CANTEEN KITCHENS

presents:

The Prime Times

APRIL 2024

Spotlight On:
Culinary Wave

Whether you're planning an event for 20 or 10,000, Culinary WAVE Catering in Denver, Colorado will make sure your event is unforgettable and unforgettable to you. Our team of caterers is dedicated to creating the finest worldwide cuisine, offering impeccable service, and exquisite attention to detail. Our goal is to put your unique signature on your special event.

Our culinary team has more than 70 years of combined experience in the industry led by Executive Chef Jeff Elder, who founded the company in 2006. Our team members are well-trained to provide a delicious, authentic, customized menu for all types of events. Jamaican, Indian, American Deep South, Traditional American, British, Mexican, Italian, German or French cuisines are just a few of our favorites; You name it, we'll prepare it!
We cater for multiple events each day, serving anywhere from 20 to 10,000 guests each. But thanks to our planning, processes and experience, each event feels special and unique.

Many members of our staff have been with us for years and they've become familiar with our clients' specific preferences for recurring events. The presentation of the food, the professionalism of the serving staff, incredible flavors, diverse cuisines, sauces, seasoning blends, and fantastic, creative desserts are what we are known for.

The seemingly simple touches that have a big impact and create customers for life.

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HAPPY

EARTH DAY

22 APRIL, 2024
CLICK OR SCAN QR FOR IDEAS ON HOW TO
GO GREEN IN YOUR BUSINESS

CLICK HERE

April 2024 Brings:
Celebrate the Day & Share Pictures
· **April 4th**: National Burrito Day
· **April 22:** Earth Day

Coming in May:
Cinco de Mayo: May 5, Mother's Day: May 12, Memorial Day: May 27

Check site hours for Memorial Day shifts and adjust production as needed. Reach out to site HR to partner with Amazon Associate Appreciation Events.
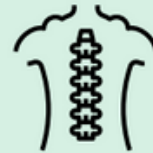
8 WORKPLACE SAFETY TIPS

1 BE AWARE OF YOUR SURROUNDINGS
The more familiar you are with your tasks and workplace, the more aware you'll be of the potential hazards.

2 KEEP CORRECT POSTURE
Make sure you have good posture to avoid back problems, neck pain, and even carpal tunnel. Your back is always worth those extra few seconds.

3 TAKE REGULAR BREAKS
Take the breaks you're given on a regular schedule to keep yourself fresh, and try to schedule your more difficult tasks for the beginning of your shift when you're most alert.

4 NEVER TAKE SHORTCUTS ON PROCEDURES
It's important to always use every tool and machine you're working with according to instruction. Be sure you're always using the right tool for the job, and using it correctly.

5 BE AWARE OF NEW SAFETY PROCEDURES
It's your responsibility to ensure you understand the new safety procedures and implement them properly before you perform the task.

6 KEEP EMERGENCY EXITS CLEAR
Never place anything in front of an emergency exit door, even if it's only for a few minutes. Ensure pathways to equipment emergency shutoffs are clear in case something needs to be powered down immediately.

7 REPORT UNSAFE CONDITIONS
It's important to always report any hazardous situation or unsafe condition as soon as possible, to keep yourself and other employees safe.

8 ALWAYS WEAR PERSONAL PROTECTIVE EQUIPMENT
Make sure you're always wearing the personal protective equipment (PPE) provided to you by your employer.