

ADULT FISH FRY SCHEDULE

	February 19, 2009	February 26, 2009	March 5, 2009	March 12, 2009	March 19, 2009	March 26, 2009
Supervisor - Full Event Kitchen Sous Chef / Floater Floor Monitor - Boy Cashier	G. Heiman	L. Countee	S. Dulle	M. Foster	St. Joseph's Table	P. Cahill
	R. Jurgeson	M. Cashen	R. Jurgeson	L. Countee	St. Joseph's Table	B. Daly
	C. Huffman	F. Roudebush	E. Gray	Michael Dulle	St. Joseph's Table	M. Foster
	D. Frantze	D. Belzer	M. Smith	J. McKim	St. Joseph's Table	D. Frantze
Cole Slaw - 3:30-4:30 Baked Fish 2:30-6:30 Fry Cook 3:30-7:00 Vegetables/Potatoes 3:30-7:00 Drinks/Condiments 3:30-7:00	K. Daly	K. Daly	D. Kamradt	K. Daly	St. Joseph's Table	K. Daly
	C. Tulipana	J. Parisi	M. Cuddy	T. Walker	St. Joseph's Table	D. Gordon
	M. Stringer	E. Ismert	B. Parsons	David Thurlo	St. Joseph's Table	J. Torgerson
	P. Cahill	Scott Richart	J. Torgerson	E. Gray	St. Joseph's Table	B. Rialti
	C. Rialti	D. Sloan	B. Daly	Jeff Williams	St. Joseph's Table	J. Crayon
Line Servers 4:30-7:30	D. Tulipana	B. Liston	T. Crayon	A. Roudebush	St. Joseph's Table	L. Heiman
	L. Huffman	C. Parisi		M. Torgerson	St. Joseph's Table	K. Kamradt
	K. Daly	Julie Ismert	L. Walker	Mom Parsons	St. Joseph's Table	Kathy Coffman
	M. Gordon	M. Torgerson	M. Ismert	T. Owara	St. Joseph's Table	K. Sloan
	J. O'Halloran	S. Richart	Diane Thurlo	J. O'Halloran	St. Joseph's Table	P. Jurgeson
	B. Mullen		K. Cuddy	D. Cashen	St. Joseph's Table	S. Belzer
Clean Up 7:00-9:00	M. Foster	Keith Coffman	Dad Pellant	C. Owara	St. Joseph's Table	G. Heiman
	J. Torgerson	R. Jurgeson	M. Foster	Keith Coffman	St. Joseph's Table	Dan Ismert
	J. McKim	J. Travis	Michael Dulle	N. Nuessle	St. Joseph's Table	Pat Muraski
	S. Culton	L. Laughland	J. Coleman	J. Travis	St. Joseph's Table	S. Culton
		N. Nuessle	Joe Ismert	Jeff Williams	St. Joseph's Table	David Thurlo

Attire: If you are in the kitchen you need to wear a hat!!

Supervisor & Floor Monitor & Cashier - Full Class A Uniform

Cooks & Line Servers - Maroon STM Parents of Scouting T-shirt

Clean Up - Anything

Supervisor: Overall responsibility and taking care of the pizza

Kitchen Sous Chef: Food quality, food safety, food quantity (don't run out & minimize waste)

Floor Monitor: Help/watch/guide the boy shift leaders & mingle with crowd