

# Food Booth Reservation Form

E-Mail this Registration Form to the Youth Department:  
Nancy Crickenberger - [NANCYC@pcsd.org](mailto:NANCYC@pcsd.org)  
Please CC: Joel Hutchins - [THSLDU@comcast.net](mailto:THSLDU@comcast.net) Event Coordinator



## Pathfinder Club Demographic: (Please Print)

Club Name: \_\_\_\_\_

Church Name: \_\_\_\_\_

Club Director: \_\_\_\_\_ Phone: \_\_\_\_\_ Email: \_\_\_\_\_

Club Deputy Dir: \_\_\_\_\_ Phone: \_\_\_\_\_ Email: \_\_\_\_\_

## Food Item Reservation Request

Main Item: \_\_\_\_\_

Description: \_\_\_\_\_

2<sup>nd</sup> Choice: \_\_\_\_\_

Description: \_\_\_\_\_

Will you use:  Propane  Generator (must bring 100 foot extension cord)  Tarp System Size: \_\_\_\_\_

## Rules Agreement

Clubs are only allowed to sell the main food item indicated above and confirmed by the coordinator to avoid duplication. Clubs selling foods that have not been confirmed will be asked to refrain from selling duplicate items sold by other clubs. Clubs not completing the Fair Registration and Food Booth Reservation Form will not be allowed to sell. Please remember the SDA Vegetarian health principles when selecting **vegetarian** food item to sell. Please coordinate all food item choices through the coordinator, inter club coordination is not permitted. Any questions or concerns please feel free to contact Joel Hutchins: [THSLDU@comcast.net](mailto:THSLDU@comcast.net) or 301-802-4326

## Stipulations:

1. All Clubs may sell common items such as sodas, water, chips, candy bars, cookies and other misc common items to round out purchase packages. Please maintain the same price point for these items through out the entire day to avoid price wars.
2. All Food items sold must be **100% Vegetarian both in preparation and in product.** (i.e. Using any type of meat broth, spice, marinade or product in the preparation to flavor including spices is NOT Allowed)
3. All clubs are asked to use good food service techniques by wearing food service gloves and hair nets as well as practicing good hand washing and sanitation techniques. Water may not be available so clubs are encouraged to bring their own.
4. All Clubs are responsible for providing trash cans, bags, and picking up litter in general as well as around their food booth area and leaving the location around their food booth clean and neat.
5. **No charcoal or pellet** grills. All cutting utensils must be of the standard restaurant kitchen variety. **NO machetes or large hunting or survival knives. Fire Extinguisher** within reach is required for all propane equipment.
6. Clubs must check "In and Out" with the food booth or designated coordinator before setting up or leaving their area.

## Reservation Procedure:

Clubs will need to fill out this form requesting "one main food item" and submit to the conference office by the Event Deadline indicated on the Event Registration form. Please indicate a "2<sup>nd</sup> choice" in case your primary items is already taken. Forms received after the deadline may not be accepted. Please wait to receive reservation confirmation before purchasing any food items. Food items are reserved on a first come first serve basis with the exception of "Standing Reservations." Standing Reservations are when a club has reserved and sold an item for the previous event immediately preceding this one subsequently they will have the priority when reserving their main item in the reservation process. Secondary items cannot be reserved from year to year and are open for other clubs to reserve, however after the event registration deadline is passed and a club wishes to sell a secondary item they may with the confirmation of the food booth coordinator with that understanding that those secondary items cannot be reserved. Clubs with Standing Reservations must still fill out and submit this form to confirm their item every year. If a club has not confirmed their "Standing Reservation" after the event deadline that item may be released to another club.