54TH ANNUAL SALVATION ARMY THANKSGIVING DINNER

NOVEMBER 26, 2026 AT THE NEAL S. BLAISDELL CENTER

VOLUNTEER JOB DESCRIPTIONS

BEVERAGE MAKER 7:45 am – 1:00 pm

- Receive direction from the Beverage Maker Coordinator.
- Set up water stations.
- Prepare punch.
- Fill and refill water and punch pitchers for Beverage Servers.

FAVOR MAKER 8:00 am – 10:30 am

- Receive direction from the Favor Coordinator.
- Work together to assemble table favors for the guests.

FOOD PREP CREW 8:00 am – 11:00 am

- Receive direction from the Chef and Kitchen Manager.
- Assist with preparing food.

SETTING & DECORATING 8:15 am – 10:30 am

- Receive direction from the Dining Room Section Leader.
- Each volunteer will be assigned to a section (identified by color: red, orange, yellow, or green).
- Cover table with plastic tablecloth.
- Assemble centerpieces.
- Set and decorate tables.

BEVERAGE SERVER LEAD 10:30 am – 1:00 pm

- Minimum two years of Beverage Server experience required.
- Brief and oversee Beverage Servers (35) arriving in your section at 10:30am.
- Ensure every guest in your section has a beverage and their cups are full (water or punch prior to meal; coffee after food is served).

BEVERAGE SERVER 10:30 am – 1:00 pm

- Receive direction from the Dining Room Section Leader.
- Each host will be assigned to a section (identified by color: red, orange, yellow, or green).
- Introduce yourself to the guests.
- Serve beverages (water or punch prior to meal; coffee after food is served).

FOOD LINE SERVER 11:00 am – 1:00 pm

- Receive direction from the Food Line Coordinator.
- Stand at assigned assembly line.
- Place assigned food item on the plate and pass to the left.
- When all the food is served, assist with cleanup of the Food Line area.

FOOD RUNNER 11:00 am – 1:00 pm

- Receive direction from the Food Line Coordinator.
- Carry large pans of food from the kitchen to the appropriate food line table as directed.
- Carry empty food pans back to the kitchen.
- When all the food is served, assist with cleanup of the Food Line area.

KITCHEN RUNNER 11:00 am – 1:00 pm

- Receive direction from the Chef and Kitchen Manager.
- Carry large pans of food from the refrigerated container to the kitchen.
- When all the food is served, assist with cleanup of the kitchen.

PIE SERVER 11:00 am – 1:00 pm

- Receive direction from the Pie Coordinator.
- Cut the pies in the pie plates.
- Add whipped cream to each slice of pie.
- Keep the Food Line tables stocked with pie.
- Place a slice of pie on each plate.
- Assist with cleanup of the pie tables.

DINING ROOM SERVER 11:15 am – 1:00 pm

- Receive direction from the Dining Room Section Leader.
- Each server will be assigned to a section (identified by color: red, orange, yellow, or green).
- Go through food line and carry two plates at a time back to your section to serve the guests.

CLEAN-UP CREW 12:15 pm – 2:00 pm

- Receive direction from the Clean-up Crew Lead.
- Empty trash in the dumpsters and replace them with a new trash bag.
- Discard select items.
- Collect and box reusable items and load them into vehicles.