



Team Meal Expectations and Guidelines 2017 FRC Season

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



1. Signing-up for a Meal Date:

- An online meal sign-up is available on the Team Hub under the 2017 FRC Team Documents Section, and slots will be filled on a first-come, first-served basis. Please do not edit the meal assignments of other Team Members.
- Each Student on the Team must provide one complete meal for the team, regardless of whether or not the student will be consuming the meals provided. Any student who does not provide a meal may have membership revoked.
- Families wishing to switch meal dates must gain approval from Brandi before switching, and then are responsible for arranging a date trade and communicating with another family.
- Please examine the meals already offered, and strive to provide a variety of foods. We don't want the same thing every weekend.
- Student/Families must sign up for their meal on or before January 1, 2017, or membership on the Team may be forfeited.
- Additional meal dates may be available, and Team Members may choose to sign up for another meal. E-mail will be used to communicate ongoing needs for meals.

2. Guidelines for Providing Team Meals:

- Meals must include the main course food and (preferably cold) beverages.
- Meals may also include side dishes and dessert if desired.
- Meals containing meat must also offer a vegetarian option (number of servings needed will be posted when available)
- Meals should serve 50 to 60 people.
- If an inadequate amount of food is provided, the family may be asked to supplement the meal with additional servings immediately.
- Leftovers may be left at Premier for later consumption or sent home at the end of the day (please indicate at drop-off).
- All serving dishes and utensils that should be returned **MUST** be labeled. Disposable dishes that are not labeled for return will be disposed. The assigned family will be responsible for gathering all dishes at the end of the meeting/event where food was provided.
- Please include: plates, napkins, and silverware for 60 people, and cups or bowls if necessary.
- The Team will NOT Provide: ice, a way to keep food hot, a way to keep food cold, Serving Utensils, Condiments, Dressings or seasonings.

3. Special Food Needs and Food Preferences:

- The Team and its members cannot guarantee that any food item, whether provided by individual families or present at any Team meeting or Event, will be free of ingredients that may cause allergic sensitivity or reactions in any individual(s). The Team and its Mentors will not be policing for items that may cause allergic reactions, and cannot insure that these products will not be brought to the Team's Facility or Team Events. Students are responsible for monitoring their food intake and inspecting for allergens.
- The Team will not be held responsible for providing supplementary meals to Students with allergies, special food needs, or specific food preferences, other than a non-meat option. Students with special food needs should consult the Meal Sign-Up Document to determine if meal(s) are appropriate, and take time to plan alternative options for themselves in advance.
- Individuals with special food needs may not insist that others provide meals to meet their needs, but may submit a document to Brandi that includes list of items that may cause reactions, which will be made publically available to all Team members. Families may elect to consult this list when preparing their meals, and may freely choose which ingredients to include or omit.

4. Setting Up and Cleaning Up for Meals:

- The family providing the meal is responsible for setting it up at their assigned, date, time and location (see PRO Calendar)
- The Student of the family providing the meal must ensure that the eating area is cleaned, dishes are washed, and all leftovers are properly stored at the conclusion of mealtime. Students may recruit help from their peers.
- Meal Schedules: Meals should be set up, and ready to serve at the following times:

DURING BUILD SEASON, in Premier Tooling Systems Lunch Room:

Lunch: noon

Dinners: 6:30pm

DURING COMPETITIONS, at the competition site or at the Hotel (exact time TBD based on venue):

Thursday Dinner: around 5:00pm

Friday Lunch: around 12:00pm

Friday Dinner: around 5:00pm

Saturday Lunch: around 12:00pm

I have read the Meal Expectations and Guidelines of the Grand Blanc High School Robotics Team, and by signing this document, hereby agree to uphold these expectations, so long as I wish to remain a member of this team.

I understand that failure to comply with this document can result in my dismissal from the Grand Blanc High School Robotics Team.