Ronald McDonald House® Greater Denver

Dinners From Scratch

Join us in supporting families through our Dinners from Scratch program, perfect for **groups of up to 10 people.** Your group can rely on the expertise of our Culinary Managers to help you prepare a delicious, nutritious and comforting dinner for families. While not a formal cooking lesson like our Chef-Led Meals, the Culinary Managers make the process simple and stress-free.

From providing menus and accompanying grocery lists to consulting during meal prep and service, our Culinary Managers partner with volunteers to guide the process, ensuring the experience is both meaningful and enjoyable while providing families with diverse and nutritious meals. This program offers an affordable and impactful way for teams, families and friends to come together and give back, with most meals costing around $300.

Arrival Time	Prep Time	Serving Time	Clean Up Time
4 PM	4-6 PM	6-7 PM	7-7:30 PM

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, based on a menu and shopping list we provide.

Prepare

- Registration & Waivers: **Ensure all group members register through your custom VolunteerHub link**. Required waivers must be completed before the event.
- Menu Selection & Food Supply: **Choose one of the two menus provided** by the Culinary Manager. Volunteer groups are **responsible for funding and purchasing all ingredients** using the corresponding shopping list.
- Food Safety Standards: All food must be prepared entirely on-site in our kitchen, in a commercial facility, or purchased pre-packaged. **No home cooking or advance prep is permitted.**
- Estimated Portions: **Plan to feed 40–50** guests. While exact attendance varies, we will provide an updated head count closer to your date based on recent house occupancy.
- Kitchen Equipment & Supplies: The House provides commercial cookware, serving utensils, reusable tableware (plates, metal silverware, glassware), and basic cleaning/safety supplies (gloves, paper towels). If your group prefers disposable plates and plasticware, please bring your own.
- Health Screening: All volunteers must be completely symptom-free (no cold, flu, fever, or stomach illness) to participate.

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 who has not registered online must sign in on our iPad to ensure our waivers are acknowledged. Please encourage all members of your group to register online as the iPad registration process is slow.
- 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 to meet the Culinary Manager. The Culinary Manager will orient you to the kitchen and dining room facilities and help you find the kitchen equipment you need.
- All health and hygiene protocols must be followed, including wearing foodservice gloves that are provided, tying long hair back, and wearing close-toed shoes.
- We have ice and beverage containers for serving iced water.
- 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 take 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 according to the Culinary Manager's 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 pots, pans, etc. into the correct drawers and cabinets
- Use the QR code displayed in the kitchen to check off your cleaning steps and report an estimate of how many people you served. Let us know if you have any comments or suggestions.
- 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.

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

1. View the Scratch Dinners calendar for your preferred location.
2. If you do not already have an account with our 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.** 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 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, menu options to choose from, and additional information about the volunteer opportunity.

Thank you for supporting our families!