



Good Shepherd Center Food Prep Instructions

Church of the Servant supplies 5 volunteers on the 1st Friday evening of each month to prepare and serve dinner to about 90-100 residents of the Good Shepherd Center homeless shelter.

- Volunteers arrive at 4:30 to begin prepping.
- Dinner is served at 6:00. Families with young children are generally allowed to go through the line a bit earlier, at 5:45. We serve the meal from a cafeteria line. We are not responsible for bussing tables or cleaning up the dining room. Shelter volunteers wash all dishes.
- Volunteers may leave by 6:45 once kitchen is cleaned up.

Below are some general guidelines on how to prep and serve the Good Shepherd Center (GSC) Friday night dinner. The chef/kitchen manager is also on hand to answer any questions throughout the evening.

Preparing Sides and Desserts

- Veggie salad: Wash, chop, slice lettuce, tomatoes, cucumbers, etc. and combine to make a green salad. Please cut cherry tomatoes in half. Do not add nuts, spices, or croutons to salad. Salad is kept in the walk-in cooler until just before dinner. Salad dressing is added just before dinner service begins.
- Fruit salad: Wash, chop/slice various available fruits and combine to make fruit salad. Please cut grapes in half. Fruit salad is kept in the walk-in cooler until just before dinner.
- Rolls: Follow Chef's instructions in cutting and buttering rolls and placing on baking tray for heating. Chef will provide a guest count.
- Desserts: Cut up dessert offerings (cakes, pies, etc.) into individual portions for serving. Chef will provide a guest count. Desserts go on large trays stacked on the tall tray cart.

There may be other tasks, filling salt and pepper shakers, filling plastic cutlery containers, making iced tea, etc. Chef will instruct.

Masks are optional. They are available in the kitchen if you want to wear one.

You may bring your own apron if desired. Aprons are also available in the kitchen.

Food service gloves are mandatory for all kitchen work. Latex free gloves in 3 sizes (S, M, L) are in the kitchen.

For safety reasons, all volunteers are required to wear closed-toe footwear (No open sandals).