

Cispus Dining Hall Procedures

Welcome to Cispus family-style dining! We cook the meals, you set the table and we both work together to do the dishes. *The key to an efficient experience eating at Cispus is for your dining hall manager to thoroughly explain the dining hall procedures to your group.*

Seven Easy Steps to Dining at Cispus

- Fifteen minutes prior to the meal, your set-up crew (one person for every 10 in your group) pulls out tables and places dishes, silverware, milk, salt and pepper, water pitchers and other food items (as directed by the cooks) on the table.
- Once your entire group is seated, select one server to bring the serving dishes of food from the kitchen counter to the table. (The server also goes back with the serving dishes for seconds, and at the end of the meal, returns the serving dishes to the kitchen counter).
- Send the food dishes around the table in one direction. Each person takes just one helping of food.
- After eating, select a scraper to help clear the dishes from the table.

Scraping: Get a large tin can, spatula and food tray from the dishwashing area to scrape leftovers from *the plates*. (Remember, the server brings back the serving dishes to the kitchen. Don't scrape these leftovers into the can.) Scrape four plates clean and send them around the table to collect the knives, spoons, forks, and paper products. Be sure to flatten milk cartons to conserve space.

- Pass all the plates to the scraper so they can be cleared of leftover food.
- Using the food tray, take the dishes, paper products and silverware to the dishwashing area.
- Take a soapy sponge from the dishwashing area and wipe down the tables.

During clean up: Send four-five people to the dishwashing room to receive instructions on how to do dishes from the cooks, even if you are dining with several groups.

- Carefully fold up tables.
- Sweep your dining area and damp mop the floor if it is your last meal of the day at Cispus.