

Guide to CCSC Galley Duty

Mondays and Wednesdays

External caterers do the cooking so all you need to do is turn up, serve the food and help with the clearing away.

Weekends

If you are the first named on the duty list:

1. Contact the rest of the team
2. Decide on the food you would like to serve
3. Buy food, including milk for teas and coffees
4. Agree a time to arrive at the Club.

If you are rostered as a helper take guidance from the person in charge.

You will be expected to help with food preparation, serving and clearing up.

Time of arrival Allow plenty of time to prepare the food.

If you are serving hot food everything takes a little longer in the Club ovens.

Check the race start times in the handbook and arrive at the Club leaving enough time to prepare food.

Approximate race durations as follows:

1 race – 1.5 hours

2 races – 2 hours

For Cup Races check with the OD who will give you an idea of the expected race finish time

If the weather is cold or very windy be aware that boat may come in sooner than expected.

On arrival turn on the dishwasher (instructions on the wall) and the water boiler in the servery.

How many to cater for

This is difficult to estimate as the weather and time of year affects the numbers on the water. Beforehand you can check previous weeks' results and get an idea of the number of boats in each race. On the day you can radio and ask the OD for the number of boats racing.

There will also be a few people who are not racing that may be out sailing, working in the Club or spectating and will come in for something to eat and drink.

What sort of food

Whatever you feel comfortable doing is the easy answer.

Sailors love hot food especially at the beginning and end of the season but if you are not confident in catering for large numbers sandwiches, rolls and cakes are perfectly acceptable.

The following are suggestions but any other ideas are always welcome:

Sandwiches or rolls with a variety of fillings.

Cheese, ham, tuna, egg mayonnaise with or without salad are all popular.

Please use good bread and good sized rolls with a mixture of brown and white.

Slices of pizza

Slices of quiche

Soup and roll

Ploughman's Lunch

Jacket Potatoes

Bowl of pasta with sauce

Cakes – preferably homemade. Bought cakes can be used but please buy good quality.

Tray bakes and flapjacks work well and are easy to serve.

Scones and cream

IMPORTANT

All foods must be labeled if contain any of the 14 food allergens

Celery

Crustaceans

Eggs

Gluten

Lupin

Milk

Molluscs

Mustard

Peanuts

Fish

Sesame

Soya

Sulphites
Treenuts

Majority of Payments to be made via zettle on card reader.
Odd small cash can be put in the money tin.

How much to charge

There is a price list in the galley and in the zettle app which should be used.
At the end of your duty fill in an expenses form available in the members pass
worded area of the website and either e mail it or leave it in the club for the
treasurer.

treasurer@ccsc.org.uk

Any problems please contact either

Social_sec@ccsc.org.uk

Or

rc_shore@ccsc.org.uk

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