

ROOM IN THE INN MEAL SERVING OPERATIONS (UPDATED OCT. 2017)
DINNER, BREAKFAST AND SACK LUNCH PREPARERS/SERVERS

RESPONSIBILITIES FOR MEAL PREPARERS—DINNER/SACK LUNCH AND BREAKFAST SERVING A group or combination of groups/individuals typically prepare and serve dinner.

Dinner is typically served by approximately **6:40PM Saturday evening**. Depending on the number of servers joining the men for dinner a group would prepare to feed 15 to 20. Typically dinner preparers will be completed with all duties by 8pm. Dinner may be prepared on site in small fellowship hall kitchen or cooked at home and brought in time for serving of the meal. Please contact a staffing coordinator (see below) for door code to enter BUMC building if arriving early for meal prep.

--Typical Dinner Menu Choices—

- Meat Loaf, Stew, Pasta, roast, BBQ chicken/pork, hearty soup, dumplings
- Green vegetables-green beans (not really into broccoli or asparagus)
- Baked potatoes
- Salad (Optional-about half of the guests will typically eat salad)
- Dessert
- Rolls/Corn bread
- Water, tea, milk, coffee

Typical Breakfast Snacks for Sunday morning—sausage or egg biscuits (frozen and ready to serve okay); orange juice, milk and coffee

Typical Sack Lunch Configuration—Ham or Turkey sandwich; apple or banana, bottled water ALL pre-assembled and left for 12 guests to take with them on Sunday.

DINNER MEAL SERVING

The meal prep team should be ready to serve by 6:40pm. Meal prep team is responsible for all set up including drink glasses, silverware (can be done in buffet or serve at table style). There should be at least 3 or 4 meal servers.

Once dinner has been consumed the meal servers are responsible for rinsing and loading all dishes, glasses and eating utensils into the dish washer (the innkeepers will off load.)

If dinner servers are also handling breakfast and sack lunches they should let innkeepers know what to do to ensure all lunches and breakfast snacks are served and/or distributed on Sunday morning.