

CROWD SAUCING

Crowdsaucing Day job roles

It's a good idea to have people who attend your Crowdsaucing have specific duties, particularly if it is a large gathering and you're processing a large amount of tomatoes. It's all a bit of fun! People can swap roles through out the day. You could have one big production line, or have little saucing break-out groups going through the saucing process individually... run your Crowdsaucing as you like!

Role	Duties
The Crowdsaucing Leaders	Preferably one with experience of making sauce. This person floats around the whole event and brings the parts together.
The Choppers	Responsible for QC of how the tomatoes are being cut/ getting the off cuts to the compost/cleaning up the area and knives.
The Cookers	Get the tomatoes boil and oversee the cooking and draining process. They keep the time on how long the batches have been draining etc.
The Processors	The operators of the machines or pushers of tomatoes into bottles.
The Preservers	Overseers of filling the bottles are preparing them for pre-serving correctly (making sure they are not too full and the
The Cleaners	Overseers of cleaning, tidying and putting away, and the setup of any extra outdoor cleaning area .
The Cooks	Those making tea and coffee, getting water, and/or making snacks/meal.
The Minders	Look after any kids at the crowdsaucing.

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