

Food Service update

Suzanne Alston

Setting up for success

We spent the month of July and start of August getting ourselves set up for success with making a 30,60,90 day plan. This plan includes:

- Interview and hire additional staff
- Regional kitchen manager training
- All staff training and meeting
- Clean out concession stands
- Order in product and equipment
- Set up scatter stations at THS (combo station, sub station, pizza station)
- Beginning of the year catering
- Set up schedule for concessions and staffing
- Open concession – First night \$1700
- Worked with Scott, Evelyn and Aaron to help get the Wi-Fi and computers working properly for concessions. They were super helpful 😊

Concession Stand Fun!!



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