Event Arranging Lecture



A lot of different events during a year!







Parties

According to a study at Harvard, **parties** at universities contributes a lot to individuals and the group as a whole.

Social Bonding and Friendships

Stress Relief

Cultural Exchange and Diversity

Networking

Memories and Traditions



Purpose

For you to have the knowledge to host safe and enjoyable events.

For both guests and YOU







Questions?

Ask them right away!



Responsible Serving

with Erik Milburne



The holy SASSE alcohol permit



TILLSTÅNDSBEVIS

Beslutsdatum Dnr 1992-05-18 510.92.4135

Tiliståndshavare HANDELSHÖGSKOLAN STUDENTKÅR SVEAVÄGEN 65 113 50 STOCKHOLM

Giltighetstid	From Tom Personnr/Organisationsnr			Telefon (tillståndshavarens) 08-32 10 89					
	tills vidare 414474=0000								
Serverings- ställe	Namn 802.006 - 2090					Restaurangnr			
	HANDELSHÖ	GSKOLAN			BH.B	Län	Ordn nr	Kontroll-	Kati
	Gatuadress SVEAVÄGEN 65					41	447	4	24
	Postadress Telefon (serveringsställets)				Komr	nun		-	
	113 50 STOCKHOLM 08-32 10 89 Stockho						ckholn	n	
Serverings- lokaler	Lokaler inom vilka servering får ske								
	Jämför ritning da 1980-01-25			Servering får ske i drir	nkbar enlig	t ritning	g daterad		
Serveringens				From-tom					
omfattning	X Året runt	Arligen under ti	dsperioden						
	lärare vid	d Handelshög	skolan s	ill studerande o amt deras gäster					
	lärare vic av program	d Handelshög mutskottet a	skolan s						
	lärare vid	d Handelshög mutskottet a	skolan s	amt deras gäster					
Serverings- tider	lärare vic av program Självservering får Ölserverin skall avsl Spritdryck	d Handelshög nutskottet a ske av ng får påbör lutas senast ss-, vin- oc	jās tidi kl 0300 starkov	amt deras gäster	r vid n år påbö	rjas			
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1992-05-18

Ölservering får påbörjas tidigast kl 0700 och skall avslutas senast kl 0300 Spritdrycks-, vin- och starkölsserveringen får påbörjas tidigast kl 1200 och skall avslutas senast kl 0300

"Serving of beer can be started at the earliest at 07:00 and end at latest 03:00.

Serving of hard liquor, wine and strong beer can be started at earliest at 12:00 and end at latest 03:00."



ALL alcohol orders with alcohol consumed at school should go via Spritis@sasse.se



The holy SASSE alcohol permit





During the party



What the Tillstånd looks at and what we should follow at all times



Control over the situation



Do NOT serve alcohol to people who are **too drunk**



Do NOT drink while working/serving alcohol (no guests behind the bar)



Water station should <u>ALWAYS</u> be available



All empty bottles should IMMEDIATELY be thrown away



Smaller (but important) things

- Offer receipt
- Don't let people leave the premises with alcohol
- Don't let anyone bring their own alcohol
- Food should always be offered (Billys pizza or Convini)
- Follow the working-schedule
- Listen to the people in charge
- The Clubmaster will always be available at parties and has the final say



Most important - SAFETY



2 ounces citron vodka 1/2 ounce Cointreau 1/2 ounce fresh lime juice 1 ounce cranberry juice

Place lime juice, vodka, Cointreau and cranberry juice in a cocktail shaker with ice and shake it. Serain into a chilled martini glass. Ganish with a lime wheel.

Infocenter



Nicole Engman



What does infocenter do?



Agreement on the use of the Light House Room (#120) at the Stockholm School of Economics

The Light House Room at SSE is intended only for the school's own operations.

Premises may not be subleased. If you no longer need the room/venue, cancel the booking of the room as soon as possible.

