ **Empty the bins** when they need it and if they are dirty, clean them (especially the lids).

laminates on the fridge as a reminder. Also draw the camp's attention to the catering folder and explain that it is a public resource. If any volunteer has any concerns about food safety they should talk to the cook or the leader.

### **Kitchen Safety: remember that accidents can happen in the accommodation as well as on site.**

- ◆ Each kit comes with a set of good quality, sharp knives. Remember that they are sharp.
- ◆ Pan handles and lids can become really hot.
- ◆ Keep kitchen floors from becoming a slip hazard.
- ◆ Remind people the Burco is **HOT!**



- ✔ Take guidance from the cook on where food should be stored (but as a rule covered and not on the floor).
- ✔ Cold food should be kept cold, frozen food frozen and hot food hot. **Take guidance from the cook** when you're going to do things like reheating, defrosting, cooling leftovers.
- ✔ Use up the oldest food first.
- ✔ **Keep the kitchen clean**—this includes fridges, work surfaces, the floor, your hands, utensils, the curver boxes etc.