

Conditions for Self-Catering

1. The person in charge of catering for the Group **MUST** have, at a minimum, a Food Handling/Safety Certificate from a nationally recognised organisation such as 'Restaurants & Catering NSW'.
2. A photocopy of the certificate will need to be given to the managers prior to arrival.
3. The person in charge of catering will need to arrange an appointment with the managers for a kitchen orientation prior to the commencement of their stay (or any food deliveries). For your benefit, we would suggest a meeting prior to menu preparation.
4. The person in charge of catering for the Group is responsible for any people in the kitchen and their actions including, but not limited to food preparation, food serving, deliveries or washing up.
5. Any damage to kitchen equipment must be reported to the Managers for assessment and the cost of repair / replacement will be covered by your group.
6. For further conditions on the use of the site see the **Conditions of Hire** form.

Liability

The person in charge of catering for the group accepts all legal liability for the food prepared and any related negative result such as, but not limited to, food poisoning, accident or injury. If you do not already hold public liability insurance you will need to acquire, at the least, a single event policy.

Note: The deposit paid for self-catered groups will be reimbursed one month following your Group's departure after assessment of any kitchen damage.

Agreement

Name of Caterer:.....

Qualification Details:.....

*Please be sure to attach a copy of your Certificate

Public liability policy:.....

- I agree to arrange a kitchen orientation with the Camp Fletcher managers prior to the group's arrival.
- I am responsible for any person in the kitchen as stated in the **Conditions for Self-Catering**.
- I / the group will cover the cost of repair/replacement of any equipment damaged during our stay.
- I have also read the **Conditions of Hire** for the site and agree to them fully.

Signed:.....

Date:.....

What is available

- Commercial dish/utensil washer with machine detergent
- Upright freezer
- Double Fridge
- Dry-storage shelving
- Stainless steel preparation areas
- 2 Gas ovens
- 12 gas burners
- Large microwave
- 10 tray combi oven
- commercial conveyor toaster
- automatic zip boiler
- crockery, cutlery and glasses and mugs
- pots, pans, trays, bowls and utensils (except knives) for food preparation
- dirty dish caddy
- mops, buckets and floor detergent

What to bring

- Dishwashing detergent
- Aluminium foil, plastic wrap, baking paper
- Garbage bags
- Preparation knives
- Chopping boards
- Any small appliances required for food preparation
- Dishcloths and tea towels

Leaving checklist

- The kitchen is to be left as found with all utensils crockery, cutlery and equipment thoroughly cleaned and returned to their original places
- The Kitchen floor is to be swept and mopped
- Kitchen rubbish is to be placed in the Rubbish Skip
- The Fridge and Freezer are to be emptied and wiped out