

WELCOME TO TOOLIK KITCHEN ORIENTATION THINGS YOU NEED TO KNOW

Please feel free to always ask a staff member for assistance of any kind. Kitchen staff are easy to identify by their aprons. Make sure you let us know ASAP if you have any allergies or special food-related needs. There is a signup sheet for vegetarians and vegans just outside the kitchen door. Please specify whether or not you can eat fish/seafood and how long you will be in camp. If you are leaving for a few days and then returning, it would be most appreciated if you could let us know in advance. If you know you are going to be out in the field most days for lunch, it would be helpful for the kitchen staff to know as well. We try and prepare the majority of our food from scratch so the most accurate count of mouths to feed for any meal is beneficial for all of us.

Here are a few tips to help you find your way around and get what you need:

Always check underneath the deli/sandwich bar for backups of ingredients or for special items that may be offered.

There are plastic silverware utensils under the counter of the real ones to take into the field or to your lab. Please do not take the good stuff away from the dining hall for any reason.

The real plates and bowls are out for your use all the time unless we have a water or power problem. We keep them covered so as to keep the dust invasion to a minimum. If we don't want them in service, we will either take them away or put a great big sign on them. Please feel free to use the paper plates and bowls at any time...especially if it is not during regular service hours.

PLEASE, PLEASE, PLEASE Read the instructions on how to make coffee before using the machine. If you are too tired or scared, ask a staff member to help you..it really isn't very hard but there is a large capacity for error if you are not paying attention.

If you desire decaf coffee, there is a small coffee maker and an orange pot to use for small batches. The unleaded coffee is on the counter next to the real thing.

There is hot water spigot (red) for tea or cocoa on the coffee machine and also a faucet over by the ice machine next to the super filtered drinking water.

Sodas and canned juices are kept in the cooler in the arctic entryway. More juices and milks are in the cooler in the dining room. There is also Gatorade powder next to the sink so you can make your own.

If you would like a salad or veggies to take into the field the next day, the best option is to fill a Ziploc bag the night before from the salad bar and keep it in the chiller. Please make sure to label and date it or it may get thrown out.

Meal times are posted on the cabinet above the sink next to the ice machine. A continental breakfast is provided on Sunday morning and leftovers are available in the chiller until dinnertime.

There is a Panini grill on the counter next to the toasters. Please read the instructions before using and be patient enough to let it heat up first and toast your sandwich properly. Do not change the temp. above 350 for any reason unless you want to be punished by the chef.

There is a washup sink in the arctic entryway for you to clean your mugs and dirty paws. If you use a paper cup, please rinse and reuse if possible. You can write your name on it and store it with the ceramic ones on the shelves.

Take a few minutes to look around and see where all the goodies are kept as well as the necessary items like paper and Ziploc bags. The chips are stored under the counter in the large plastic lexan. We have a large variety of treats to choose from but not much storage space so just ask someone if you can't find what you are looking for and chances are good we may have it in the back. Don't forget to check out the freezer too for more snack options.

Only staff members are allowed back in the kitchen or storage areas. This is strictly enforced.

Please use the aluminum foil sheets provided when using the toaster oven and always cover your microwaved food with plastic wrap.

The signout board is at the entrance to the dining hall. It is very important to sign out every day that you will be gone for a meal. You need to write the date and time of your return and be sure to erase it once you get back to camp. This also lets the health and safety personnel know where you are in case of an emergency.

Lastly, if you make a mess of any kind...please have the courtesy to wipe it up or ask a staff member to assist you.

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