All events must end no later than 22:00

You who have booked the room/venue are responsible for:

- Picking up the key the same day as the event is taking place at Info Center.
- Return keys to the Info Center between 08.00-17.00. If you have an evening event, call the security guard, and leave it to them.
- Checking the equipment in the room before the event. If something does not work, this must be notified to the Premises Caretaker, premisescaretaker@hhs.se, before the premises are taken into use.
- Informing yourself about the safety regulations. No doors leading out / in from the school may be left
 open unattended and you are responsible for ensuring that no unauthorized persons have access to the
- school's premises.
 Read through our security and safety regulations well in advance of the event: Security and safety (hhs.se)
- Nead through our security and safety regulations well in advance or the event; security and safety (nns.se)
 Within the School, there is a total smoking ban and smokers are directed to go outside to smoke.
- When You and a maps that may have occurred during the event. You report this to the Premises Caretaker, premises caretaker @hts.se. Any damage to the premises and/or the interior will be charged to those responsible for the event.
- No food or beverages are allowed in the Light House Room, neither inside or outside the hut.
- Make sure the room is cleaned and restored when you leave it.
- Cleaning must be performed by the schools cleaning company, Public Clean.
 Cost: 310 SEK / person and hour. A minimum of 4 hours is required after 3pm and on weekends. Contact them well in advance. at least a week before the date you need their services.
- Making sure that all doors and windows are locked and that the lights are shut off when you leave the room/venue.
- Making sure there is a contact person who can be reached at 07:00 the first working day after the event.

Events after 19:00 and on weekends

The ventilation may need to be adjusted for events that take place after 19:00 and on weekends. Contact the Premises Caretaker well in advance of the event to make sure the ventilation is set up correctly.

Contact information:

Room/venue booking: Info Center, info@hhs.se, +46 8 736 90 00

Premises Caretaker, premisescaretaker@hhs.se

Security guard +46 70 555 55 98

Public Clean, Nabila Saidi, nabila@publicclean.se, +46 70 176 31 80



I have read the above information and take full responsibility for Lighthouse room:

Date of Event:

Time of event:

Signature:

Mobile phone: _____

Name clarification:



What does infocenter do?

• To book any of Info Center's venues, you need to send an email to us at info@hhs.se

• What venues can you book?



Bookings in SSE Premises



Peter Fridlund



Bookings in SSE Premises



Agreement concerning use of rooms and premises at the Stockholm School of Economics

The rooms and premises of the Stockholm School of Economics are intended solely for the events and activities of the School and its student organization. This means that rooms and premises can only be reserved for use by these entities and their related units, which include IFL, SIR, EHFF, EIJS, CASL, SSES, SIFR, SHOF, SCORE, SSE Business Lab, as well as the board of the student organization.

- 1. Those who use rooms and premises at SSE should familiarize themselves with the equipment. furnishings, and safety regulations to ensure that neither premises nor guests are damaged or injured as the result of negligence.
- 2. Keys and keycards (see appendix 1) and cleaning instructions (see appendix 2) must be picked up and the agreement signed at least three working days prior to the event.
- 3. Any damage to the rooms and premises is to be repaired or paid for by the lessee.
- 4. All equipment in the rooms and on the premises should be inspected by the lessee. If anything is faulty or defective, the maintenance staff is to be contacted prior to the use of rooms and premises.
- 5. The rooms and premises cannot be sublet or lent out for use to another party. Reservations should be canceled immediately if the rooms and premises are not to be used.
- 6. Porcelain ware etc. that is to be picked up by the catering firm must not be left in hallways or entrances.
- 7. Entrance and exit doors to the School must not be left unattended if unlocked.
- 8. In the evening, SSE security can be contacted if necessary at 070-555 55 98.
- 9. All events must finish by 11:00 PM at the latest, if no other agreement has been reached.
- 10. Those who use rooms and premises are responsible for ensuring that no unauthorized persons gain access to the School and its facilities. This means that doormen are to be present throughout the entire event. Smoking is strictly prohibited inside the School, and smokers are kindly asked to step outside.
- 11. The lessee will take care of the cleaning either on their own or through an external cleaning agency Cleaning is to be carried out in closest possible proximity to the event. If the event is held on a Saturday and the rooms and/or premises are not booked for use the following Sunday, it is possible to carry out the cleaning then. Remember that the restroom facilities are to be cleaned as well.
- 12. Doors and windows must be locked and the lights turned off following the conclusion of the event. Failure to do so may jeopardize the leasee's continued use of rooms and premises at the School.
- 13. All furnishing is to be handled by the lessee on their own. By agreement, the School's staff may be of assistance during office hours. Furniture etc. is to be returned, without exception, to its original configuration in addition to being well-cleaned
- 14. There must always be a contact person who is reachable at 7 AM on the first working day following the event

15 Special conditions

Failure to meet any of the above conditions and/or obligations may lead to a penalty fee of 50 000 SEK, in addition to the cost of professional cleaning.



