

# Student Volunteer Fish Fry Position SOPs

- Fish/Fry Runners (2):
  - Run fish and potato wedges from Dan's trailer and fry line to start of production line, wait at start of production line for order to get more
- Drive Thru Order Runners (2):
  - run tickets to start of drive thru production line and place at the bottom of the pile
  - run finished orders to cars taking note of car description and confirming the name with the guest
- Dine In Order Runners (1):
  - run tickets from dine in expeditor table to start of dine in production line and place at the bottom of the dine in pile
  - run finished orders to guests
  - confirm order with guest by name on the ticket
  - save ticket in basket on expeditor table
- Extra Fish Runners (2):
  - periodically cycle the dining area and distribute 1-2 pieces of extra fish to anyone who wants it
  - if anyone requests an extra tartar take note of where they are sitting, and go and request an extra tartar from the dine in coleslaw/tartar/roll station
  - Smile!
- Bussers (2):
  - clean tables as guests leave
  - empty trash to pickup truck outside parish hall