

Kitchen Crew

The Kitchen Committee Chair is responsible for implementing the selected set menu for the flight weekend, purchasing all of the groceries for the entire weekend, organizing and storing them once they have arrived at the camp. The Chair is responsible for organizing the crew of folks for each meal, for assigning duties to each member of the committee in such a way to achieve the preparation of the meal at the assigned time.

Planning must be done for each meal so that ingredients for each recipe are identified and purchased at the time of initial shopping trip to minimize expense and save time. Recipes should be recorded in the Emmaus recipe book. If not, then the Chair must put together the recipe well in advance, planning on feeding at least 60-75 people, depending on the numbers attending the flight. The numbers for each meal should be obtained from the Chair of Housing and Registration in conjunction with the Registrar. The meals should be prepaid so they can be planned for in advance.

Shopping for the weekend is normally done on Thursday afternoon and the groceries can be transported directly to the camp. It takes at least 3 people to accomplish this task because of the carts needed to be loaded and either 2-3 vehicles needed to load everything for transport.

Once everything arrives at the camp, everything needs to be marked or identified in some way to separate them from the camp's property and to keep them from getting mixed in with the refreshments. It is wise to post the menus and have the recipes in a central location.

Everyone should be busy during the serving of the meals and afterwards. The crew is responsible for getting the dishes washed and the kitchen cleaned. The counters and floors must be kept clean and mopped.

Once one meal is over, preparation for the next meal begins. Baking cookies or dessert takes place all during the day. Peeling and chopping vegetables is an ongoing process. Sometimes dinner may be started right after breakfast. It is the responsibility of the Chair to coordinate all aspects of meal planning.

The Chair is responsible for assigning the crew with the jobs to ensure the meal is prepared on time, that there is an adequate amount of food to feed not only the inside team but the outside team as well, that the presentation looks appetizing, and that everyone stays focused on the true spirit of service. To do this, the plates must be counted before each meal, appropriate condiments must be on each table, salads on table if menu calls for it, desserts prepared and plated ahead of time and on the table if appropriate, and all the details covered. There should be at least 3 folks serving the food at the hot bar (all wearing gloves), and others in the back ground, getting refills, getting warm rolls out as necessary and meeting any other needs as requested.

Living Waters Chrysalis Community
Kitchen

The Crews should consist of at least 8 people: 1 experienced chair, 4-5 folks to cook, of which 2 should be men, and at least 2-3 folks to wash dishes and mop floors and take out trash. The clean-up is a never ending process.

At the end of Sunday lunch, following clean-up, everything should be inventoried, packed up in boxes, labeled and sent to the appropriate place for storage until the next walk. The chair is responsible for insuring that perishable goods are stored, if possible, or donated to the camp or other worthy charity. All bills/invoices/receipts from food purchases should be turned in to the Treasurer. Everything should be cleaner than we found it, including the grill and any appliances we may have used.

When making the initial purchases of groceries, it is important to remember that we must provide our own laundry detergent, liquid dishwashing detergent, floor cleaning supplies, trash bags, paper towels, plastic storage bags, hand cleaning soap/disinfectant, aluminum foil etc. Because these products are non-perishable, it is possible that we have them stored from previous walks and there is no need to make additional purchases. Please check storage before making the purchases.

An updated inventory list will be kept in front of the recipe book.

Living Waters Chrysalis Food Menu #1

Have available for each meal as appropriate: whole milk, chocolate milk, skim milk, orange juice, coffee, sweet & unsweet iced tea, butter, assorted jellies, cereal, bananas, apples, grapes, salad dressings (ranch, thousand island, Italian)

Friday Breakfast 8:30 AM –

Buffet Style

Scrambled eggs
Biscuits
Sausage
Fried bologna
Grits
Assorted cereal
Fresh fruit

Friday Lunch 12:00 NOON –

Chicken fingers
French Fries
Cheese potatoes
Chocolate Pudding

Friday Dinner 5:15 PM –

Spaghetti with meat sauce
Corn on the cob
Tossed salad (lettuce, grated carrot, 2 cucumber slices, 2 tomato wedges)
Parmesan cheese
Garlic bread/cheese bread
Strawberry Shortcake