To those who will be using the Stora salen kitchen

- Remember that you are borrowing a kitchen. This places high demands on cleanliness both during and after the event. Everyone must clean up after themselves.

Appendix 2 (2)

- The coffee maker must be cleaned after use. Please rinse coffee pots and filter holders. The percolator to the right is only meant for tea water, including the filters.

- The oven may only be used for heating up food. Always use oven foils to cover the food - otherwise, cleaning will be difficult.

- All workspaces, the refrigerator, and the floor should be wiped clean.

- If you are using the cooling boxes, make sure they are closed properly

- It is the lessee's own responsibility to learn how the different utilities work.

- Make sure to turn off the lights and close and lock the door when you leave the kitchen.

Cleaning Stora Salen, Prinsens galleri and Terrassrummet

- A cleaning cart with tools and cleaning solutions can be found in the closet space on Floor 5 at Holländargatan, along with green carriages for garbage bags.

- The floor is to be swept, the tables are to be wiped, and the lavatories are to be cleaned.

- After cleaning is completed, the green carriage and the cleaning cart are to be placed outside the elevator on Floor 4.

- Porcelain ware etc. is to remain in the kitchen until it is due to be picked up by the catering firm the day after the event. Make sure that the catering firm arrives as early as possible. Food leftovers should be put in a special container found in the kitchen. Nothing must remain in the rooms or on the premises.

ATTN. The wooden floors are very sensitive to stains. Please remove stains immediately to keep them from penetrating the floor.



THE STUDENT ASSOCIATION



Appendix 1 (2) Agreement concerning use of rooms and premises at the Stockholm School of Economics

The rooms and premises of the Stockholm School of Economics are intended solely for the events and activities of the School and its student organization. This means that rooms and premises can only reserved for use by these entities and their related units, which include IFL, SIR, EHFF, EUS, CASL, SSES, SIFR, SHOF, SCORE, SSE Business Lab, as well as the board of the student organization

- 16 Those who use rooms and premises at SSE should familiarize themselves with the equipment furnishings, and safety regulations to ensure that neither premises nor guests are damaged or injured as the result of negligence.
- 17. Keys and keycards (see appendix 1) and cleaning instructions (see appendix 2) must be picked up and the agreement signed at least three working days prior to the event.
- 19. All equipment in the rooms and on the premises should be inspected by the lessee. If anything is faulty or
- defective, the maintenance staff is to be contacted prior to the use of rooms and premises. 20. The rooms and premises cannot be sublet or lent out for use to another party. Reservations should be canceled immediately if the rooms and premises are not to be used.
- 21. Porcelain ware etc. that is to be picked up by the catering firm must not be left in hallways or entrances. 22 Entrance and exit doors to the School must not be left unattended if unlocked
- 23. In the evening, SSE security can be contacted if necessary at 070-555 55 98.
- 24 All events must finish by 11:00 PM at the latest, if no other agreement has been reached 25. Those who use rooms and premises are responsible for ensuring that no unauthorized persons gain access to the School and its facilities. This means that doormen are to be present throughout the entire event. Smoking is strictly prohibited inside the School, and smokers are kindly asked to step outside.
- 26. The lessee will take care of the cleaning either on their own or through an external cleaning agency. Cleaning is to be carried out in closest nossible proximity to the event. If the event is held on a Saturday and the rooms and/or premises are not booked for use the following Sunday, it is possible to carry out the cleaning then. Remember that the restroom facilities are to be cleaned as well.
- 27. Doors and windows must be locked and the lights turned off following the conclusion of the event. Failure to do so may jeopardize the leasee's continued use of rooms and premises at the School. 28 All furnishing is to be handled by the lessee on their own. By agreement, the School's staff may be of
- assistance during office hours. Furniture etc. is to be returned, without exception, to its original configuration, in addition to being well-cleaned.
- 29. There must always be a contact person who is reachable at 7 AM on the first working day following the 30. Special conditions

Important phone numbers

Room reservations and keycards Peter Fridlund: 076-111 08 81 Jimmy Hansen: 076-111 08 82

Juhani Ahonen: 076-111 08 87 Goran Tidlund: 070-111 08 83

Room reservations, other than seminar and lecture rooms Anette Jervemvr: 070-301 30 72

Security: weekday evenings 5 PM - 7 AM and weekends

18. Any damage to the rooms and premises is to be repaired or paid for by the lessee

Bookings in SASSE Premises



Bookings in SASSE Premises

• Bookings are handled through your respective committee president or the Vice President

• If you are a part of an Independent Project please go through the Vice President



Bookings in SASSE Premises

• Bookings are handled through our master calendar.

