

## **MEAL SERVER VOLUNTEER (KITCHEN LINE)**

**Objective:** Assist in serving each plate, using the designated utensils and following the sanitation guidelines.

### **Responsibilities:**

1. Be in the dining room at 11:45 am on the day you serve.
2. Put on a hairnet.
3. Wash your hands with soap after putting on hairnet.
4. Put on apron.
5. Do not touch face, hair, etc. after washing hands.
6. Do not serve with a cold or runny nose.
7. Do not serve if you have a cut, burn, or sore hands.
8. Do not serve if you are feeling unwell.
9. Wear plastic gloves, but do not put them on until just before serving food.
10. Never touch anything but food, food surfaces, and utensils after gloves are on.
11. Hold cups by the side, not the rims, and flatware by the handle.
12. Do not smoke, eat, or chew gum while serving food.
13. Be sure that hair, fingernails and clothes are clean.
14. Use disposable tissue when coughing or sneezing, and wash hands again before serving.