

MEALS FROM THE HEART WITH CHEF JAMES



Ronald McDonald
House Charities®
Kentuckiana

Thank You for your support of our Meals From The Heart with Chef James program! For a family with a seriously ill child, a delicious meal after a long day at the hospital can be quite the pick-me-up.

Planning Ahead

Meals From The Heart with Chef James - Chef-led Experience

- Our chef-led experience makes it easy for groups of up to 8 people to experience the joy of feeding families.
- Volunteers make a \$300 donation and our chef plans the menu, buys the ingredients, and leads your group in creating a delicious meal for families.

Volunteer Requirements

- Please limit the size of your group to no more than 8 people. This includes adult chaperones if there are children with your group.
- Children under the age of 10 are not permitted in the kitchen area due to the nature of the tasks involved in preparing the meal.
- Children under 16 years of age must be supervised at all times.

Meet Chef James

Chef James graduated with a B.A. in culinary management from the International Culinary School at The Art Institute of Fort Lauderdale. He's been cooking for 14 years and was the Executive Chef at Whiskey Dry by Ed Lee and Sous Chef at Milkwood. Most recently, Chef James served as the Culinary Liaison to The LEE Initiative.

"I am excited to serve and help others serve our guest families. I look forward to assisting you with this in any way I can, and if I can show you a chef trick or two, then that's all just a bonus".



Questions, contact

Grace Hargreaves, Program Coordinator
grace@rmhck.org | 502.371.1446

MEALS FROM THE HEART WITH CHEF JAMES



Ronald McDonald
House Charities®
Kentuckiana

Meal Times

Dates Available	Meal	Arrival Time	Serving Time	Clean-up Time
Saturday - Wednesday	Dinner	4:00 PM	6:00 PM	7:00 PM

Day-Of Details

- Free parking is available in the lot across from our main entrance at 550 S. First Street.
- Locate the set of three blue doors on the front of our building and enter through the one on the far left - you may need to buzz in.
- Groups should arrive together at 4 pm for a brief orientation before you start cooking. If you need to arrive later, let our Program Coordinator know.
- Meals are served buffet style
- When you are ready to serve your meal, Chef James will make an announcement to families.
- Complete clean-up duties (doing dishes, putting away leftovers, handling trash, etc.) before your group leaves.
- Place leftovers in the provided food storage containers.

Health and Safety Guidelines

- If a member of your group is not feeling well or has been exposed to a contagious disease, we ask that they stay home for the safety of our families.
- Wear closed-toe shoes.
- Tie back long hair and wear facial nets for beards.
- Wear provided aprons and gloves while handling and preparing food.
- Chef James is food safety certified and will be in the kitchen with you.

If you have additional questions, contact

Grace Hargreaves, Program Coordinator
grace@rmhck.org | 502.371.1446

550 S First Street, Louisville, KY 40202 | 502.561.1416 | rmhck.org





Ronald McDonald
House Charities®
Kentuckiana

Things to Consider

If your group must cancel, please contact Grace Hargreaves, Program Coordinator, at grace@rmhck.org or 502.371.1446, as soon as possible so we can make alternative arrangements. If you must cancel within one week of your meal, we will be unable to refund your donation. Our staff and House volunteers will make sure your gift still provides a warm meal for families on the scheduled meal date and time. Exceptions may be made for inclement weather at the discretion of Ronald McDonald House.

Your group is welcome to stay and eat with our families once your meal is served.

Please be aware that not all families arrive at the same time to eat. Families will slowly trickle in as the evening progresses. Many will enjoy the leftovers for a late dinner or lunch the next day.

Keep food safe! In every step of food preparation, follow the four guidelines to keep food safe:

- Clean—Wash hands and surfaces often.
- Separate—Don't cross-contaminate.
- Cook—Cook to proper temperatures, checking with a food thermometer.
- Chill—Refrigerate promptly.

We'd Love to Hear About Your Experience!

- Tag us on your social media – @rmhckentuckiana #LoveServedDaily #MealsFromTheHeart #ChefJamesLou
- Send an email, photo, or video to our Communications Manager, April, at april@rmhck.org and share a little about your experience.

Follow and Share - @rmhckentuckiana