• Do not book anything here without checking with your committee president and/or the Vice President.

• Make sure to book WELL IN ADVANCE





Access to SASSE Premises

• Come to the Vice President or Karen

• Partyblipp





THE STUDENT ASSOCIATION



USER AGREEMENT – SIGNATURES

I have **read and understood** this document and what is expected of me as responsible for the activity.

I have also understood that if the cleaning int' completed to a satisfactory standard, the Vice President may charge the project/committee/renter for the additional cleaning cost and the possibilities of using the premises once again will be limited.

Name & Registration nr.:

Date:

Signature:

Signed by a member of the SASSE Board:

I have received all keys/access and checked that the premises keep a satisfactory standard.

Signature:

Date:

Accountability

• The day after a member of the SASSE board will inspect the room that was used. Preferably the Vice President or the Clubmaster.

• The member will sign off that you have done an adequate job.

• If not, then it will impact future use by your committee



Signature:

Date:

Bookings in SSE Premises

• First go up to room 550, you find it on the 5th floor - just straight ahead from the staircase closest to Kungstensgatan.

• Ring the doorbell and get the help needed from either Jimmy or Peter.

• Sign the contract and bring it to your committee president or the Vice President for them to sign.

• Bring it back to Jimmy and Peter in 550!



Bookings in SSE Premises

At the time of the event:

- Go to your booked room, if it is locked call campus security and they will unlock it for you. Ο
- Have your event! Have fun!
- Clean up after you, leave it like you found it.

Accountability:

- YOUR name will be signatory. YOU will be personally responsible if the you misuse the premises. Ο
- It WILL impact your ability to book rooms in the future



Never <u>ever</u> host an event somewhere without booking first!



Stakeholder Events



Susanne Eriksson



Linn Hansson

susanne.eriksson@hhs.se

linn.hansson@hhs.se





EVENT AT SSE DURING 2024!

MISSION FROM 1909

STRENGTHEN SWEDEN'S COMPETITIVENESS



. . . .
EXTERNAL RELATIONS

STAKEHOLDER EVENTS

CAREER MANAGEMENT AND ALUMNI RELATIONS

COMMUNICATIONS AND MARKETING

CORPORATE RELATIONS AND DEVELOPMENT



SSE'S CORPORATE PARTNERS

NETWORK



STAKEHOLDER EVENTS – WHAT WE DO

Supporting the organization

 Strategic overview and coordination to achieve more synergies and efficiency

• Structure capital + sharing

Catering-servicesConsultation and

hands-on support

Academic ceremonies

- BSc, MSc and MBA graduation
- Doctoral conferment and installation of professors
- Installing new Presidents
- Inaugurations and other academic celebrations

Official guest visits

• Eg: Royalty, politicians and the Nobel Lecture

GAPP & HOI

- Seminars, conferences and events
- Visiting professors
- Tech Initiative events













SUPPORTING OUR EDUCATIONAL MISSION - FREE

FACT- & SCIENCE-BASED

REFLECTIVE & SELF-AWARE

EMPATHETIC & CULTURALLY LITERATE

ENTREPRENEURIAL & RESPONSIBLE

Knowledge (Mind) +
Bodily presence (Body) +
Spiritual development (Soul)











Event Management

Home

Checklists & Guidelines

Digital tools for event mgmt

Event Suppliers

Edit Contacts

段 Page details Analytics + New ~

Publ









₽ Request for catering support

Q

Catering









EVENT PLA	ANNING INVOLVES	Speakers &	Sto	age & décor
*		entertainment keholders Guests	Techno Networ	
InfoCenter	Marketing, PR & communication		Food & Beverage	
Security	FREE Art	Serv		hol license Cleaning &
Facilities	Flow-char & follow		ledge & ection	refurbishing
IT-services	ts Pu	URM & Event system(s)	Venue	
Public Clean		pact & Stu agement	idents, SAS & faculty	SE
Event Planner	Sustainability, Diversity,		Keys & doors	Internal & external coordination

MONDAY GROUP: COORDINATES THE EVENTS – INFORM US!

