

Revival Café: At a Glance

Your shift, start to finish. Keep this with you.

Two roles, one shift. Make good drinks, keep the space warm, and take turns learning the bar.

The Two Roles

1 Barista. Take the order, make the drinks, keep it friendly and unhurried.

2 Barback. Clean, prep, restock, and keep things tidy as you go.

You'll rotate between both. When it's busy, the barback keeps the space clear. When it's slow, the barback learns the bar alongside the barista.

Donations

- The Café runs on donations. Drinks are free, guests give what they can.
- **You take donations into the box.** You don't count or manage totals.
- BODOD or Brian Urbon collects the cash drop at the end of each block.

The Quick Log

- Once an hour, jot how busy it is and a rough tally of what's going out.
- Keep it loose. It's for spotting rush hours next year, not exact counts.

Closing Out

- At the end of the morning and the end of the afternoon: clean, restock, and put everything away tidy for the next shift.

REMEMBER

No experience needed. Your Volunteer Lead has it.

A drink you don't know how to make, a question about donations, anything unusual: just ask your Lead. You're never on your own.