



RMHC[®]
of Central Pennsylvania

Guest Chef Program

Business Groups

What to Expect

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About

Bring a small team, and we'll handle the rest.

Our culinary team plans the menu, shops, preps, and organizes. You gather up to six volunteers, come ready to learn, cook, and serve a comforting meal to our families.

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Quick Facts

Group size: Up to 6 volunteers

Ages: Participants must be 16+; groups with 16–17-year-olds must include at least one adult

Where you'll cook: Our in-House kitchens (all tools and supplies provided)

Dinner service: 5:00–6:00 p.m.

Donation: \$500

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How it Works

We plan and shop. Our culinary team creates the menu and procures ingredients.

Arrive and get oriented. Groups typically arrive as early as 3:00 p.m. for kitchen orientation and prep.

Cook with our team. Learn techniques, prep the menu, and plate with guidance from our chef.

Serve dinner (5:00–6:00 p.m.). Help serve families and tidy your station when finished.

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What We Provide

- Ingredients and menu (chef-led)
- All cooking equipment, tools, and utensils
- Fully equipped, commercial-grade in-House kitchens
- Access to our outdoor grill if you'd like to incorporate grilling into the menu (weather permitting)
- All meals must be prepared on-site. No off-site cooking or pre-prepared dishes.



THANK YOU

FOR SUPPORTING OUR FAMILIES

Your \$500 donation includes the chef experience for your team, a certificate of appreciation, and special recognition. **Your company will be featured on all food container labels, in our monthly e-newsletter, and in our spring print newsletter reaching 7,500 recipients.**

Contact Alyssa Noel, Volunteer & Operations Manager, at anoel@rmhc-centralpa.org or 717-533-4001 ext. 158 with any questions