Meetings every Monday morning!

- Vice President, SASSE
- Security coordinator
- Project Manager, Stakeholder events
- Internal Communications Manager
- Info Center
- Catering Manager
- Assistant to Lars Strannegård
- Public Clean
- Assistant to Katarina Hägg, CEO Exed
- Support Technician

WHY?

To coordinate catering, cleaning, venues, stakeholders, find synergies with other departments – that in the end strengthen SSE brand.

SSE EVENT CALENDAR – COLLABORATION & SYNERGIES

Date	JT End dati 🖂	Time ~	Event name	Organizing unit / department	Contact person	Venue
24-Apr		10:00-17:45	Sustainability week - FAIR		SASSE: Aanvi Singh	Atriet zon 1
24-Apr	24-Apr	12.00-13.00	Lunch lecture (Mikael Claesson, ÖB, Försvarsmakten)	AOS (Akademiska Officerssällskapet)	Anna Laurell Nash	KAW
24-Apr	24-Apr	08:00-16:00	HOI PhD conference	HOI	Abdimajid Khayre	HOI Lecture hall
24-Apr		18:30-20:00	SASSE Sustainability Group panel	SASSE/CIVICA	Joanna Ziolkowska, Therese Hartman sustainabilityweek.projectmanager@sas se.se	Atrium,Estrid
25-Apr		09:00 - 12:00	Staff photo	ER	Charlotte P	Atriet zon 5
25-Apr		12:15 - 14:00	Tech talk with Kvinnovation + mingle	Tech Initiative	Franzi Ewigleben	Cabinet room
28-Apr	28-Apr	08.30-19.00	Al for Business Leaders 2025	EXED	Ylva Wallin	A538 Rana Begum
28-Apr		10:00-14:00	EMBA Council European Regional (lunch)	MBA	Patricia O'Sullivan	Atriet zon 1 & KAW A542. A328, A536
28-Apr	28-Apr	All day	EMBA Council European Regional	MBA	Patricia O'Sullivan	Atriet zon 1 & KAW A542, A328, A536
28-Apr	30-Apr	all day	European Sports Business program	CSB	Anna Laurell Nash	HO, terrace room
29-Apr		09.00-11.00	Lock down exercise, faculty	Security and HR	Ellen Falkenström	A350
29-Apr		10:00-14:00	EMBA Council European Regional (lunch)	MBA	Patricia O'Sullivan	Atriet zon 1 &KAW
29-Apr	29-Apr	All day	EMBA Council European Regional	MBA	Patricia O'Sullivan	Atriet zon 1 & KAW
29-Apr		12:15 - 13:00	Tech seminar How AI is impacting the professional service industry	Tech Initiative	Franzi Ewigleben	Yinka Shonibare room, 536
30-Apr		09:00 - 12:00	Staff photo	ER	Charlotte P	Atriet zon 5
5-May		09.00-11.00	Lock down exercise, faculty	Security and HR	Ellen Falkenström	A350
5-May		12.15-13.00	Sport Talk: Mangement Diploma for Athletes	CSB	Anna Laurell Nash	Ragnar
5-May		14.30-17.30	Alleima - Accelerate & go Beyond	EXED	Lisa Spencer	Yinka Shonibare room, 536
5-May		17:00-24:00	TedX	Medu	Isak Persson	Stora salen
6-May		12:15-13:00	Firestorm talk: Mamma Andersson	Art Initative	Nino TAdaros (Ninhursag)	Hecksher Ohlin
7-May		17:30-21:00	Investor night	SSE Business Lab	Hugo Mårdh	SSE Business lab office
7-May		10.00-12.00	Visit	ER-SE	Helena Kvist Åslund	Atriet all zones
7-May		16-18	SBL Reunion	EXED	Martin Benitez	Hecksher Ohlin
7-May		08.30-11.30	Executive Leaderhip Program (ELP)	Exed/SSE	Katarina Justin	Heckscher Ohlin + konstrunda: Direktior
7-May		17-18	Musical Art Tour	Art Initative	Nino Tadaros (Ninhursag)	Meet in the atrium
7-May	7-May	16-19	SBL Reunion	Exed	Martin Benitez	Heckscher Ohlin
8-May		11.30-13.30	Energy Talk 2025 Al and the Future of Energy	SITE	Dominick Nilsson	Torsten
8-May		12:00-13:00	Företagspresentation, GAIN	SASSE - NU	Sophie Öhagen	Ragnar
8-May		13-17	Art workshop with Inuti	Art Initative	Nino Tadaros	Atriet

Add to calendar when...

