

WASHING UP

I can:

- collect detergent from under the sink
- scrape food scraps off plates into bin and rinse any really dirty items. (baking dishes may need to be half filled with water and left to soak)
- empty sink of dirty dishes and equipment and stack them on the side of your sink. (NOT KNIVES)
- half fill the large sink with warm water. Get a small pump of dishwashing liquid and squirt a small amount into the warm water
- get the volunteer/adult to wash knives and pack away
- wash the cleanest items first leaving the dirtiest things until last. Wash item and then stack in dish rack
- have one person wiping the washed items with a tea towel and another person putting them away
- wipe down benches and sink when finished
- drain the water out of the sink when finished
- make sure the kitchen is clean before dining commences

