

Job Title

GSLC IHN Dinner Cook

Description

Each evening two cooks (or two families) provide a meal for guests and volunteers to be served at about 6:00 PM. You may cook at home or at church. Eat with the guests, and clean up afterwards. Your shift ends after kitchen cleanup. A coordinator will call you with the number of guests and volunteers a couple days in advance. They may also tell you what menus have been served earlier in the week, and ask what you plan to serve, to avoid too much duplication. Simple, common menus are more popular with guests.

Timeframe

- Volunteers for this position sign-up for a date or dates when the congregation hosts IHN (occurs about four times per year).
- Your shift is typically from 5:30 to 7:00 PM or so, depending upon what you are preparing (the amount of preparation and clean-up).

Training/Qualifications

Volunteers must attend an orientation before volunteering, and then once every three years. The schedule is usually posted on the IHN web site <http://www.ihn-greater-rochester.org/>

Helpful Information

- Thank you for volunteering!
- Record your hours on the sign-in sheet. Include prep time at home. Children should sign in too.
- Name tags are available.
- On Sunday and Saturday, a 5:30 PM serving time may be better, since the guests have been in the building since around 4:00 PM. Let the other volunteers know if you decide to serve earlier.
- Buffet style is used most often. It's your choice. High chairs are available for infants.
- China plates are used most often. It's your choice. The small plastic glasses work best for the kids.
- Volunteer hosts and guests may help with cleanup.
- We aim to avoid this disappointment (or surprise) - but the number of guests for dinner may be less (or more) than you expected.
- During IHN week, it is acceptable to leave some leftovers in the refrigerator, but chances are it will be thrown out at the end of the week. Most leftovers should go home with you. If something can be used for packing a lunch the next day, leave some of it. The food preparers for the next day have planned their own complete meal and don't expect to use leftovers from previous days, including desserts, ice cream, cookies. At the end of the week leftovers are thrown out.
- Call a coordinator if you have questions. Schedule and phone numbers are listed in the volunteer notebook.
- First aid kit and latex gloves are in the kitchen.
- Fire extinguisher is in the library.
- The hospitality notebook is in the lockbox. Report any problems or guests' food preferences or any comments that will help follow-on volunteers.

Popular menu items -

Brats, corn on the cob	Mac and cheese	Ribs and pulled pork sandwiches
Kentucky Fried Chicken	Tacos	Spaghetti
Burgers and dogs, beans	Pizza	Old Country Buffet outing

Committee Oversight

This position is a part of the Social Ministry Team. The Social Ministry Team is accountable to the Church Council.

Staff Liaison

Pastor Dave Berg and Pastor Karen Pahl

Contact for Information

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