- External speakers/guests involved
- In SSE's premises

Find the calendar here!



Questions?

Welcome to SSE Event Planning Dialogue June 4, 10.00 - 11.00 in Torsten

We are here to support!



DEI Diversity, Equity and Inclusion



DEI

• Might be easy to forget - but extremely important!

• How do we make events and gatherings more inclusive and welcoming?





DEI

Strive for gender equality and diversity in your speakers and panelists

• Your event will be much more interesting when you have a mix of speakers and panelists.

• Avoid more than 60% of any particular gender and include people from different backgrounds and professions!





Watch out for offensive content

• Not a cancel culture thing. Respectful discussions of controversial topics are welcomed. But be on the lookout for content that may be deemed offensive or inappropriate.

• Tip: Ask any entertainers to send their material in advance!





Make sure the venue is accessible

• Ensure that disability accommodations are available for attendees.

• Use Bertil Ohlins Gata as the official SSE entrance





Use gender neutral language

• At SSE we DON'T address a crowd by saying "ladies and gentlemen"

• Use greetings such as: Dear Guests, Honorable Guests, etc.





Keep food and drinks inclusive

• Try to provide guests with the opportunity to specify dietary needs in the invitation.





• More questions? Concerns?

• Contact: Olivia Marrero Engström - DEI Specialist olivia.marrero.engstrom@hhs.se (+46) 72-076 95 26





Security Coordinator



Elin Holmström



SECURITY AT EVENTS

WHERE

2025

2. ON SITE SAFETY, BEFORE THE EVENT STARTS

Check already stated safety routines with the venue

- Evacuation plan
- AED
- Security guards, say hello and provide your number

Inform the other workers about the routines

- Evacuation plan (closest exit, where to meet up, who does what in case of fire)
- Lock down
- Security guard number



3. EVENT STARTS

Registration

Inform the guests

- Evacuation plan
- AED
- Come to you if there is anything concerning them

ENJOY YOUR EVENT!



COMMUNICATION

When a high-profile person is attending or holding a presentation at an event, for safety reasons, please do not communicate the exact location of the event.



<u>After</u> the party



Restore everything

Have a dialogue with the Clubmaster

Restore fences in Pansar

Write to the Spritmästare how much is left over

Leave the alcohol in puben and NOT in any other place

Cleaning...





The fun part **CLEANING!**





WHY CLEAN?

- Extra cost (several thousands...)
- Working climate for staff and student
- Floors get ruined if not cleaned properly (more costs for SASSE...)

WHY CLEAN?

Netto 3 000,00 Moms 25,00% 750,00 Öresavr 0,00	ATT	BETALA (SEK)		3 750,00
	Öresav	vr		0,00
Netto 3 000,00	Moms	25,00%		750,00
	Netto			3 000,00
	Extrastädning special dagtid (Fastighet)	2,00 Tim	450,00	900,00
<pre>electronection</pre>	Extrastädning special dagtid (Fastighet)	1,00 st.	2 100,00	2 100,00

WHY CLEAN?



iaraoke - Fenton LIVE2104. Komplett system n	red 2st mikrofoner och Bluetooth	
ut nr. SKY-178.425		
n multimediaspelare med inspelningsfunktion araoke Station, har också inbyggd Bluetooth	och oliko LED-lampor, det här är en h "antägt och enkelt. Att parkappla dir troll vil och en spektiskular lysshow; I 58 / 50 / Bluetoofi v v flud 28-lysdioder	elingulimente; USB och noce S2-kontralintegar, gegläns som er tra vi och Site dras bärer I UPDTS4 (MESISF Fastatet I kikulee 2 räddondra minoforen:
Ds mer		
3 179 kr 3 672 kr		• 30 st I lager (Leveranstid ca. 1-4 vardagar)
1 +	LÄGG I VARUP	CORGEN
Klarna.	√ Tryggo betals5#	√ 30 dagar ångenätt

