



OUTDOOR EDUCATION FOOD SERVICE INFORMATION

- Meals are served family or buffet style depending upon the meal, unless other arrangements have been made in advance. Complimentary coffee service is available for faculty and staff in the dining hall.
- Groups may select the basic entree for each meal from the list for the appropriate meals.
- Special arrangements, diets, and schedules must be arranged at least one week prior to the session.
- All entrees are served with appropriate side dishes and beverages.

TABLE SETTING AND CLEARING PROCEDURE

- One “hopper” for each table (8-10 persons) will be needed approximately 15 minutes before and after each meal. Hoppers will be responsible before each meal to set tables according to instructions and put the initial serving platters of food on each table. Hoppers will be responsible after each meal to clear all tables according to instructions, wash the tables and sweep the floor.
- Students and faculty are responsible for scraping dishes clean and placing all dirty dishes, including silverware into appropriate containers at the dish window. Each table is responsible for bringing empty platters back to the kitchen for additional food as needed. All tables must be completely cleared by your group after each meal.

TABLE SEATING ARRANGEMENTS

- Include total number attending meal (teachers, parents, students, etc.)
- Minimum number at table, 8 people – maximum number, 10 people
- Please indicate your seating arrangement preference
(Example: 6 tables of 10, 6 tables of 9, or 6 tables of 10 & 1 table of 8, etc.)