

Meal Prep/Server Training

This training is additional information for those who will be preparing and/or serving food.

Meal Prep/Server Training

What is expected at meal times?

- Mealtime should be something that is shared between volunteers and guests.
- We recommend that guests be allowed to serve themselves buffet style or family style (food set on the table in serving dishes).
- Guests should be encouraged to share in the setup and cleanup of mealtimes.
- If a guest is unable to eat what is provided, please make peanut butter, bread and cheese available for an alternative.

What do I cook?

- We recommend that your coordinator advise you as to what has been prepared in the last week, so there's not a lot of duplication.
- We strongly recommend that you provide simple, well rounded meals.
- The Refuge is a ministry that focuses on helping the whole person, so we ask that you would please provide only a small portion of dessert.

Meal Prep/Server Training

How do I handle food service?

- Every effort should be used to ensure food safety.
- Provide tongs, food service gloves, individual serving containers etc... to discourage contamination of foods.
- We recommend that guests be allowed to serve themselves buffet style or family style (food set on the table in serving dishes).

How do I handle clean up after meals?

- Guests should be encouraged to share in the setup and cleanup of mealtimes.
- *What do I do for lunch?
- Lunch may be provided as a sack lunch or in the form of food certificates from local restaurants.
- Guests are encouraged to make their own lunch with provided items.

Be sure to please provide food handling gloves and tell guests to use them for making lunches.