

Hi Team,

The anticipation is building up; the Dutchess County fair is almost at hand! I know it will take you a while but please read this entire message.

- You should know your schedule and definitely call me if you do not. Your schedule is also posted at either of our booths, the food mall (Fest1) and the trailer(fest 2).
- Your uniform (T shirts, 1 Apron, 1 hat) will be at the trailer booth. Please keep them safe in your labeled bag when not in use and NEVER leave any part of your uniform (hats included) in around the booth. If you are working the entire fair you will have multiple shirts, but you may want to plan to do some laundry during the week. Please put all your shirts, hat and apron back in your bag at the end of the fair so that we can launder them for the fall events. Open foot wear is not allowed (no sandals, flip flops etc..). Your foot wear must cover the skin on your foot, sneakers are fine.(this is to protect you from possible hot coffee spills)
- Your tickets – Will be at Taste Budd's Café in an envelope for you to pick up by Monday 8-20, please ask a supervisor for them, they will be locked in the blue file cabinet. Please note – we do have to purchase all tickets for the fair for ourselves and our staff, we cannot replace them if you lose them. It is illegal to scalp/sell your tickets if you do not need or cannot use them yourself please return them to us.
- Your employment file- You must complete all employment forms, these have be sent to you.(Forms – W-4, I-9, NY2104, hourly pay agreement, employment application, work permits for minors under 18). Please follow up with Kathleen@tastebudds.com if you have anything missing.
- If you are 14 or 15 you must give us an original AT-18 Blue working certificate to complete your file. A copy is not-valid.
- If you are 16 or 17 you must give us an original AT-19 Green working certificate to complete your file. A copy is not-valid.

1. You can always reach me at 845-399-4252 or danbudd@tastebudds.com
2. We expect that you will arrive on time for work, your departure should be a little flexible depending on business, weather etc... If it is really slow we will let you go a little early, if its very busy we may ask you to stay on to help get through the rush. There will be sign in/out clip boards at each booth, please be sure to use these as you come and go. Your supervisor will coordinate your breaks.
3. Plan to give yourselves ample time with traffic when coming to the fair (and don't forget your ticket!). I found the best way to get in is to take route 9G to the back gate Parsonage Street, then park on livestock hill. The more you can stay off route 9 the better. If you leave the grounds for any reason and expect to come back be sure to get your hand stamped.
4. Employee meeting - -
If you are new to Taste Budd's, don't worry, we will be training you on your first day of work. However please read the rest of this document to orient yourself on most of what we do.

Our Mission

Is to offer unique desserts
of the absolute highest quality,
made with fresh natural ingredients.

Served in a clean, attractive setting
With a friendly
and cheerful manner.

We desire to share a remarkable
and memorable experience
Of chocolate indulgence
Which our customers can enjoy
Over and over again.

Lets make everyone happy!

Other Details

Please be in proper hygiene when coming to work,(clean shaven, clean hands etc.. if your hair is long plan to put it up).
Listen to the weather and plan appropriately, Jeans or shorts are fine.. IN the first location that you work there will be a shopping bag hanging with your name on it. Inside you will find two T-shirts, 1 aprons and a hat with your name in it. Please plan to use these for the entire week. You may need to wash your T-shirts when necessary. If weather is cool plan to have a long sleeved white shirt to wear under the TBCD T-shirt. No sunglasses should be worn while working.

Any customers that approach or are near the booth are greeted kindly, cheerfully and with a smile. If you misunderstood a customer, they are always right.(unless its a confusion on a large money exchange, then consult your supervisor.)

When customers are walking by the booth and you're not helping anyone, clearly, loudly and politely describe our desserts so that they can hear what

we have, many of them are drawn in or will come back later, exposure is everything! Always graciously thank all customers and return customers for coming back; we expect a lot of return fair customers from previous years.

