

STAFF DINING OVERVIEW - 2017 Jamboree

Staff members generally will dine at the Staff Dining hall in Base camp Echo. This includes all staff who reside in Base camp E and all staff residing in Base camps C, D and F. If you aren't familiar with the Staff Dining complex in Base camp Echo, simply look for the biggest tent in that camp, near to the bus stop, and you will have found this location.

The Staff Dining hall will be open during the Jamboree daily for breakfast service from 5:00am to 9:00am and for dinner from 5:00pm to 9:00pm.

Staff will find that all meals are buffet style and self-service. So you don't have to ask a server for a little more of this or not to give you that. Please be careful to use the intended serving spoon so as not to cross food from one serving dish into another. You will be welcomed to take all you want from the breakfast and dinner entrées, the fruit and salad bars, the dinner dessert bars and the beverage stations.

Lunch will be packaged by each staff member after breakfast from a buffet of non-perishable items available at the *Summit2Go* lunch area that is part of the Staff Dining complex. All staff will need to bring their DAILY LUNCH TICKET and their own re-useable sack to pack and carry their lunch.

Limited beverage service only (coffee, iced tea & water) will be available at the Staff Dining hall from 9:00am to 5:00pm. No food or beverages will be served from 9:00pm to 5:00am.

Before the Jamboree begins and after the Jamboree ends, any staff whose job requires them to be on site will be fed at the Staff Camp Dining complex as well. Meal service before and after the Jamboree will be limited and on a published schedule.

Finally, portions of the Staff Dining complex will be closed at various times throughout the day for cleaning.

STAFF BREAKFAST BUFFET

Food team knows that most of the staff needs to hit the road out of Staff Camp early to deliver the program to the Scouts or to return to their Base camps and Sub camps for assigned duties. Therefore the Staff Dining hall will open for hot buffet breakfast business at 5:00 am for the

really early risers and will continue to serve full breakfast until 8:00am and a chef's choice late breakfast until 9:00am for those who have a day off.

Food Team will publish the daily Staff Dining menu online and it can be accessed via links at the Staff Dining Hall as well.

STAFF *SUMMIT2GO* LUNCH BUFFET

All staff members will be issued a set of tickets to assemble their own *Summit2Go* non-perishable, shelf stable lunch at the conclusion of breakfast. This World Jamboree style process will stage the lunch items in lines at the *Summit2Go* portion at the back of the Staff Dining Complex.

Staff will be offered a 'take what you want' buffet of lunch items. Staff members will have to package their own lunch in their own re-useable sack, selecting the items they desire and thereby minimizing waste while allowing those with high energy level jobs to take an adequate amount of food to get them through the day.

Lunch should be picked up immediately after breakfast each day and will be available until 9:00am, except on Staff Arrival and Transition Days when the hours are extended. Times are included on each day's ticket.

Staff are welcome to delegate the pick-up of their lunch to another fellow staff member by simply giving that staffer their ticket for that day and their lunch bag. Base camp and Sub camp staff who regularly miss breakfast at the Staff Dining complex, and thus can't get their *Summit2Go* lunch, will be handled on an exception basis by contacting the *Summit2Go* lunch manager at 2017jamboreefood@gmail.com

STAFF DINNER BUFFET 'QUEUE' TO SEVERAL MEAL VARIETIES

The Staff Dining Complex will have a single waiting line, commonly called the Staff Dining Queue. Staff will enter the Staff Dining complex near the end of the tent and the Queue will direct staff toward the serving areas. As staff near the serving stations, there will be a decision point where the Queue splits into multiple serving lines. This multi-line system offers staff the chance for greater food choices and reduced waiting time. The numerous serving line options will be posted along the Queue so you can try to decide before reaching the point you have to choose a serving line to enter. To give you a sense of what to expect, there will be several themed self-serve entrée lines. Each night there will be at least the following options: (1)

traditional dinner line, (2) a dinner pasta line, (3) a revolving fast food style line and (4) a specialty food line (Vegetarian and Vegan) with each line ending at its own evening salad bar station, followed by the dessert bars as you exit the serving area. Beverage stations are conveniently located throughout the seating area.

