

TEMPLE SHALOM CATERING GUIDE

In the "spirit of kashrut" and "kosher style" the Temple Shalom has approved the following guidelines for serving food at any synagogue event. Exempted events will be discussed in a separate section. "Kosher style" refers to food that could be produced as "kosher" event though the food may have been prepared in a kitchen or facility that would not be considered "legally kosher." No food containing pork products, shellfish, catfish, or other Biblically forbidden animals, fish, or insects will be permitted in the Temple facilities.

All Temple-sponsored and Temple-related events, including Potluck Dinners, Oneg Shabbat or Kiddush celebrations as well as any other food served as an integral part of a religious service will be considered dairy (milchig) events. This means that the food served will be vegetarian, dairy or fish dishes. Strict attention must be given to food brought in to the Temple that no meat or meat bi-product (kosher or nonkosher, treif) ingredients have been used in their preparation. Many prepared products in the supermarket have labels to clarify and simplify this process.

Included at the end of this guide are examples of several labels that provide the consumer with information regarding the level and the specific nature of the kashrut. Kosher certification agencies ("hekhshers") examine the ingredients used to make the food, supervise the process by which the food is prepared and periodically inspect the processing facilities to make sure the kosher standards are maintained. Different kosher certifying agencies tend to follow different kosher certification standards, some more strict and others more lenient. A "kosher" label, however, alone does not mean that the product should be used for a dairy meal. For example, a kosher soup product may contain some meat ingredient and, therefore, although the product is kosher it should only be used for a meat meal. The label should additionally state that the food is dairy, vegetarian or pareve (meaning that it can be used for either meat or dairy meals. In recent years, more and more food packaging companies have allowed for this supervision and thus, many products have some kosher certification. Not all products, however, will have a label to indicate that it is kosher. When all else fails, read the ingredients and make your own determination! Fish and eggs are pareve (meaning that they are neither meat or dairy). They become meat or dairy based upon the ingredients that they are combined with.

Stricter standards of Kashrut may be set for Temple or Temple groups for particular events ---e.g. If a meal is held for a visiting rabbi or presenter whose observance exceeds ordinary Temple standards. At such time, food prepared in facilities (or homes) that do not maintain a kosher kitchen may not be permitted. These stricter standards must be clearly presented to anyone bringing food to these events.

It is to be assumed unless otherwise informed that the available kitchen items, utensils, pots, pans, etc. will be designated for general use will considered dairy, "milchig" and used for the Temple events previously described. The Temple kitchen will have a separate supply of plates and utensils for those whose observance of Kashrut will require them. The following discussion will review Temple events that are exempted from the previous guide. It must be remembered, however, that these events not compromise the integrity of the Temple kitchen.

EXEMPTED EVENTS

1. Events where there is a plated service. (Each person's meal is plated and served individually.)
2. Life-cycle events sponsored by an individual person or family and held at a time other than a

regularly scheduled Temple event. For example, a luncheon immediately following a Bar/Bat Mitzvah and held at the same location as the Bar/Bat Mitzvah is not an Exempted Event and must follow the rules for a dairy/vegetarian meal.

3. Special events...Such requests will be considered and decided upon by a committee, to consist of the Rabbi and two persons appointed by the board.

4. Events held in the Temple, by non-Temple associated groups.

5. Other exemptions may be granted by the board.

Rules for EXEMPTED EVENTS

The goal of these rules is to maintain, in so far as possible, the Kosher Style integrity of the Temple kitchen. To that end, we ask that event hosts and caterers observe the following rules.

1. Exempted events must be designated either dairy, "milchig", (dairy/fish/vegetarian) or meat, "fleishig". These categories must be mutually exclusive.

2. Meat ("fleishig") events must comply with the following rules;a. No dairy products, will be permitted for the entire menu. Thus hosts should avoid obvious errors, such as serving a salad containing cheese with the meal, or serving meat dishes which contain milk-based sauces, or vegetables or other dishes cooked with butter. Hosts are asked to consult with the Kitchen Maven if any questions or doubts arise.

b. A commensurate and non-meat (pareve/vegetarian) alternative will be provided.

c. The meat and non-meat items will be clearly separated, and any necessary steps taken to insure that meat items or serving utensils do not become mixed with the non-meat items. To help preserve the integrity of the Temple kitchen, Temple Shalom cooking and serving utensils will not be used for these events, nor can the kitchen or kitchen appliances be used to prepare the meal. All utensils that will come into contact with the food will be provided by the event host. The event host may utilize Temple kitchen items, such as pitchers, that will not be in contact with food items.d. Any meat served will be clearly labeled as such and segregated from other foods as much as possible, preferably on a separate table.

e. If one wishes to serve a dairy dessert following a fleishig meal, all serving and eating tables must be cleared prior to serving dessert.

Temple Shalom groups meeting off the Temple premises are requested to use these guidelines as well.

A Kitchen Maven will be appointed by the President to assist people who use the Temple kitchen facilities and to insure compliance with these rules. The policy and guide will be available to all groups planning an event with food. This guide will be available on the Temple website.

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