

## **Kitchen and Leftover Rules and Norms**

- There is NO NEED to save any plates unless the evening staff asks you to do so directly. Dinner will be served from 6:00 till 7:00pm. If a family returns after 7:00pm and needs to eat dinner, the evening staff will get dinner for the family.
- Volunteers – please feel free to take leftovers home!
- Place leftovers in the big kitchen fridge only. (some main courses can be frozen, i.e. hamburger patties, pieces of chicken, etc). Every item put in the fridge or freezer should be covered well with the date written on it. A pen and post-it notes are on the counter next to the fridge. If you cannot find adequate covering for the food, please ask the evening staff.
- If you have enough leftovers that can be used for an upcoming meal (i.e. salads, desserts, beans, rolls, etc), please call the meal-prep volunteers or your coordinator – we don't want to waste food! The volunteer schedule should be posted on the kitchen cupboards next to the fridge. Call the next couple days of meal-prep volunteers to see if they will be able to use the food. Hopefully they will! If they can use the leftovers, please cover the food, place it in the fridge with the date on it, and write “Save for \_\_\_\_ (person's name)”.
- Weekend lunches consist of simple meals (i.e. grilled cheese, hotdogs, pantry food, etc) or leftovers. Coordinators, please be aware that if your week has very few leftovers, that the weekend lunch volunteers should be able to prepare a simple meal using sandwich items, pantry food, or food brought from home.
- Desserts are not necessary – fresh fruit is a healthy alternative! If you bring a dessert, serve it after the dinner is mostly finished so that we don't tempt the children to fill up only on desserts.
- On Sunday evening, the Host Congregation should clean out the leftover fridge so that the incoming Congregation has a clean slate to work with. Hopefully there will not be too much leftovers thrown out! If we all follow the rules above, we will be able to limit our waste and be better stewards of our resources.