

# TBI Kitchen Practices & Policies

## *A Handout for Caterers*

If you are catering for a bar or bat mitzvah at TBI, you should be aware of the following:

### **Kashrut (Jewish Dietary Laws)**

Kashrut, the set of laws relating to kosher food, is observed in the kitchen of Temple Beth Israel. We ask that you exercise care in the preparation and purchase of foods to be brought into our kitchen or that is served at the synagogue.

1. TBI maintains a vege/pescatarian/kosher policy. No products of animal origin, other than dairy products, non-fertile eggs, and kosher fish (fish with fins and scales) may be brought onto or consumed on the premises.

| <b>Acceptable Foods</b>   | <b>Do not bring/use:</b>   |
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| <ul style="list-style-type: none"><li>• fruits and vegetables</li><li>• grains</li><li>• dairy products</li><li>• non-fertile eggs</li><li>• kosher fish (must be from a fish with fins and scales)</li></ul> | <ul style="list-style-type: none"><li>• anything with gelatin (including non-kosher marshmallows, Jello, some varieties of yogurt and sour cream) and other snacks</li><li>• meat</li><li>• shellfish</li><li>• lard/beef tallow/animal rennet</li></ul> |

A Bar or Bat Mitvah celebrated during the week of Passover will face additional requirements. Please contact the synagogue office if you have further questions about what foods may be brought to or consumed at Temple Beth Israel.

2. Food may not be cooked at TBI during Shabbat (Friday sunset to Saturday sunset) or Yamin Tovim (festival days), except as permitted by the Rabbis or by the Tefilah u'Minhag committee. Food *may* be reheated or served cold or at room temperature during this time. Use of electricity at these times may only be for turning on lights, warming (not cooking) foods, and boiling water for coffee or tea.

### **Working in the Kitchen/Serving Food:**

1. Food may not be stored at TBI except with advance permission of the Executive Director.
2. Users should take leftover food away or donate it to agencies such as the Eugene Mission, Food for Lane County, or WomenSpace.
3. All users must leave the kitchen clean following an event or function.
  - Clean all appliances, sinks, and countertops that were used.
  - Clean and put away all equipment, cookware, serving pieces, place settings, glassware, and flatware that were used.
  - Sweep floors and clean up spills.
  - Place used towels in a provided bin. (TBI will arrange to have them cleaned.)
  - Be sure to turn off all appliances (other than the refrigerators and freezers, of course).
4. Compost/Recycling:
  - When preparing food or cleaning up, compost all vegetables, fruit, napkins, and other non-dairy food products in the compost bin.
  - Use the green bio-degradable bags in a trash can to gather the compost.

- Recycle PAPER, ALUM, GLASS, METAL in proper recycling receptacles
  - No STYROFOAM
5. Nuts may be served or used in cooking, but TBI encourages users to be thoughtful and let people know when there are nuts in food due to potentially severe allergies. There are signs in the kitchen to use for this.
  6. The user is responsible for any loss, breakage, or damage to facilities, equipment, appliances, cookware, place settings, glassware, or flatware.

## Supplies:

1. The synagogue does not provide linens. Caterers often supply linens as part of their service.
2. Users shall bring their own consumables, including coffee, tea, sugar, cream, paper goods, and similar foods and items.
  - It is the intention of the community to use TBI dishes and flatware. Please avoid the use of paper plates and plastic ware. It is easy and fast to wash dishes and use the dish sanitizer. Instructions are on the wall in the kitchen.
  - If paper goods must be used, please purchase compostable, and/or post-consumer 100% recycled. If compostable products are used, please make sure they are put in the compost bin and not in the trash.

## Bar/Bat Mitzvah Specifics

Depending on whether you are catering a lunch/and or returning for a dinner after a morning service or a dinner after an afternoon service, there are some ritual practices you should be aware of.

**Kiddush:** Immediately following the bar/bat mitzvah on Saturday morning, the congregation will come out to perform Kiddush (blessings over wine/juice). The following non-perishable necessary ritual items are in the kitchen cupboards and drawers:

- Kiddush cup
- challah cover and tray
- knife
- saltshaker
- the hand washing pitcher and bowl
- very small plastic cups (about an inch tall) for the juice, and trays to put them on

Additionally, there should be two loaves of challah remaining in the kitchen from the Friday night service. If the Bar/Bat mitzvah family is expecting a larger crowd, they need to provide additional challah. The bar/bat mitzvah family or the caterer needs to provide kosher wine or grape juice. All of this needs to be set up on a table in the social hall.

**Hamotzi:** The community doesn't need to perform Kiddush after an afternoon service, but because people are going to start eating, they should still say a hamotzi (blessing over bread) first. There should be some sort of bread available that people can use for a blessing and the rabbi will be there to lead them.