

Frequently Asked Questions that Cooks Commonly Ask

Where is all the equipment?

Cooks you need to plan a visit to the site before the camp or mission so that you know what is available and what you will have to bring down. Don't leave this up to the director to organise, as he / she might not even think about it. You need to tell the director that you need to go down before hand; this is a good idea even if you have cooked there before, as often things move or go missing or upgraded from one year to the next.

Who is helping me?

If you have said that you will cook on a camp or mission and then find that you don't have an assistant (and there is enough time) try asking people that you know to cook with you. Don't just leave it up to the director to find someone.

If the camp or missions is looming and you still don't have an assistant, then make sure that you speak to your director about other creative ways that you can get help in the kitchen. For example rostering team on to help at certain times – when vegies need cutting, serving lunch and dinner, and at other busy times.

What about Difficult Diets to cater for!

These days there are quite a few people with different dietary needs. You need to know ahead of time as to what they are and then often it is a good idea just to read up about the ones that you are not sure of. The Internet is a great way to get information quickly and easily. Goggle is a great search engine and then all you have to do is put in the name of what you are searching for.

Once you know people diets you can then plan for these. It is really important that you stress to the booking secretary or director that you need these dietary requirements as soon as possible so that you can plan for them.

If people turn up and then start saying they have dietary requirements don't run your self ragged trying to cater for people who have not bothered ahead of time. Sure you will probably need to accommodate them – chat to them and ask them what they can eat and wherever possible accommodate them, but the bottom line here is that often if they haven't told you before hand – then it is probably not life threatening therefore not to big a deal. Don't run yourself raged – Look after yourself.

What's the budget? Do we have the money to cover it?

You need to talk to the director or the person in charge of the money before hand and work out if you will need money to cover things or

whether the mission or camp has accounts at various shops. So that you know well in advance of how it will all work. SU works out the food costs per person, per day – the director should be able to tell you how much that is and then it is a matter of working out how many people you are catering for and add it all up.

Cooks are sometimes invisible!

Directors are often very busy overseeing all the workings of a camp or mission and may only see the cooks as only there to cook and not as part of the team. This is your chance as cooks to re - educate the director. You are part of the team and you should be at every team meeting. So make sure that you are clear with your director and say – I want to be involved in all team meetings.

Communicate with your director – don't wait for them to communicate with you. Don't wait for them to notice that you have a problem – go up and tell them. Be proactive.