

GUEST CHEF PROGRAM

Volunteers, like you, serve as the key ingredient!



Dear Future Guest Chef:

Thank you for your support of families in health crisis through our Guest Chef Program. Meals prepared with compassion and care are the ultimate "comfort food" for our families.

A Recipe for a Successful Meal

- Evening meals are served at 6 p.m., every day, 365 days a year.
- Our kitchen can accommodate group sizes of 2-10 people.
 - Children must be 16 years of age or older and accompanied by an adult.
- All food must be prepared onsite or in a licensed kitchen (i.e., local restaurant, deli or by a licensed caterer). Please do not solicit donations on behalf of RMHC-OKC to provide your meals.
- **Please plan to prepare for 55 people.**
 - There are no limitations to what you can serve. However, pasta and tacos can come off overdone. Fresh, healthy options are always appreciated. Contact us for help with meal ideas!
 - Prepare as if you were planning a picnic. Please bring all the ingredients needed for your recipes, especially if is something we are not likely to have on hand.
 - Our House is equipped with a large variety of cookware and appliances. Please contact us in advance if you have specific needs.
 - An ice machine and Coke machine (\$.50) are available onsite. Other drinks are welcomed but not required.
- Guest families are not always present at 6 p.m. however your meal is very much appreciated later in the evening when they return from their child's bedside or for lunch the next day.
- First time Guest Chef? Schedule a time to tour our kitchen in advance of your dinner.

Serving with Safety and Flair

- Help us protect the health of our families and **DO NOT** come to the House if you are sick or have been exposed to a contagious illness in the past two weeks.
- When you arrive, please read and follow the Food Safety Matters sheet posted in our kitchen. Masks are available when required. Please wash your hands and wear gloves (provided) when handling food.
- While you are here, please keep the volume level of your group in mind as loud noises can be disruptive to our families.

- Feel free to stay and eat with our families, but please remember to adjust the amount of food prepared to accommodate your group.

The Low Down on Cleaning Up

- Have leftovers? Take the time to date and save meals in our plastic containers. Our families coming in later at night and those looking for lunch the next day will appreciate your efforts.
- We ask that you place all dirty dishes, pots, and utensils in the dishwasher to ensure a thorough, sanitary wash.
- Please clean all kitchen counters and cook tops before you depart.

Our Gratitude of Gratitude

- Let us thank you for your service by completing a Donation form.
- To protect the privacy of our families, we ask that volunteers seek prior permission from the RMHC-OKC President/CEO or Guest Services Manager before inviting the media into our facilities.
- You may photograph members of your group, and we encourage you to share them on social media! Please tag us: @RMHCOKC.
 - Please do not take pictures of guest families without first asking for their permission.
- Make sure to ask our Manager on duty for a House tour before or after you serve your meal.
- Second "helpings"? Yes, please! Many of our top chefs sign up for a repeat performance. Consider scheduling your next Guest Chef experience today!

Directions and Parking

Ronald McDonald House at Oklahoma Children's Hospital

Fourth Floor Garrison Tower · 940 NE 13th St, OKC · 405-271-3180

- To unload your groceries, pull up in the delivery spaces marked by the orange barricades in front of the building. A cart will be available in the lobby.
- Present a photo ID to the lobby guard or call us at 271-3180 to be directed to the elevators to the 4th floor.
- **To avoid a parking ticket**, once you have unloaded your groceries, please move your car to the street parking or the P4 garage.

We look forward to your visit! Thank You!

For questions about our Guest Chef Program, you may reach us at guestservices@rmhc-okc.org or 405-271-3180 from 8 am – 8 pm daily.