



Team Meal Guidelines

2012 – 2013 Season

To be read and signed by Student and Parent/Legal Guardian



Guidelines for Team Meals:

- Each Student on the Team must provide one complete meal for the team.
- Meals must include the main course food and beverages, and may also include sides if desired
- Meals containing meat should also offer a vegetarian option.
- Meals should serve 50 people.
- Leftovers may be left at Premier for later consumption or sent home at the end of the day.
- All serving dishes and utensils that should be returned **MUST** be labeled.
- The family providing the meal is responsible for setting it up at the specified time, date and location.

The Team will Provide:

- Plates
- Bowls
- Napkins
- Silverware
- Cups

The Team will NOT Provide:

- Ice
- A way to keep food hot
- A way to keep food cold
- Serving Utensils
- Condiments or Dressings

Meal Schedules:

- Each student will be assigned a specific day and time to provide his or her meal, which will be signed-up for on a first-come, first-serve basis.
- Check the team Calendar to ensure that your meal is delivered on the correct date and time.
- If a meal day or time needs to be switched, please inform Brandi as soon as possible.
- Meals should be set up, and ready to serve by the following times:
 - DURING BUILD SEASON, in Premier Tooling Systems Lunch Room:
 - Lunch: noon
 - Dinners: 6:00pm
 - DURING COMPETITIONS, at the competition site or at the Hotel:
 - Friday Lunch: 12:45pm
 - Friday Dinner: 4:45pm
 - Saturday Lunch: 12:15pm
- Parents are **NOT** responsible for cleaning up after meals. On the day that your family provides a meal, your student will be responsible for cleaning the lunch room and recruiting help from others to complete the task.