

10 Things To – Do / Party Chef

PARTY NAME:

DATE:

This is the first ten items prepared in order.

(Do list once below ?'s are answered)

- 1.
- 2.
- 3.
- 4.
- 5.
- 6.
- 7.
- 8.
- 9.
- 10.

Attention Chef's: It is your responsibility to ask the planner these questions before the party! All this information can be founds in the BEO. The purpose of this information is to get familiar with your surroundings **before** you get there.

- | | | |
|-----|--|------------------------|
| 1. | Where do we unload? | |
| 2. | What kind of refrigerator are we working with? | |
| 3. | What size is the oven? | 2 inch line pans? |
| 4. | Do we have access to water? | Yes/ No (circle one) |
| 5. | Do we have access to electricity? | Yes/ No (circle one) |
| 6. | Do you have a tray list? | Yes/ No (circle one) |
| 7. | Will the food be packed hot or cold? | Hot/ Cold (circle one) |
| 8. | Will B&B equipment be needed? | Yes/ No (circle one) |
| 9. | If yes then what? | |
| 10. | Is there an action station? | Yes/ No (circle one) |
| 11. | If yes then where? | Special Notes: |
| 12. | Field Sanitation Kit? | |

Chef Time line made and checked?