STAFF DINING'S VARIOUS DIETARY WAYS

As part of the Jamboree's ongoing commitment to help those whose diets are influenced by religious, medical or other personal beliefs and desires, the Staff Dining hall will offer products that accommodate Kosher, Halal, Made without Gluten, Vegetarian and Vegan diets. There will be signs indicating the locations where Kosher, Halal and Made without Gluten meal kits may be picked up for those who indicated that dietary way during registration. In addition staff will find items that fit their diet are naturally part of the regular meal options and the salad bar offerings. The Jamboree Food Team will have a liaison staff member who will gladly consult with those staff who have food allergy driven dietary ways, and others as well, to answer questions about any food item served (in consultation with the Staff Dining hall chef in charge at the meal if necessary).

All staff members who indicate a Kosher, Halal, or Made-without-Gluten preference may pick up at the Staff Dining hall serving area a sealed box meal that meets their dietary restrictions. There also will be dedicated microwave ovens for Kosher staff to warm meal components. Look for the separate serving line and the signs indicating where the microwave ovens are located.

EARLY STAFF DINING HALL HOURS ON SHOW NIGHTS

On Show nights (Staff Show, Stadium Show, OA Show and Closing Show days) dinner at the Staff Dining hall will be served early from 4:00pm-6:00pm only.

AFTER SHOW CRACKER BARREL AT STAFF DINING HALL ON SHOW NIGHTS

On Show nights the Jamboree Food Team will offer a chef's choice Cracker Barrel, that will be served from 9:30-10:30pm at the Staff Dining hall. This is principally designed for those whose work may cause them to miss dinner, such as the Stadium Experience Team and other similarly situated and passes will be issued to those Jamboree Teams for an express service line. The Cracker Barrel also will be available for staff members who just want to enjoy a variety of chef's choice heavy snacks after the shows. The Cracker Barrel will run for approximately one hour.

STAFF DINING IMPOSSIBILITY

If a Staff Team anticipates an area wide, job-essential conflict that precludes all members of the team from getting their meal at the Staff Dining complex (such as the Registration Team on Arrival Day or the Shows Team on Major Show Days), the Food Team may be able to arrange special feeding. Such arrangements must be made by March 1, 2017 by contacting the Food Team leadership at 2017jamboreefood@gmail.com to discuss alternatives. Options available may include earlier or later breakfast or dinner time at the Staff Dining complex or, in unusual circumstances, delivery of a limited meal service selected from the staff dining meal being served that day. The Food Team Summit2Go area will support these situations.

STAFF DEPARTURE MEAL (FOR BASE AND SUB CAMP STAFF ON REQUEST)

Food Team will serve breakfast in the Staff Dining hall on Departure Day on the standard schedule of 5:00am-9:00am. Food Team recognizes that on Departure Day the Base camp and Sub camp staff may not have the time or want to go to the Staff Dining hall, knowing the need to work early to help with the participant departure process. Of course those who wish to do so may, but as an alternative Food Team is offering delivery by 5:30 am to each Sub camp and each Base camp of prepackaged 'to go' meals for your location. In order to receive such a meal, a reservation must be submitted to the Food Team. Requests for these meals must be consolidated into a single submission from each Base Camp and delivered to Food Team by 5:00pm on Monday, July 24, 2017. Submissions may be sent electronically to: 2017jamboreefood@gmail.com

STAFF DINING COMPLEX USE & SCHEDULED EVENTS RESERVATIONS

Many staff areas and teams will discover that the Staff Dining Complex is a great place to meet, formally or informally. We welcome you to use the facility 24/7. To help us be prepared for larger gatherings, and so as not to conflict with scheduled events that will take place routinely throughout the Jamboree at the back of the Staff Dining tent, if you are going to have a group of more than 50 people please send your estimated head count, date and time request to 2017jamboreefood@gmail.com