x 1 Karaoke machine



VONYX DB4 PRO HOPFÄLLBAR DJ-BÅS MED VITA OCH SVARTA LYCRADUKAR

Mobilt DJ bås med 4 skärmar DB4 SKY-180.050

Art nr: SKY-180.050

Komplett professionellt DJ bås / DJ Booth-system, inklusive kraftfull DJ bord Inklusive väskor för enkel transport och förvaring.

- Vikbar perforerad DJ-hylla fäst vid DJ-monter
- Inklusive svarta och vita Lycra-omslag, Kompakt hopfällbar design
- · Svart metallfinish, Kompakt och lätt design, Enkel och snabb att installera
- Kan tändas bakifrån med en mängd olika effekter, Levereras inklusive bärväska



x 1 DJ Booth



x 6875 cups of coffee





x 13 SASSE pizzeria T-shirt

x 288 cheeseburgers

"THE LAST STRIKE"



The Last Strike

- SASSE Cleaning Document -

Autoored by Calls Stålhelm on 2011-03-30 Revised by Mats Wallin on 2016-04-18 Revised by Joel Berbres on 2022-03-14 Revised by Hedda Gummesson on 2024-03-13



The Last Strike

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STORA SALEN EDITION

Authored by Calle Stillhelm on 2011-03-30 Revised by Mats Wallin on 2016-04-18 Revised by Joel Berbres on 2022-03-14 Revised by Hedda Gummesson on 2024-03-15
"THE LAST STRIKE"



THE CLEANING AREAS

Note that only the areas that have been used have to be cleaned. If you arrive and the premises are at below-par standards, you are responsible for taking a picture of them and showing the Vice President afterwards. If this is not done, you are responsible for cleaning the premises to proper state.

 \square = The goal is completed.

The Rotunda (video instruction here)

Remove everything from the bar + the counter behind the bar and wipe.
 Clean out the refrigerators.

Remove any ornaments, signs, marketing material, price lists and similar items.

Empty the trash bins and the glass bins and throw in correct container in Garbage Room.

□ Sweep & mop the floor, including the stage and behind the bar.

□ Make sure the walls are clean and wipe them down.

- ☐ If you have served food, throw all leftovers in a <u>separate brown bag</u>. VERY IMPORTANT that they are thrown in the organic waste containers in the Karidor, otherwise you will be expensed a sorting fee from Office Receiving.
- You may only leave leftover food if you notify the Vice President and know what you are going to do with it.

The DJ-Cabinet (video instruction here)

Wipe the area around the DJ-equipment. (the DJ equipment is sensitive to water and liquids, be careful!)

□ Replace the cover and lock it up. Make sure no wires are damaged or stuck between the cover and bench.

□ Microphones should be unplugged and rolled up to be stored nicely in the cabinet underneat the DJ-booth.

The Kitchen

Pt all used dishes in the dishwasher and put away when done.
 Unplug and put away all kitchen espliances and turn of the stove and fan if used.
 Wipe all countertop surfaces.
 Sweep and mony the floor.
 Empry the trash can.



THE STUDENT ASSOCIATION

The Banana hallway up to the Rotunda playground entrance

Wipe the tables, sofas and walls.Sweep and mop the floor.

The Kåridor

□ Wipe the benches and shelves.
 □ Sweep and mop the floor.
 □ Don't forget to check all the way to the Börs-room and the corridor along the glass doors.
 □ Make sure the walls are clean and wipe them if necessary.
 □ Make sure all trash bins are clean, wipe if necessary.

The Pub (video instruction here)

Remove everything from the bar + counter behind the bar and wipe carefully.
 Glean out the refigerator drawers.
 Remove any signs, marketing material, price lists and similar items.
 Bemove any signs, marketing material, price lists and similar items.
 Sevep and more the floor and behind the bar.
 o The pub floor may only be mopped with water – no soap, it will become an ice rink.
 Glean the walk.
 Return the farmiture in the pub to its previous arrangement. See map

The Toilets (video instruction here)

 □ Remove all trash (i.e. paper, bottles, glasses etc etc) and throw in correct container in. Garbage Room.
 □ Sweep and mop the floor – don't forget inside the toilet stalls.
 □ Clean up any bodily fluids.
 □ Clean the walls.

