



UPLANDS  
NATION  
Office description for

## SUMMER KITCHEN MANAGER (SOMMARKÖKSCHEF)

<i>Electing body:</i> Landskap	<i>Time of election:</i> The second landskap of the spring semester	<i>Term of office:</i> June-August
<i>Special rules regarding eligibility:</i>		<i>Payment:</i> According to agreement
<i>Area of work:</i> Responsibility for the preparation and cooking of food for the summer activities, as well as staff management responsibilities in that area	<i>Number of officeholders:</i> Four	
<i>Position in the organization:</i>  Subordinate to the third curator and the kitchen and pub masters Part of the summer klubbverk Landskap or the nation board can hold the summer kitchen manager, together with the third curator, responsible for coverage-lacking waste		
<i>Cooperative relations:</i>  Third curator, kitchen and pub masters – alcohol serving, planning and carrying-out		
<i>The office holder is obliged:</i>  <u>to</u> before the summer plan the same together with the kitchen master and summer host; <u>to</u> recruit staff for their own area of responsibility; <u>to</u> act as staff manager in their area of responsibility; <u>to</u> handle and store foodstuff so that they are not spoiled, and waste is minimized; <u>to</u> assist the kitchen master with inventories; <u>to</u> maintain good order in the used locales and see to that the hygiene there is in accordance with the Public Health Committee's (Hälsöförvaltningsnämnden) recommendations, and to be responsible for the cleaning after activities; <u>to</u> attend the meeting of the summer klubbverk; <u>to</u> plan and hold the staff party of the semester together with the other members of the summer klubbverk; and <u>to</u> contribute to good morale and cooperation in the klubbverk.		
<i>Other regulations the office holder has to follow:</i>  Regulations for office holders Accounting rules Directives from the Public Health Committee Security rules for the usage of kitchen equipment and from the Fire Department		