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Saturday Breakfast 8:15 AM –

Buffet Style

Scrambled eggs
French toast with syrup
Fried bologna
Grits
Ham
Assorted cereal
Fresh fruit

Saturday Lunch 11:55 AM –

(Buffet Style)

Hamburgers
Lettuce, tomato, ketchup, mayo, mustard, pickles, onions, cheese,
French fries
Macaroni and cheese

Saturday Dinner 5:00 PM -

Charbroiled boneless chicken breast
Baked potato, sour cream, butter
Green beans
Tossed salad (lettuce, grated carrot, 2 cucumber slices, 2 tomato wedges)
Rolls
Chocolate Cherry Jubilee

Sunday Breakfast 8:00 AM –

Buffet Style

Scrambled eggs
Biscuits
Bacon
Fried bologna
Grits
Assorted cereal
Fresh fruit

Sunday Lunch 12:00 NOON –

(Buffet Style)

Cheeseburger macaroni bake
Assorted potato chips
Ketchup, mustard
Ice cream bar
Vanilla ice cream
Strawberry ice cream
Chocolate ice cream
Chocolate syrup

Living Waters Chrysalis Food Menu #2

**Friday Breakfast 8:30 AM –
Buffet Style**

Scrambled eggs
Home fried potatoes
Ham
Grits
Biscuits
Sawmill gravy
Orange Juice
Milk
Assorted cereal
Assorted fruit
Coffee

**Friday Lunch 12:00 NOON –
Buffet Style**

Turkey Sandwiches
Mayo mustard pickles lettuce
Pasta Salad
French Fries
Chocolate pudding
Sweet Tea
Un-sweet Tea
Lemonade

Friday Dinner 5:15 PM –

Spaghetti
Tossed salad (lettuce, grated carrot,
2 cucumber slices, 2 tomato wedges, cheese)
Ranch Dressing
1000 Island Dressing
Italian Dressing
Rolls, cheese bread
Cherries Jubilee Cake
Sweet tea
Un-sweet tea
Lemonade

Living Waters Chrysalis Community
Kitchen

**Saturday Breakfast 8:15 AM –
Buffet Style**

Scrambled eggs
French toast sticks
Sausage
Grits
Assorted fruit
Assorted cereal
Milk
Orange juice
Coffee

**Saturday Lunch 12:00 PM –
Buffet Style**

Hamburgers
Buns
Lettuce, tomato, ketchup, mayo, mustard, pickles, onions, sliced cheese,
French fries
Macaroni and cheese
Brownies
Sweet tea
Un-sweet tea
Lemonade

Saturday Dinner 5:00 PM –

New York Strip steak
Baked potato, sour cream, butter
Green beans
Tossed salad (lettuce, grated carrot,
2 cucumber slices, 2 tomato wedges, cheese)
Ranch dressing
1000 island dressing
Italian dressing
Rolls
Strawberry Shortcake
Sweet tea
Un-sweet tea
Lemonade

Living Waters Chrysalis Community
Kitchen

**Sunday Breakfast 8:00 AM –
Buffet Style**

Biscuit
Sawmill gravy
Scrambled eggs
Bacon
Grits
Milk
Assorted fruit
Assorted cereal
Orange Juice
Coffee

Sunday Lunch 12:00 NOON –

Baked marinated chicken breast
Mashed potatoes
Broccoli and cheese
Rolls
Brownies & Ice cream
Sweet tea
Un-sweet tea
Lemonade

Chrysalis Meal and Refreshment Serving Time Schedule

Day One: Faith – Friday - Symbol: Caterpillar

10:45 am Food/photo Break

12:00 pm Lunch

03:15 pm Food Break

05:15 pm Dinner

07:30 pm Food Break

Day Two: Hope – Saturday - Symbol: Chrysalis

08:15 am Breakfast

10:05 am Food Break

12:00 pm Lunch

03:15 pm Food Break

05:00 pm Candlelight Dinner

Day Three: Love – Sunday - Symbol: Butterfly

08:00 am Breakfast

10:45 am Food Break

12:00 pm Lunch

01:35 pm Food Break (optional, ask ALDs)