When customers are at the counter and you are describing the desserts always speak loudly and clearly and try to capture the customers behind them, people are drawn to crowds and interest. Since our products are unique and special many new customers simply do not understand them point to them as you explain and be patient with questions.

We do not give out samples.

Prices are firm - Unfortunately the Dutchess County Fair is one of our most expensive venues to participate in. If a customer complains about the price you can respectfully tell them that it is a very expensive place for us to operate at. Also explain the value of our desserts; first and foremost that we use an exclusive blend of Belgian and Venezuelan Chocolate and that every product is made by hand, by us. There is no shortening used and everything is baked fresh right here! We believe they are worth the price.

Allergies

Nuts- The only nut products are peanut butter and almonds in Vegan Chippers, if someone is highly allergic to nuts we cannot guarantee that a blackout bar or any other product will not give them a reaction since they are made in the same facility.

Dairy -Everything has butter in it except Vegans. Cream/milk are only in Pudding cakes, scones and truffles. Truffles and Crème Brulees are the only items without flour.

Tax

Yes New York State sales tax is collected, its included in the price. Our certificate of authority is posted.

Health Permit

The Dutchess County Health Dept. will have a number of Sanitarians on the grounds all week. Even though we have a very good record and reputation please be prepared for inspection at any time.

They will look for, gloves, hand washing, thermometers in all refrigeration, clean operation, sanitation bucket with bleach water. Our permit is posted.

Fire inspection

County code calls for an approved/tagged fire extinguisher at every food vendors booth this year, make sure you know where it is, for your own safety and to show the inspectors.

Publicity or interest in Taste Budd's

If a reporter would like to interview us you can always call me 845-399-4252. For any inquiries about invitations to other future events, interviews, or detailed information about Taste Budd's you can hand out a brochure.

Always take the person's name and number so that Chef Budd can contact them if time is not available at the moment.

"Do you have a store?" Answer, "Yes , Taste Budd's Café is at 40 West Market Street in Red Hook. You can also offer a business card and café brochure.

Our selling points

Our unique recipes baked fresh right here(if cookies are cool because they have been out for a while you can always offer to warm it up for someone). We use some of the world's best French, Canadian and Belgian Chocolates. Our coffee is our own blend 100% organic and fair trade. It is roasted fresh weekly for us. We are the **ONLY** vendor at the Dutchess County Fair that gets to bring our own coffee (all others must sell Ginsberg Food Service Coffee).

See the following menu for descriptions of the desserts, everyone should know how to explain any item.

Remember we are at the fair to help everyone have a great time. We happy you can help us, and we are very excited to join you in spreading Taste Budd's happiness!

Sincerely,
Chef Budd

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Menu

Dutchess County Fair Cream Puff

Pastry Shell with vanilla custard cream, confectioners sugar and warm Belgian Chocolate Ganache.

Fresh Fruit Tarts

(at the food mall pastry case only)

Shortbread crust with raspberry jam, lemon cake, and cream puff filling topped with fresh berries.

Chocolate Pudding Cake

Molten center chocolate cake with raspberry sauce, warm chocolate ganache and chilled whipped cream

Black out Bars

60% Belgian Chocolate-chocolate chip cookie bar, crispy outside soft inside

Peanut BUDDer Meltdowns

Chocolate-chocolate chip and peanut butter cookies melted together

Triple Chippers

Bitter, semi-sweet and milk chocolate all packed into a classic cookie bar

Vegan Chippers

Chocolate chip and toasted almond cookie bar free of eggs or butter.

Chocolate Chip and fruit Scones

Tender biscuits loaded with semi-sweet chocolate morsels or fruit

All desserts are baked on site and made with
Belgian and Venezuelan chocolates
the most flavorful chocolates on earth!

Beverages

**Hot, Iced or Blended – Espresso, Cappuccino, Lattes, Coffee,
Flavored Coffee, Tea, Cocoa**

Cold – Whole Milk, Spring Water, Fruit drinks