

Desserts should not be made available until everyone has eaten their meal.

- *All hosting team members will be responsible for coordinating the general fellowship luncheon once a year and serve as hosts for the visitor/invited guest luncheons approx. 3 times a yr.
- *The assigned team needs to coordinate all set up activities, (before church service begins) serving activities and clean up activities. All team members should minimize preparation efforts like reheating some entrees and setting the food out on the tables.
- *Hosting teams consist of the entire family – not just the wife. Hosting is truly a team effort and should not rest on the shoulders of one individual family member.
- *Please look at the schedule and mark “your” dates on your calendar or post the hosting schedule where you can easily access it.
- ***Any team member/family that will not be available on their assigned Sabbath needs to make arrangements to switch with someone else in order to not let their team down; please inform the team leader of this change.**
- *Hosting team leader needs to solicit the help of the coordinator in case there is a scheduling conflict. Any changes need to be submitted to the church office in a timely manner so that the correct information will be printed in the church bulletin.
- *All food items brought to church should be completely prepared and in dishes that are ready to be served.
- *All food prep work like washing, slicing, dicing, chopping, cooking, baking, icing, etc. should be done at home on “preparation day”.
- *Teams should avoid dishwashing whenever possible:
 - >all dishes and serving utensils should be clearly marked with names – they will be placed in a plastic bag or in the container they were brought, ie: cooler/thermos bag; so it can be taken home and washed after the Sabbath hours.
- *Left over food should be attractively divided and distributed to shut-ins or for those in need.
- *No leftover food should be stored in the refrigerator for next weeks team to worry about food spoilage and having enough shelf space. (Have you seen the look of old margarine that has been put back in the fridge? UGH!)
- *Opened dry foods should never be stored in the kitchen cabinets or the pantry in the boiler room. We want to avoid bug problems and potential health issues wherever possible!

NOTE[S]:

The above guidelines are based on feedback from hosting teams over the past 3 years. If you have any suggestions and/or ideas please call me so that we can review and discuss them. Good ideas are always welcome!