

Guest Chef Guidelines

Please read these guidelines carefully and share with your group prior to your scheduled meal. To schedule a date on our meal calendar, please contact Cindy Antoniello, Programs Manager cindy@rmhcsouthwest.com or 806.744.8877

- Volunteers with communicable diseases (common cold, recent exposure to chicken pox, symptoms of the flu or COVID-19, or with a fever) may NOT enter the House due to the compromised immune systems of our children.
- All food must be prepared on-site at the Ronald McDonald House. The only exception is food prepared by a licensed retail food establishment.
- Packaged foods purchased from retail grocery stores in unopened containers, whole fruits and vegetables can also be accepted.
- Please limit the number in your group to no more than six (6) to allow for social distancing in the kitchen.
- All volunteers, staff and families are required to wear masks in all areas of the House.
- Please be sure to wash your hands thoroughly and wear disposable food safety gloves when handling food. These are located in the top right-hand drawer under the microwave.
- Guest Chefs can plan their own menus with no restrictions, i.e. gluten free, dairy free, vegetarian, etc. However, please have a list of ingredients available to help families with any food allergies or dietary restrictions. We try not to duplicate meals throughout any given week so be sure to talk to the staff for suggestions.
- NO ALCOHOL is allowed in the House at any time.
- Typically, we ask that you prepare enough food for approximately 40 guests. This number will be lower as we continue to open slowly due to COVID-19. We will let you know how many to plan for in advance of your scheduled date.
- You are welcome to use anything we have in our freezer(s) and fully stocked pantry. Feel free to check our inventory before your scheduled date. Whatever we don't have on hand, you'll need to bring with you.
- We have all the pots and pans, baking dishes, and utensils you may need. We also have four (4) ovens and two (2) cook-tops for your convenience. A staff person will provide a brief tour of the kitchen and pantry area upon your arrival.
- Please do not sit on the kitchen counters. Food preparation surfaces should be free of contamination.
- Although it is tempting, please DO NOT lick your fingers, bowls or utensils during food preparation.
- Meals will now be served directly by guest chefs or staff using the warmer and should be ready for service beginning at 6:00 p.m. Not all families will make it back from the hospital in time for service, but rest assured they will be searching for leftovers when they return and will be so grateful!
- Relief staff on duty will assist with placing leftovers in individual compartmental food storage containers and date marking them clearly.
- If using the microwave, please use the splatter-proof lid and clean the lip and wipe down microwave after each use to ensure cleanliness for the next user.
- Please clean any equipment you use and wipe all surfaces down with disinfectant wipes or all-purpose cleaner.
- To our baking buddies and guest chefs: please send us your selfies! We would love to have a photo and a short story about your cooking crew...What's on the menu? Who's cooking? Why do you do it? Send to: events@rmhcsouthwest.com
- If you must cancel your meal, please notify us as soon as possible so that we can make alternative arrangements.

THANK YOU! THANK YOU! THANK YOU!