

# Sunday Night "DISCOVER" Dinner Rotation

TEAM 1	
1	Jennifer Kelly
2	Kim Scaccia
3	Open

TEAM 2	
1	Donna Burke
2	Mandi Houston
3	Jenn/Jeff Linton

TEAM 3	
1	Michelle/Tom Nelson
2	Kyle/Inga Fegley
3	Open

TEAM 4	
1	Kristin/Jake Johansson
2	Christy/Les Gillis
3	Open

TEAM 5	
1	Suzi/Miguel Rodriguez
2	Valerie/Kevin Mock
3	Open

TEAM 6	
1	OPEN
2	OPEN
3	OPEN

Date	Team #	Names
1/13/19	Team 3	Nelson, Fegley & Open
1/20/19	Team 4	NO DISCOVER (MSWR)
1/27/19	Parent Connect Night	
2/3/19	Superbowl Party	
2/10/19	2nd Sunday Super Surprise	
2/17/19	Team 5	Rodriguez, Mock & Open
2/24/19	Parent Connect Night	
3/3/19	Team 1	Kelly, Scaccia & Open
3/10/19	Team 2	Burke, Houston, & Linton
3/17/19	Team 3	Nelson, Fegley & Open
3/24/19	Team 4	Johansson, Gillis & Open
3/31/19	Parent Connect Night	
4/7/19	Team 5	Rodriguez, Mock & Open
4/14/19	Senior Banquet/2nd Sunday Super Surprise	
4/21/19	EASTER SUNDAY	
4/28/19	Parent Connect Night	
5/5/19	Team 1	Kelly, Scaccia & Open
5/12/19	MOTHER'S DAY	
5/19/19	BBQ Cookoff & Silent Auction	
5/26/19	Parent Connect Night	
6/2/19	Team 2	Burke, Houston, & Linton
6/9/19	FATHER'S DAY	
6/16/19	Team 3	Nelson, Fegley & Open
6/23/19	Team 4	Johansson, Gillis & Open
6/30/19	Parent Connect Night	

## Sunday Night StuMin Dinner Duties

- Coordinate with dinner partner(s) to plan meal (main dish, veggie/side, dessert) for approximately 20-25 students and staff. Some examples:
  - Main dishes: Spaghetti, sloppy joes, tacos and nachos with "toppings bar," pizzas, barbecue pork sandwiches
  - Veggies/sides: macaroni and cheese, salad, green beans, garlic bread, corn on the cob.
  - Desserts: cookies, cake, brownies, fruit salad, ice cream.
  - Arrive about 5:15 - 5:30 (depending on how involved your meal is), in order to have dinner ready to serve by 5:40. Students usually come in to pray with you for the meal.

- Set out food, plates, utensils, and napkins along the center table. Plates, utensils, cups, and napkins are available for you to use (cabinets in fellowship hall, just outside kitchen).
- Powdered lemonade is available for use in the kitchen (shelf by the back door). Large drink urns are used to serve lemonade and water (usually on top of the Freezer). The urns are placed on the pass-through counter, with Styrofoam cups (cup cabinet is left of double door refrigerator). Students serve themselves.
- Enjoy dinner with the youth, which ends by about 6:15p
- Once students leave, clean up dining and kitchen area, returning any unused items to cabinets. Lock ALL doors, turn off A/C or heat and lights.