

MSP Kosher

KOSHER STANDARD OPERATING PROCEDURE FOR MINNESOTA HILLEL

- The kitchen is strictly a meat & pareve kitchen
- Produce supplier: Sysco
- Meat supplier: Kosher Spot
- Holiday menus are planned and confirmed with Director of Supervision in advance, but generally revolve around having a similar menu to Shabbat (also confirmed with the Director of Supervision) but “slightly grander” (i.e. brisket instead of chicken)
- Kitchen is locked at all times when not in use for meals and the only copies of the keys are held by Imani, Boaz, and Neil (trained designees of the Director of Supervision)
- All the cookware in the kitchen is newly purchased and only has been used under the guidance of the previous Rabbi
- All meals are served on disposable plates and utensils

MEAL SERVICE CALENDAR

9/6 Welcome Back Shabbat Classic Shabbat*
9/13 Shabbat Classic Shabbat
9/20 Shabbat Classic Shabbat
9/27 Shabbat Classic Shabbat
9/29 Rosh Hashanah Dinner Holiday Dinner
9/30 Rosh Hashanah Lunch Holiday Lunch
10/4 Shabbat Classic Shabbat
10/8 Yom Kippur Pre-Fast Holiday Dinner
10/9 Yom Kippur Breakfast Holiday Dinner
10/11 Shabbat Classic Shabbat
10/18 Sukkoth Shabbat Classic Shabbat
10/25 Shabbat Classic Shabbat

11/1 Shabbat Classic Shabbat
11/8 Shabbat Classic Shabbat
11/15 Shabbat Classic Shabbat
11/22 Last Shabbat in old Hillel Classic Shabbat


Rabbi Avi S. Olitzky
Director of Supervision, MSP Kosher