



Our lives have changed quickly during this COVID-19 pandemic, and as House Corporation Boards we have closed up the chapter house for the summer, but now what? What is going to happen in the next 60 to 120 days? Impacts that are dependent on when your school comes back, changes they make to the Fall schedule, move in, parents and the kitchen? While I can only imagine all the questions you are asking yourself – let me help you out on the kitchen and meal service for the fall and what we know today.

As we return to campus many of the traditional ways that our food service company interacts with our customers will change based on local health department regulations (your local health department will determine what food service will look like in the fall). We expect that just as every house has unique flavor profiles, that each University and local health authorities will respond to this pandemic in different ways. Our promise to our customers is that we will stay on top of these new requirements and communicate suggested best practices as part of our “new normal.”

Possible Food Service Practices Post COVID-19:

Buffet Service Eliminated? The way that meals are served will likely change. Traditional self service buffet lines and salad bars may not be approved by local health officials. Suggestions for new service methods include having kitchen staff serve members from the buffet to eliminate contamination from utensils, serving food in individual containers, or implementing a made-to-order menu for an a la carte plated service.

Kitchen Access Limited – Access to the preparation areas of the kitchen should be limited to the food service professionals only.

Beverage Changes? Beverages should transition to individually packaged options as opposed to machines or bulk containers.

Snack Program Changes? Bulk snack containers should be replaced with individually packaged snacks.

Kitchenette Changes? 24/7 kitchens should consist of only individually packaged foods and no individual member food storage. Any plates or utensils used in this area should be disposable.

Late Plates/Leftovers – Late plates will continue, however, bulk leftovers containers should be eliminated.

Serviceware – It is suggested that all meals be served with single use plates and utensils. If real items can be used, we must ensure that the dishwasher is properly stocked with chemicals.

The above items are just the starting point as we deal with the next 120 days and our chapter members come back and we plan on meal service. **Please visit our website for more of our COVID-19 resources,** <https://www.uppercrustfoodservice.com/COVID/>.

If you have questions about your kitchen and what meal service may look like, feel free to contact Upper Crust Food Service at the information below. Have a great summer and we look forward to the return of your members this fall. If you are interested in receiving a quote about food service for this Fall 2020, please reach out to Shana Smith at the contact information below.

Upper Crust Food Service is the preferred food service provider of 1848 Properties and Phi Gamma Delta. For more information and a no obligation proposal visit www.uppercrustfoodservice.com/phi-gamma-delta/ or email Shana Smith, Director of Strategic Partnerships at shana@uppercrustfoodservice.com.