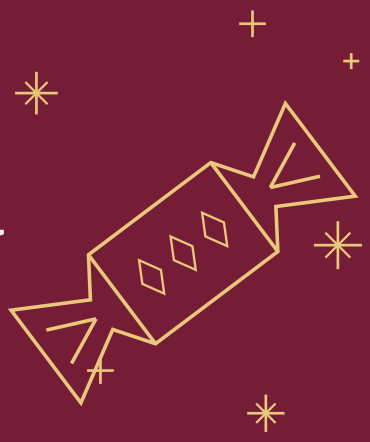
CHRISTMAS SERVICE

Before the next Christmas party arrives



A two-minute briefing for kitchen and front of house

AGREE THE PLAN BEFORE SERVICE

01

Brief new starters

Who will show seasonal staff how this site works before they start?

02

Check ingredient swaps

Verify changes before use. Name who’s handling allergy requests.

03

Make room for stock

Who will check extra deliveries, and where will the stock go?

04

Cover the safety checks

Who takes over during breaks or when someone is pulled onto a function?

05

Reset between sittings

Who checks the kitchen is ready before the next party is seated?

06

Walk the escape routes

Keep routes and exits clear with extra tables, decorations and coat rails in place.

What would make us pause service?

Agree who makes the call and who needs to know.