

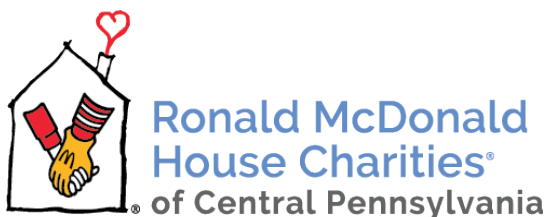
Guest Chef Program

Procedures



Meal Program

- All meals must be prepared on-site using ingredients that your group provides unless you have it commercially prepared and delivered. Groups typically arrive as early as 3:00 p.m.
- Our kitchen is stocked with a variety of cooking equipment, tools and utensils and meets the basic needs of most Guest Chef groups.
- In addition to ovens and stovetops, Guest Chefs may also incorporate our outdoor grill into your meal prep plans. You may schedule a tour prior to the day of your meal so you are familiar with our kitchen.
- Tours can be scheduled by calling 717-533-4001 ext. 158.



Keeping families close®

Breakfast

- Breakfast is served at 9:00 a.m. on Saturday and Sunday mornings.
- The earliest that your group can come on-site is 8:00 a.m. unless you make special arrangements ahead of time.
- Offering a continental breakfast is perfectly acceptable and often more convenient for families who want to get to the hospital first thing in the morning.
- We recommend that groups prepare enough food for **50 people**.

Dinner

- Dinner is served at 6:00 p.m. daily.
- Groups typically arrive as early as 3:00 p.m. to prepare their meal but are welcome to make special arrangements to arrive earlier.
- We recommend that groups prepare enough food for at least **70 people**.



Contact Alyssa Noel, Volunteer & Operations Manager, at anoel@rmhc-centralpa.org or 717-533-4001 ext. 158 with any questions, cancellations or to schedule a tour.

Guest Chef Program

Things to Consider

Your group is welcome to stay and eat with our families once your meal is served. Our only request is that you add your group into your meal count. *Please note that the actual number of family members attending a meal may vary greatly.

Our families spend a majority of their time with their children, and if they miss a meal, they look forward to returning to the House to find something in the refrigerator prepared and ready to go. We encourage our Guest Chef groups to create their own menus while keeping in mind that **anything that can be stored and easily reheated is often best for our families** since their schedules are often unpredictable.

You will not be serving 70 people all at once. You will most likely only see about 20 people while you are here. Families will come home throughout the night and will have to reheat leftovers. Also keep in mind that many groups make spaghetti, other pasta and tacos. We would encourage you to avoid these when possible and please no breakfast for dinner.

Please no "made to order" menus! Meals need to be available to families that come home from the hospital late. **Please do not worry about cooking for families with special requests.** Rarely some families prefer vegan or gluten free diets, but there is no need to make extra versions of your menu. Typically the original version is eaten first and the special version goes to waste. We also have extra cooking space available for families who have special requests and prefer to prepare their own meal.

Guest Chef Volunteer Groups may consist of no more than eight people, and participants must be 12 years of age or older. Adequate adult supervision must be provided for groups with participants under the age of 18. If your group is larger than eight, you may want to schedule multiple days and/or meals to accommodate everyone. Because of the popularity of the Guest Chef program, we are unable to add individuals to an existing group.

Make a meal for our families at the Ronald McDonald House in Hershey!



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