# Do-It-Yourself Breakfast

Our Do-It-Yourself Breakfast Program is a fun, do-it-yourself opportunity to help families staying with us. You bring the ingredients, and we provide the kitchen space and all the tools you'll need to prepare, serve, and clean-up meal for families to enjoy. It's a simple and impactful way to contribute while making sure our families have a nourishing start to their day. This program is perfect for corporate groups looking to volunteer during the workday or for friends and family who want to come together on weekends. This opportunity is for groups of **up to 10 people**.

By volunteering for this program, you'll have the opportunity to make a positive impact while keeping things simple and fun. Whether you're serving a hearty breakfast or a delicious brunch, this initiative offers an easy and rewarding way to support families as they navigate challenging times.

| Meal Type | Arrival Time | Prep Time | Serving Time | Clean Up Time |
|---|---|---|---|---|
| Breakfast | 7 AM | 7-8 AM | 8-9 AM | 9-9:30 AM |
| Brunch (weekends only) | 8-8:30 AM | 8/8:30-10 AM | 10-11 AM | 11-11:30 AM |

## Sign Up:

- We need **1** volunteer to act as the **Group Leader** and register with our VolunteerHub site to reserve a date. The Group Leader must be 18 years of age or older.
- Once the date is reserved, we will reach out with registration instructions for your other volunteers to sign up. Group Leaders will be able to view who has signed up in VolunteerHub.
- Volunteer Group Requirements:
    - This opportunity is for groups of **up to 10 volunteers.**
    - All volunteers must be **14 years of age or older**. Volunteers between the age of 14-17 must have adult chaperones. Volunteers ages 14-17 will not register online and will be given waivers to fill out and bring to the volunteer opportunity.

- There is a monetary commitment for this opportunity. The group is responsible for purchasing all food ingredients.

## Prepare:

- **Ensure all volunteers register** and sign up for the volunteer event using your group's custom VolunteerHub link. We have important waivers attached to the registration that must be acknowledged prior to the volunteer event.
- There is a monetary commitment for this opportunity. The group is responsible for preparing a menu and purchasing all of the food ingredients.
- **Confirm your menu** with the Culinary Manager at least **2 weeks in advance** for planning purposes and to advertise the menus throughout the facility. The Culinary Manager is happy to provide menu suggestions.
- Meal teams are typically asked to **provide food for 40-50 people**, although we cannot guarantee how many guests will attend the service. An updated estimate will be provided closer to time based on recent meal attendance.
- **Ronald McDonald House will provide cookware** (suitable for cooking for large groups), serving supplies (ceramic tableware, metal silverware, cups, mugs, etc.), and kitchen supplies and basics (gloves, cleaning supplies, paper towels, etc.). **If you would prefer to use disposable plates and plasticware, we ask teams to please provide their own.**
- All food must be prepared in our facility, a commercial kitchen or packaged from a store. **No at-home meal preparation can be done in advance!**
- Make sure everyone in your group is healthy. All volunteers must be completely illness/symptom free (cold, flu, fever, stomach virus, etc.)

## Day-Of Instructions:

**Arriving to the House:**

- Please do not arrive earlier than the arrival times listed above, as our kitchen spaces may not be ready for you and staff may not be available to assist you.
- Park anywhere in our parking lot and head towards our main entrance. Go through the first set of doors and wait to gain access through the second set of secure doors (do not pull on the doors).
- When you arrive at the House, check in at the front desk. Everyone in your group must sign in on our iPad to ensure our waivers are acknowledged.
- We will provide you with a cart to bring in all your food supplies.

**During Meal Preparation and Serving:**

- A staff member or volunteer will direct you to the kitchen.
- All health and hygiene protocols must be followed, including wearing gloves that are provided.
- Once you have finished preparing the food, feel free to begin serving families, even if it is early. Serving is buffet style, you can choose to serve the families,

or they can serve themselves. You are welcome to sit down and enjoy the meal with the families.
- Leftover food can be used to make up to 10 to-go meals for families who may have missed the meal. To-go containers will be provided by the House.
- **If you still have leftovers after preparing the to-go meals, you must bring the food home with you, due to limited refrigerator space at the House. Please do not leave large containers of prepared food at our facility.**

**After Serving:**
- Please clean the kitchen using the cleaning instructions.
- Make sure all dishes, pots, pans, silverware, etc. are loaded into the dishwashers before you leave. Please use the dishwasher detergent from under the sinks to start the dishwashers before you leave.
- Put away any clean dishes, pots, pans, etc. into the correct drawers and cabinets.
- Use a cart to bring down any to-go meals to the staff person or volunteer at the front desk. They will distribute the meals to the kitchens.

## Meal Planning:

We recommend food that is easy to prepare in bulk, cooks in a timely fashion, and keeps warm. Please consider a vegetarian option. The Culinary Manager is happy to provide suggestions.

Please confirm your menu with the Culinary Manager at least **2 weeks in advance** for planning purposes and in order to advertise the menus throughout the facility.

Any combination of the following:
- Hot Items: breakfast burritos, breakfast sandwiches, eggs, bacon, sausage, hashbrowns, oatmeal bar, french toast, chicken and waffles, pancakes, biscuits and gravy
- Baked Items: cinnamon rolls, egg bakes, breakfast casseroles, breakfast pastries, quick breads, muffins
- Cold Items: fruit, yogurt bar, granola, bagels and cream cheese
- Beverages: juice, smoothies, tea

*Please Note*: We have a coffee maker, coffee filters, and ground coffee for your use, as well as ice and pitchers for iced water.

## How to Register and Sign Up for a Date as the Group Leader:

1. From our Group Volunteer Opportunities webpage under “Do-It-Yourself Breakfast”, choose which house you would like to volunteer at and click the corresponding link.

2. If you do not already have an account with our VolunteerHub Site, click **“Create Account”** on the top right of the screen. If you already have an account, click “Sign in” on the top right of the screen to sign in, and skip to step 6.
3. Under the “Account” tab, **create a username and password.** Then click “Next.”
4. Under the “Join Code” tab, **skip** by clicking "Next" **(do not type anything in).**
5. Under the “Affiliations” tab, check the box for the opportunity you are interested in **(“I’m interested in cooking a meal from scratch”).**
6. Under the “Profile tab” please fill out all required information (with an asterisk). Click “Next” once you are done.
7. When you get to the “Complete” tab, click “Next” and you will be brought to our events calendar.
8. Click on the date you are interested in signing up for. There will be one opening for the Group Leader.
9. Click **“Next”** again to get to our waivers. All you will need to do is **check the boxes** saying you agree. Click “Next” and you will be completely done and signed up.
10. You will receive an email confirming you are signed up. If you did not receive an email, you will need to go back in and ensure you clicked all the way through the signup.
11. Once you sign up, the Culinary Manager will be in touch with registration instructions for your additional volunteers, to gather more details about your menu, provide additional information about the volunteer opportunity, and answer any questions you may have.

Thank you for supporting our families!