**Student Chef for the Day**

Each Professional Cooking student/apprentice is required to work a minimum of 2 lunch breaks per week. It is the responsibility of the each apprentice to be the Chef in charge for at least one of the days on duty. The Chef in Charge works with the service team for the day in all capacities.

**Beginning 10 minutes before lunch break starts:**

* Assign clean-up jobs to the service staff.
* Remove empty hotel pans, cutting boards, etc. from the line
* Assign 1 – 2 people to the dish pit
* Assign someone to clean and sanitize all four of the sinks
* Collect up used/dirty cleaning rags and take them to the laundry room
* Empty all cleaning buckets and send through dish washer
* Clean all equipment (slicer, steam-jacketed kettle, wok, French fry cutter, mixer…)
* Ensure all tables are cleared, washed and sanitized
* Check that bread and buns are put away
* Check both washrooms – hang up jackets, tidy
* Check laundry room –
  + Hang up jackets
  + Start new load of laundry
  + Place wet clothes in dryer
  + Fold and hang up dry clothes if necessary
* Once jobs are completed, choose a lunch.
* Sign out on time sheet and ensure that all workers have signed out.

**All work should be completed 15 minutes (12 noon on a regular day).** All students should have 15 minutes to eat their lunch.