

### **Winter Night Shelter at St Luke's: Some notes for cooks**

**Please could you bring:** a clean apron, knives and the cookware you need plus any essential utensils. The storage area is to the right of the organ on the further shelves from the organ.

In the storage area, you will find the following:

- Plates, bowls, cutlery and glasses (all that are needed) and a few utensils.
- Tea, coffee, sugar, soup (all that are needed)

We now have an electric cooker with ceramic hobs at St Luke's. As the café is running on Fridays, it will be possible to get into the kitchen area and start cooking from 5.30pm but not before please.

Please note, we do **NOT** have a freezer in the kitchen area.

**Tea and Coffee:** the hot water urn needs to be filled and switched on so tea and coffee can be offered as guests arrive at 7.30pm. Other volunteers can serve it.

### **Evening Meal**

We are expected to provide a three-course meal: in preparation, the tables need to be laid, with the help of other volunteers. Guests and volunteers (including cooks) will be eating together, so you need to cater for about 23. The first course is served at 8.00, with the help of other volunteers taking food to the tables.

**Starter:** this will be soup, plenty of tomato soup available from the storage area. A big pot to heat this is provided and a wooden spoon.

**Main Course:** please use your ingenuity. If you would like to do a pasta dish, there is a great deal of pasta that has been donated and is available in the storage area. We also have quite a few tins of tomatoes however please note that we should not have tomato soup followed by a tomato-based pasta sauce.

There needs to be a **vegetarian option**.

**Pudding:** You can be creative or just buy something from Co-op.

**Breakfast:** to be served at 7.15am, catering for about 20 guests and volunteers. Porridge is available in the storage area. This can be heated up in the big pot. A cooked breakfast is appreciated by guests. Again, please use your ingenuity. Bacon could be cooked beforehand and brought along (though NB safety rules below) perhaps accompanied by a roll. There is a toaster in the storage area which can be used.

### **Health and Safety**

- Aprons, utensils, pans etc. must all be thoroughly cleaned. Please also make sure that you yourself are clean: handwashing is the most important thing but also avoid strong perfumes, aftershave or jewellery that might get into the food.
- Hot food **must** be heated to 75 degrees Celsius before serving to the guests, so as to ensure that bacteria are killed. There will be a thermometer available to test this.
- Cold food should be kept in the fridge at home before use. When bringing it to church, please put it in the fridge (the one opposite the sink) as soon as you arrive.
- Food that is going to be served at the night shelter must not be left at room temperature for more than one hour.

If you would like to be reimbursed for **money spent on food for the night shelter**, please keep receipts and speak to the coordinator, Peter Livermore.

Thank you for volunteering to cook for the night shelter.

Fr Edward Dowler, Level 2 food hygiene technician