

Superior Curling Club Kitchen Manager

Primary tasks

- Monitor inventory of kitchen supplies (plates, napkins, flatware, etc.) and order more as needed.
- Keep kitchen supplies organized so they are easy to find when needed
- Clean out perishable food from refrigerator monthly and after each bonspiel
- Let bonspiel chairs know what food is available to use ahead of the event
- Scrub kitchen sink once every week or two
- Launder towels and dish cloths as needed
- Charge under cabinet lighting as needed

Compensation for this position is \$160 per year. It is expected that this role will require approximately 20 hours per year. If the time is substantially different, the board may adjust the annual pay.