



Visiting Chefs' Program Guidelines

Having a meal prepared after spending all day at the hospital with an ill child is most appreciated. The best thing about volunteering in the Visiting Chef's Program at the Ronald McDonald House of Gainesville is the gratitude received from the guests staying at the House.

Expectations:

- Purchase and prepare enough food for **45 to 50 people**
- Serve the meal at 6 p.m. (you may arrive as early as 5 p.m. to begin preparations)
- Weekend breakfast groups may arrive as early as 9:00 a.m. to prepare breakfast
- Socialize with guests
- General clean up
- Please limit the size of your group to 10 people

What We Have:

- Two stoves/ovens, two dishwashers, four refrigerators with icemakers, four sinks, plenty of counter space, and an ample selection of basic pots, pans, and cooking utensils.
- We stock most common spices and condiments in the kitchen.
- If you forget an item, we may have a substitute in our food pantry.
- Food is served buffet-style -- we have enough plates, glasses, and flatware, but consider bringing paper or plastic plates, etc. to make cleanup easier.
- The Manager on duty the day of your meal is available to give you a tour, show you around the kitchen and is eager to answer any of your questions.

What to Bring:

- A well-balanced meal for **45 to 50 people**.
- Beverages (iced tea, sodas or fruit drinks -- guests will provide their own milk and other special beverages).
- Bring any specialty items (pans, spices, condiments, etc.) that wouldn't be stocked in a basic kitchen.
- Desserts are optional, but are always a favorite (leftover desserts can be taken to the hospital for a midday snack).

Before You Leave:

- House guests place dirty dishes into the dishwasher. Visiting Chefs clean cooking pans, utensils, counters, and sinks and usually leave around 7 p.m.
- Cover leftover food and leave on the counter. Many House guests are at the hospital until after 9 p.m. and eat when they return. A staff member will make sure food is put away in the common refrigerator after you leave.
- Fill out a green Donation Form with the most current contact information for your Organization.
- Consider signing up for another dinner! The Dinner Program is one of the most popular and rewarding ways to contribute to the House.
- **Thank You-Thank You - Thank You!!!**



Basic Guidelines for Cooking for 50 House Guests

Meat:

Roast Beef	25 pounds chuck roast
Ground Beef	15 pounds
Ham, baked	2 – 10 pound hams
Chicken	12 whole chickens
Turkey	2 – 15 pound turkeys
Turkey Roll	2 – 6 pound rolls

Pasta & Rice:

Rice	3 pounds, uncooked
Pasta	5 pounds, uncooked
Sauce	5 – 16 ounce jars

(we appreciate pasta dishes that include veggies and / or meat)

Relishes:

Carrots Sticks	2 pounds
Celery Sticks	1½ pounds
Olives	2 quarts
Pickles	2 quarts

Salads:

Fruit	4 quarts
Potato	6 quarts
Coleslaw	6 quarts
Salad	4 heads iceberg, 8 tomatoes, 2 peppers, 5 cukes, 1 onion 1 quart salad dressing

Vegetables:

Canned	12 – 16 ounce cans
Frozen	10 pounds
Potatoes	15 pounds
French Fries	10 pounds

Desserts:

Cake	2 – 10” x 15” sheet cakes
Ice Cream	6 quarts
Pie	10 – 9” pies
Fruit	2 – 7 pound cans

Beverages:

13 – 64 ounce containers

Contact Ronald McDonald House staff at info@rmhcnf.org or at 374-4404.