Outside the main entrance (Oak door) and Kopparporten

Take a lap around the building to ensure that there is no large trash (e.g. cigarette butts, glasses, bottles etc.) outside. Both Kopparporten, the Rotunda entrance and the oakdoor.
 Remember to check behind the Oak door (inside) to ensure it is clean. Sweep and mop if necessary.

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 Empty the trash can.



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- Empty the trash bins and the glass bins and throw in correct container in Garbage Room.
- Sweep & mop the floor, including the stage and behind the bar.
- Make sure the walls are clean and wipe them down.
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How to clean 101

Step by step guide on how to **mop a floor**

1. Remove all bulky waste (glass, snusprillor, etc)

2. Fill a bucket with warm water and grab a clean mop



3. Add not more than two caps of cleanser. Make sure to use the right one depending on what floor you are cleaning







(i.e. Kåridor, Pub and Rotundabananen)

Wooden floor (i.e. Rotunda and Stora Salen) Areas that smell bad (i.e. if someone spilled alcohol, outside the PU room, toilet)

How to clean 101

Step by step guide on how to **mop a floor**

The key to be the best mopper:

- 1. Mop a SMALL area (rule of thumb 6-10 kvm at the time per bucket)
- 2. CHANGE water often (rule of thumb: as soon as you see that the water is getting dirty you change)
- 3. Use a fresh mop (otherwise spreading the dirt around)
- 4. Mop SEVERAL times
 - a. Mop with water and two caps of cleanser (if smelly, use the Bioback. Otherwise the Allrent)
 - b. Dry to wet floor with a dry mop
 - c. Mop again with water and two caps of cleanser (here you use the Allrent)
 - d. Dry the floor again
 - e. Repeat the amount of times needed

How to clean the Rotunda 101

Step by step guide on how to **do the pre-work**

- 1. Fill a bucket with water
- 2. Throw it out over the Rotunda floor
- 3. Use the scraper and push the water down the drains
- 4. Then mop SEVERAL times
- 5. UNCLOG THE DRAIN!!

How to clean 101

Step by step guide on how to clean the **walls**

1. Use the spray bottles that says "Yes" and spray bottom to top on the dirty area

2. Wipe with a <u>clean</u> Wettex

3. <u>Rinse the Wettex and repeat process if necessary</u>



If supplies are missing, contact the Vice President before or after the event

TRASH

Clear instructions on what can be thrown in what container in the room. Grovavfall/bulky waste to the left and glass to the right





If full, contact Clubmaster or Vice President

Festblipp / Party access tag



Gives you access to all rooms you need to host a pub/party

Collect in Expen and hand in after the party

Supplies for events



Supplies

• SASSE will support you with (most) supplies for your event

• We have several rooms where you can find supplies



The Cleaning Cabinet

• Located at the left side in the men's bathroom (Enok).

• Here you find mops, brooms, soap, all-purpose spray etc. After using the cleaning equipment, *wasted cleaning material is to be thrown away in the special sink* and the room should look as pleasant as before you used it.



The Callis

• Located between the microwaves and the Kåridor. Here you'll find all consumables: plastic glasses, napkins, garbage bags and extra cleaning equipment. You will also find other useful stuff, including: duct tape, paper tablecloths, fake candles, and more.

• Stuff from Callis should only be used for SASSE events.

• It is of utmost importance that you keep Callis tidy if you plan to utilize it. If something is missing, please notify the Vice President immediately.



The Sladdis Room

• Located between the microwaves and the Kåridor. Here you'll find all technical equipment such as speakers, microphones, sound cables and so forth.



Chairs and Table Storage

• Located next to the rotunda entrance. After using the tables and chairs they should be wiped if needed and replaced in the way you found them.



Rotunda Kitchen

• Located behind the bar. Here you can find some glasses, plates, cutlery and a dishwasher!



The Treasurer's office

• Located behind in Expen. Here you can get help with setting up Orbi events and also retrieving the iZettles and iPads needed if you are doing some form of sales.

- Reach out to the treasurer if you need any help!
 - treasurer@sasse.se



Any questions from today?



Phone numbers to have

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