

DINING HALL PROCEDURES

Lutheran Outdoor Ministries Center

1. Table hoppers (a few from each group) set tables 10 minutes before each meal.
2. The remainder of the group is asked to wait in the lounge or outside the dining hall until invited to enter the dining area for a meal.
3. Table grace will be offered by person designated.
4. At the first meal for each group this information will be passed out and read so the meal can run smoothly. If any questions, please ask.
5. Table Hopper. One designated person from each table should be designated for each meal. The hopper is responsible for obtaining second helpings and returning the dishes and silverware for cleaning at the end of the meal.
6. First course:
 - a. This is served by the Dining Hall Staff unless indicated differently.
 - b. There is enough served on the first helping for each person at the table to have a fair share.
7. Seconds - items for which there are seconds:
 - a. The table hopper may go to the serving window via the hallway by the Men's Room. Please return to the dining hall via the coffee server.
 - b. Please do not go for seconds until all the firsts are served.
 - c. Please be prepared to indicate to the cooks the quantity of the items(s). In other words, how many want seconds?
8. Dessert - this is usually served by the Dining Hall Staff. Sorry, no seconds on dessert.

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DINING HALL PROCEDURES (continued)

9. Conclusion of meal:
 - a. Scrape all scraps in the wastebucket found beneath one of the chairs at the table. The wastebucket goes to the wash window.
 - b. Gather all paper & place in garbage can.
 - c. Pour all liquids left in glasses, cups & milk cartons into the pail on table.
Please do not empty water & punch pitchers into this bucket.
 - d. Return all serving containers and pitchers with food or drink left in them to the serving window.
 - e. At the table organize plates, empty serving bowls & pitchers, knives, forks and spoons:
 - Plates, empty serving bowls & pitchers are returned to the wash window.
 - Knives, forks and spoons are placed in the appropriate tubs to the right of the wash window.
 - f. The napkin holder and salt & pepper carrier remain on the table.
 - g. The Dining Hall Staff will wash off the tables; however, please check the floor for papers and spills and clean up as best you can.
10. Special Situations:
 - a. When a salad table is provided, guests are invited to it after table grace. Please proceed in an orderly fashion.
 - b. When milk is not served at the table, cartons are available at the table with the pail for liquids.
 - c. If you wish to take time after the meal to visit over a cup of coffee, we encourage you to do so. However, please complete the clean-up procedures before you get too relaxed. Also, please check if there is a group meeting in the lounge so they are not interrupted.