

Baking/morning tea at Domain Lodge

Thank you for providing the gift of food for cancer patients at Domain Lodge. Your generosity is much appreciated by the families and whānau who stay here.

To ensure we keep everyone safe, please use the following guidelines

Safe food preparation

Cancer patients are particularly vulnerable to food poisoning, so we need to be careful in the kitchen:

Wash your hands with soap and dry well before handling food.

Use different chopping boards for raw meat, seafood, and ready-to-eat foods such as salads and cheese.

Don't wash chicken or raw meat - this will spread bacteria in your kitchen.

Wash your hands after handling eggs. Use clean eggs free from dirt, faecal matter, and cracks.

Carefully wash and dry all food storage containers before use.

Healthy options

Baking is always appreciated, but healthy options are great too.

For cancer patients, eating well during treatment generally makes patients feel better and have more energy.

A healthy diet helps maintain body weight and muscle, cope better with side effects, fight infection, heal well and recover quicker.

Dietary requirements

Please also consider that some cancer patients have special dietary needs. It's very helpful if you can label any food containing known allergens, such as nuts or eggs. It's also helpful to know if your baking is gluten- or dairy-free.

We're here to help

Please get in touch with our Volunteer Team on volunteering@akcansoc.org.nz or **09 308 0496** if you have any questions or concerns around food safety.

Thank you again for your kindness.



AUCKLAND NORTHLAND