

# Serving Line

**This role is most important in making the guest feel welcome and important.  
Greet every guest as they come through the line and thank them for visiting us.**

## **Serving Line Tasks:**

- Aprons available on the back tables behind the serving line
- You must wear plastic gloves when serving food
- Offer to help a guest who might need an extra hand by finding a dining room assistant and a tray (trays located behind serving line)
- When your chafing dish gets down to 6 servings, please ask Tom & Allison (Gym) or Cary & Judy (Brady Hall) for more food.
- Do not ask anyone else for food such as the kitchen runners or the people bringing food from the fry tent. We have a process of food rotation that we follow and a method for only cooking what will be eaten. If you are not getting food for your chafing dish, it means that we are temporarily out and will refill as quickly as we can. Ask people to come back up to your station in a few minutes. Most importantly, be patient—it gets hectic and the support folks are working hard to get you what you need.
- If you are low on any paper products such as plates, silverware, coleslaw cups or salad bowls, (and there are none left on the back table behind the line) please let Tom/Allison or Cary/Judy know.
- Remind folks that this is All You Can Eat. They do not have to wait in the long line for a refill, they can come directly to the station.
- There is an ingredient/Allergy guide available should a guest request this. Ask Tom or Cary for a copy if it is not readily available near the cutlery/paper plates.
- There can be no eating on the line. Please wait until your dinnertime, or place a plate of food on the back table and when the line is slow to grab a bite.
- Aside from the our food quality, the servers are the most commented on role by our guests. We do such a wonderful job of inviting and welcoming that they remember it very well. Thank you for continuing this tradition!