

# THANK YOU FOR VOLUNTEERING

*We greatly appreciate your time and energy, we couldn't do it without our volunteers! Here are a few quidelines for your time at the Youth Resource Center* 

## **BEFORE:**

## Cancellation

Please remember the clients are counting on you for a meal. If there is any need to cancel, please try to do so **at least 48 hours before your assigned meal.** Make sure to speak with a staff member to confirm (801)-364-0744.

## Group Size

Due to safety and liability concerns, our kitchen can only accommodate groups of 10 volunteers or less.

## Volunteers Must be 16+

Ages 16+ are welcome to volunteer if accompanied by an adult! Please have a parent or guardian sign their volunteer liability waiver

## Parking

Please park in the lot just north of the building. You will need to ring the intercom and be buzzed in.

## Pantry Items

We have a well-stocked pantry meal volunteers are welcomed to utilize. Our pantry items are usually in stock however, if the group is planning to use pantry items please contact a specialist with your meal plan at least two weeks in advance so we can ensure the desired items are available for your meal date.

## Meal Schedule

BREAKFAST: Arrive 7.30am, Serve 8.30am, Seconds 9am, Clean-up 9.30am LUNCH: Arrive 12pm, Serve 1pm, Seconds 1.30pm, Clean-up 2pm DINNER: Arrive 5pm, Serve 6pm, Seconds 6.30pm, Clean-up: 7pm

## Provide Disposable Goods

Some volunteers prefer to use disposable plates and cups to reduce dish washing and clean up This is certainly welcome, but the center does not provide these items.

## **Meal Options**

Some of our clients have dietary restrictions, food allergies, and special preferences. Please prepare at minimum a vegetarian option as a courtesy to these clients.

# **DURING:**

## No photos or video

To protect our clients' confidentiality, cameras are strictly prohibited. Please ask the Volunteer Engagement Specialist about what is safe to share on social media.

## Expect 30-50 Clients

Meals vary depending on occupancy. Please plan accordingly.

# **AFTER:**

## Eating and Clean up

Clients will take care of cleaning up cafeteria area, while volunteers clean the kitchen space.

## Leftovers

Please pack up leftovers into a wrapped or sealed container and date and label them with a piece of tape and sharpie. Ex. Spaghetti w/ meat sauce  $o_3/o_5$ . This helps us keep our refrigerators up-to-date.



# **PANTRY SHOPPING LIST**

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#### **Canned Meats**

Chili Pork and Beans Tuna Turkey Chunks

#### **Canned Fruit**

Applesauce Pears Peaches

## Fresh Produce

Carrots Lettuce Onions Potatoes Tomatoes Apples Bananas Oranges

#### Grains

Bread Tortillas Tortilla Chips Hotdog Buns Hamburger Buns Rice Pasta Granola Oats (Rolled) Cereal

## Meats (Frozen)

Franks Ground Beef Hamburger Patties Pork Sausages

#### Seasonings

Pepper Salt Vanilla Extract

#### Dairy

Butter Cheese (Sliced) Cheese (brick) Cheese Shredded Cottage Cheese Eggs Milk Sour Cream

#### **Condiments and Sides**

Instant Potatoes Salsa Ketchup Honey Vinegar Jam (Various) Pancake Syrup Ranch Dressing Peanut Butter

## **Canned Veggies**

Corn Green Beans Spaghetti Sauce Tomato Sauce Tomatoes Diced

#### Drinks

Fruit Punch Hot Cocoa Coffee

#### Beans

Black Pinto Refried Garbanzo White Navy Kidney Green

## **Baking and Desserts**

Vanilla Pudding Chocolate Pudding Vegetable Oil White Sugar Brown Sugar Powdered Sugar Pancake Mix White Flour Baking Soda