

ZIONSVILLE GREAT BANQUET

HELPING IN THE KITCHEN

WAYS TO HELP IN THE KITCHEN:

- Sign up to serve a meal (see below).
- Sign up to bring a salad for Saturday's lunch.
- Offer to wash/dry the towels and aprons in the laundry room at church. These need to be done daily.
- Help with the Sunday afternoon final, extensive clean-up of the kitchen.

Meal Servers' Responsibilities

Arrival Time

Be in the kitchen area 30 minutes prior to the meal time in order to help with the last minute preparations, such as ice in glasses, drinks, etc. Please check with Head Cook to see what needs to be done. If nothing, please put on an apron and wait outside the kitchen in the gym until serving time. Kitchen team and servers will gather for instructions and prayer prior to the arrival of the guest for the meal.

Serving of the Meal

Serving should be done with a loving attitude accompanied by happy faces and lots of smiles!

1. Serving may be done in different ways, but always at the discretion of the Head Cook and may vary from meal to meal, depending on the type of meal being served. Some may serve country style by placing bowls of food on the tables and some may serve assembly line style by placing filled plates before each person. You should check with the Head Cook to determine how the food is to be served. Food should always be served first; drinks offered after everyone has food (or at the same time if there are enough servers). Make every effort to provide the type of drink the guest request.
2. The serving of second helpings of food may also vary depending on the preference of the Head Cook. Please check with him/her prior to serving time.
3. After a good number of the guests have finished eating, desserts should be served. Some of you should remove dirty dishes from the tables while others serve dessert. Offer refills on drinks at this time.

Cleanup

1. Clear the tables
2. Wash the dishes
3. Vacuum the gym floor
4. Empty the trash
5. Move and/or reset the tables for the next meal. The Head Cook should be consulted as to what kind of table arrangements is needed and what dishes should be used to re-set for the next meal.
6. Things such as salt and pepper, sugar, creamer, buffer, etc. should be checked and replenished for the next meal.
7. Plan to stay for at least 2 hours, start to finish, accomplishing all responsibilities.

Servers are welcome to eat if there is enough. Please remember your primary function is to serve guests, team members, and kitchen crew!