

## La Crosse County 4-H

# Grilled Cheese & Chicken Duties



UW-MADISON EXTENSION  
LA CROSSE COUNTY

The primary responsibility of anyone assigned to Grilled Cheese & Chicken is to prepare and assemble sandwiches and maintain an adequate supply of warm food. Here is more information to help you do just that!

- At the start of your shift, check in with the day chair on the west side of the food stand. Put on a nametag, a white apron, and hair net (if needed – otherwise wear a hat).
- Wash your hands and put on gloves.
- If you use your gloved hands to touch something dirty, replace your gloves.

The Grilled Cheese and Chicken station is the middle table between the sink and the order counter. The grilled cheese and chicken are made using George Foreman grills.

- Buns and bread are located to your right, between your station and the steam table. Buns are used for the grilled chicken, bread for the grilled cheese.
- Do not make too many of either sandwich in advance or they will get cold.
- Chicken is thawed/boiled in a pot on your table. Frozen chicken breasts are in a bag in the freezers if needed. Always have around 4 warmed up.
- Grilled Cheese is made to order: two slices of bread, two slices of cheese, butter the outside of the sandwich and toast it for about 3 minutes. Melted butter is in a small crock for you to brush on.
- Wrap both sandwiches in the wrapping available.
- Notify the order dispatcher that the order is ready!
- When your shift is done, you get a coupon for a free beverage from the Food Stand. Throw away your gloves, apron and hair net, grab your personal items from the cupboard, and thank you for donating your time and talents to help us have a successful Fair!