

Thank you for volunteering with HomePlate! There is a lack of services in this area for youth facing homelessness and housing instability. HomePlate is just a start to get young people in the door, build rapport and find out from them what they are looking for. We couldn't possibly do it without help from volunteers like you!

THE BASICS

Dinner group volunteers **plan, buy ingredients, prepare, serve, and clean up** their meal! Volunteer groups tend to be between 4-8 people and the meal should serve 40 youth. Any leftovers from the meal are given to youth or donated to the Community Action Family Shelter in Hillsboro

LOCATION & KITCHEN AMENITIES

Thursdays @ First Congregational United Church of Christ (494 E Main St. Hillsboro, OR)

Amenities in Kitchen: 1 oven, 1 stovetop, standard set of pots, pans, utensils and bake-wear. *If your meal requires special tools (crock pot, rice cooker, etc.), please bring them along*

MENU GUIDELINES (please bring at least one thing from each of these categories)

- Main Entrée: Please provide a, entrée & vegetarian alternative
- Vegetables: Salad, roasted veggies, carrot sticks, etc.
- Beverage: Juice, chocolate milk, soda
- Dessert: Not required, but always appreciated:)
- Dietary Restrictions: Try to provide at least 4 servings of something that is gluten-free & lactose-free to accommodate for food allergies/sensitivities
- Disposable Dinnerware: We have some disposable dinner wear available for groups to use, but it is always helpful to us if your group is able to provide this.

Let us know what you will be cooking at least a week before you are scheduled to serve!

Licensed Kitchen Required for Food Prep and Refrigeration: If you choose to prepare food from scratch or do any cooking or heating, **all cooking must be done on-site at our kitchen or a licensed kitchen.** For example, if you'll be doing store-bought frozen lasagna, feel free to bring it in frozen and bake it here. If you are doing a fresh lasagna, all the assembly and baking must be done here to comply with health code regulations. Our kitchens have been assessed by the health department and have been designated 'licensed kitchens'. Some of our groups have access to licensed kitchens through their churches or workplaces and can cook there. Please check with us beforehand if this is the case for your group!

Due to health regulations, food that is refrigerated or frozen must be: 1) Brought directly from the store it was purchased to the HomePlate kitchen or 2) Bought early and stored in the fridge/freezer of a *licensed kitchen* (**food cannot be stored in a personal kitchen fridge**). A licensed HomePlate fridge can be used on occasion as requested.

TIME COMMITMENT

- 4:30-6:00 Dinner prep (can be adjusted based on the needs of your meal)
- 6:00 Begin serving
- 7:30 Pack leftovers and begin clean-up
- 8:00 Close

EATING & SOCIALIZING

We love when dinner groups take time to sit, eat, have conversations, play games (get to know our youth and staff)!

CLEAN UP

We ask that volunteers clean up with us after the meal. Clean up involves throwing away Disposables, washing and sanitizing dishes, taking out the trash, wiping down tables, counters, etc.

FAQs

- **Can people under 18 years volunteer?:** Volunteers between 10-18 years old can come if your group provides adequate adult supervision. These volunteers cannot handle knives or hot appliances. A child younger than 10 years old can come if the parent/guardian volunteer feels that they can carry out their volunteer duties adequately while also supervising their child
- **Do I need a food-handlers card?:** We ask that one person in your group try to have a food handlers card. It is not required, but helpful to have. If you want to obtain your food handlers card you can do so [HERE!](#)

If you have any questions, contact volunteer@homeplateyouth.org or text/call Clare at