

Plymouth Taskforce for the Homeless
Overnights of Hospitality
Meal Preparer Guidelines

- To save on expenses and work, ask a friend to share the date with you. Plan a simple, nutritious, and tasty meal to feed about 20 people. For any adjustments in numbers, contact your Meal Coordinator before your scheduled date.
- Meal Coordinator will review with you site specific guidelines.
- Contact Meal Coordinator, if you need menu ideas.
- Contact Meal Coordinator to determine what staple items are supplied by your site.
- Include:
 - Main dish
 - Side vegetables and /or salad
 - Bread and butter
 - Dessert
 - Drinks, including coffee, soda, milk.
- Portable snacks, like fruit or packaged crackers are a nice addition, as the men can take them when they leave in the morning. The Salvation Army serves breakfast Tuesday through Friday so snacks for Saturday through Monday would be most helpful.
- Gift cards from Stop- & Shop and Shaws are available to help with expenses. Contact your Meal Coordinator.
- Plan to serve the meal at 6:30 PM. The guests are ready to eat when they arrive.
- To ensure that all guests receive food, please serve to them.
- When serving, follow ServSafe Guidelines as directed by your Meal Coordinator, eg using gloves.
- Plan to stay long enough to clean up. Sometimes the guests or the chaperones will help with the chores.
- Complete Meal Provider section on Status Sheet in white “Overnights Program” binder.

