



# Food

## *Description:*

Food can either be catered, self-served (buffet style), homemade or store bought. First, establish which option you want. From there you can contact restaurants that you want to have food served by. Consider restaurants such as Red Robin, TGIF's, Chevy's, and other chains, from which it can be easier to get donations. Often they will discount food prices for non-profits and major events.

## *Audience:*

You can decide based on the audience what type of food you want. If you are serving Returned Peace Corps Volunteers, food from around the world is always a popular hit.



## *Goals:*

When throwing an event, the group should always consider and establish what the goals are for the program. Is this a fundraiser? What are you fundraising for? Is the goal just to have fun and have education about Peace Corps on the side? Recruiting tactic? Once an idea is brought up, it's important to sit and talk about your goals as a group.

## *Before*

### **TWO MONTHS**

- If serving food, is it a catered event? Homemade with assistance?
- Are you selling food? Or is it free with the program?
- Determine whether local ordinances will permit you to sell or serve food
- (request city food permits if need be)
- Reserve the appropriate space and or appliances for food service

### **ONE MONTH**

- Determine what appliances and outlets are available to you
- Arrange for food preparation
- Determine ingredients required if cooking yourself
- Determine appropriate price, if selling food
- Have signs made to advertise for where the food stations are, who is bringing

## *During*

- Prepare food, allowing enough time for cooking and cooling
- Ensure safe food storage
- Organize workers, servers, waiters, etc. If catered, most dishes included, but double check.

- Clean up food service area
- Have trash cans readily available

### *After*

- Write thank you notes to workers and guests
- Turn cash over to appropriate person, reimburse people for expenses

