

St. Philip's Tea Room

Volunteer Job Descriptions

Indoor Wait Staff (11:00-2:15)

Outdoor Wait Staff (11:00-2:15)

- Taking the orders
- Serve the beverages and refill
- Serve the food and leave the bill on table
- Roll silverware
- Clean off tables at end of the day
- Refill salt, pepper and sugar

The Kitchen Staff FIRST SHIFT (8:30-10:30)

- Cooking shrimp and chicken
- Chopping fruits and vegetables
- General food preparation

The Kitchen Staff SECOND SHIFT (10:30-2:30)

- Manning stations
- Preparing plates
- Clean Up Stations at end of day

Greeter/Hostess/Floater (11:00-2:15)

- Greet guests and seat
- Organize waiting list
- Floater helps where needed

The Bus Staff (11:00-2:15)

- Keeping tables clean
- Refill pitchers at beverage stations
- Help clean tables at end of the day
- Help with kitchen clean-up

The Delivery Staff (10:30-1:30)

- Deliver lunches to downtown businesses around King St, Broad St, Meeting St
- One driver and one runner

Outdoor Food Expeditor (11:30-2:00)

- Run food from kitchen to outdoor tables

Favorite Desserts of the Tea Room

Huguenot Torte

Pies (Pecan, Derby, etc.)

Chocolate ANYTHING

Lemon Squares

Layer Cakes (Caramel, coconut, etc.)