

SEA LEGGS



CORPORATE  
TEAM  
BUILDING

VICTORIA  
HARBOUR  
MELBOURNE  
DOCKLANDS

POSTAL ADDRESS:

17 GIPPS STREET  
EAST MELBOURNE  
VIC  
AUSTRALIA

PHONE:

TONY: 0425 75 27 45  
ROSS: 0416 1313 61

EMAIL:

tonyslegg@iprimus.com.au  
ross\_anderson@bigpond.com

Incorporating  
Dockland  
Sailing School

Team Cooking Time Lines / Agenda  
October 18 2004

Venue: Queen Victoria Market Cooking School  
69 Victoria Street Melbourne  
Contact: Tony Legg  
Mobile: 0425752745

09:30 – 12:30	Ross Anderson - Myers Briggs Training
12:30 – 13:45	Light lunch - Sandwiches, cheese and fruit, juice.
13:45 – 14:00	Participant's personal time
14:00 – 14:30	Commencement Team cooking activity House keeping Task / activity Overview Uniform requirements Menu Handouts Team Organisation Team Tasks / Menu allocations Individual responsibilities allocated
14:30 – 18:30	Introduction to Chef De Cuisine Kitchen Orientation Hygiene awareness O.H and S requirements discussed. Menu ingredients discussed Chef to discuss Menu Chef to demonstrate any specific tasks required Corporate Team to start the task organisation process. Corporate Team to set time lines (Team to agree on finish time, nominate accordingly). Corporate Team start team Cooking Process. Clean and organise work areas ready for service
18:30 – 19:00	Corporate Team to check status of Menu Expected time all tasks will be completed Make any adjustments Team to agree on finish time, nominate accordingly. Clean and organise work areas ready for service
19:00 – 19:30	Coordinated Menu items to be ready for Table Service Clean and organise work areas ready for service
19:00 – 20:15	Serve all Menu items to dining table Enjoy 'fruits of Team labour' Dishes back to Kitchen Team De- Brief
2130	Participants exit Venue