

## Hints for Galley Duty.

Producing a light meal for 60 to 80 people can seem an onerous task especially as Galley Duty only occurs once a year so here are some, hopefully, helpful hints and facts.

The Galley has a reasonable range of equipment for food preparation and cooking consisting of:

A Range Cooker with 2 ovens and an induction hob

A "Turbo" oven with 3 shelves

A good selection of Baking Trays

Pots and pans

Knives and cooking utensils

Chopping boards for various foods, ie meat, fish, veg

A large commercial fridge for the storage of prepared food plus a smaller domestic fridge for milk etc

A commercial dishwasher for the washing up.

### So what's the score??

Remember you are preparing what is effectively a snack, several years ago it was all sandwiches, pasties etc, so Members are not expecting a 3 course meal. You are also not expected to cook to Michelin standards. Pick something that is easy to prepare and, as importantly, easy to serve. Below are some suggestions. Don't forget that whatever you prepare will be well received after an evenings racing. Also keep in mind that the Co-op is open until 2200 for emergency extras should you be running short!!

### Main course

Chilli with baked potatoes or rice. Rice sounds onerous but can be cooked in a baking tray in the oven using the same rice to water proportions. Supermarkets, especially Aldi and Lidl sell jars of good chilli sauce. Bookers and Macro also sell chilli sauce, large packets of rice and boxes of baking potatoes.

Spaghetti bolognese with pasta, baked potato or garlic bread. Again the ingredients can be sourced as above. Pasta bake is another pasta option.

Roast chicken portions with boiled salad potatoes and side salad. Frozen roast potatoes work well.

Bangers and mash using frozen mash from supermarkets.

A casserole or stew is generally easy to prepare and serve, you don't need extra veg as it's all in the stew. Use thick slices of bread instead of potatoes to mop up, thick slices of baguette or tiger bread are popular.

Pizza and salad

Ploughmans, these can be plated up in advance making serving easier.

Pasty/pie and beans

Cold Quiche, cold meats, salad and a nice bread.

If you can do a vegetarian option then it will be much appreciated, it's actually easier than you think!! There is a range of Quorn products available for casseroles, salads etc. Falafel is readily available for salads and is rather tasty!!

### Ingredients.

Frozen vegetables, especially onions cut down the preparation work. Various forms of prepared garlic are available from supermarkets. Sliced mushrooms instead of whole. Salads come prepared in bags.

There are numerous excellent quiches, pizzas, garlic bread etc on sale. On a hot summer evening a light salad goes down well. Jars/tins of sauces cut down on preparation and cooking times so why not use them, most taste good and there is a good range available. Of course if you enjoy cooking and have the time you can always use your own recipe.

## **Desserts**

Booker sell a good range of prepared desserts like frozen cheesecake, gateau etc at reasonable prices. Tray bake desserts, crumbles etc are also appreciated. You don't have to spend hours cooking when you can buy suitable items. Buy prepared custard, it's usually good and ready prepared!!

**Regarding numbers only half to two thirds desserts are usually required, 40 maximum as a guide.**

## **Quantities etc!!**

The unknown

There are 5 large baking trays, 3 with lids and 2 without plus 2 smaller ones.

The large baking trays hold enough for 20 portions and the smaller ones 16 portions. Remember it's a snack NOT a feast!!

Check the weather forecast a few days before your galley duty. If it's going to be cold or wet then a chilli, casserole etc will be appreciated. If it's going to be hot and sunny then a salad, quiche etc would better fit the bill.

Check the numbers from previous races to give you an idea regarding numbers or have a chat with one of the more experienced Members. Don't be afraid to ask, after all we're all in the same boat once a year!!

## **Clearing up!!**

**Check the levels of detergent and rinse aid before using the dishwasher. Additional supplies are kept in the beer cellar. Turn the washer on early, it can take up to an hour to be ready!!!!** Please shut it down as per instructions when finished with.

Keep on top of the dishes, the dishwasher runs on a 2 minute cycle so keep it working if you can. My personal mode of operation is to put the empty tray on the left, on the drainer and place the finished tray on the right. Remove as much detritus from the plates as possible before placing them in the tray. Place unwashed dishes in a sink full of water to remove excess gunk if necessary. When the dishwashing is complete please decommission the washer as per instructions taking care to rinse off under the tap any detritus on the removable screens. This will keep the inside of the washer clean ready for it's next session.

Last year we placed the upright Hostess trolley just inside the double doors with a bin beside it for left overs and a container on top for cutlery so Members could scrape their plates off into the bin, place them on top of the Hostess and put their cutlery in the container. Simple.

**Regarding leftovers, please take any excess food away with you unless you have made arrangements with the following nights Galley Crew to use them. The Club doesn't have the fridge capacity to handle leftovers. Please recycle your packing through the Club facilities.**

If you want to shop at Bookers please contact me at [barmanager@topsham-sc.org.uk](mailto:barmanager@topsham-sc.org.uk) You can browse their range at <https://www.booker.co.uk/catalog/products.aspx>

I hope you find the above helpful, no doubt many of you won't need it, but if it helps some Members then it has to be worthwhile. If anyone out there has any good tips please let me know and I'll circulate them.

These hints compiled by Jan Atwell, Ann Leach, Bridget Ricketts and Richard Cridland.