

# *Classic Breakfast*

## **This Package Contains:**

### **INGREDIENTS**

- Hashbrown x 120 (2 pieces per plate)
- Halal Chicken Bacon x 100 (2 pieces per non-vegetarian plate)
- Halal Turkey Sausages x 100 (2 pieces per non-vegetarian plate)
- Scrambled Eggs x 10 pouches
- Canned beans in tomato sauce x 2 cans
- Fruit Cup x60
- Salt & pepper

### **BEVERAGE**

- Tea
  - Coffee
- Sugar, coffee cream, and milk

### **CONTAINER/OTHERS**

- Meal containers with lids
- Meal labels
- Parchment paper
- Napkins
- Thermometer (Please return)

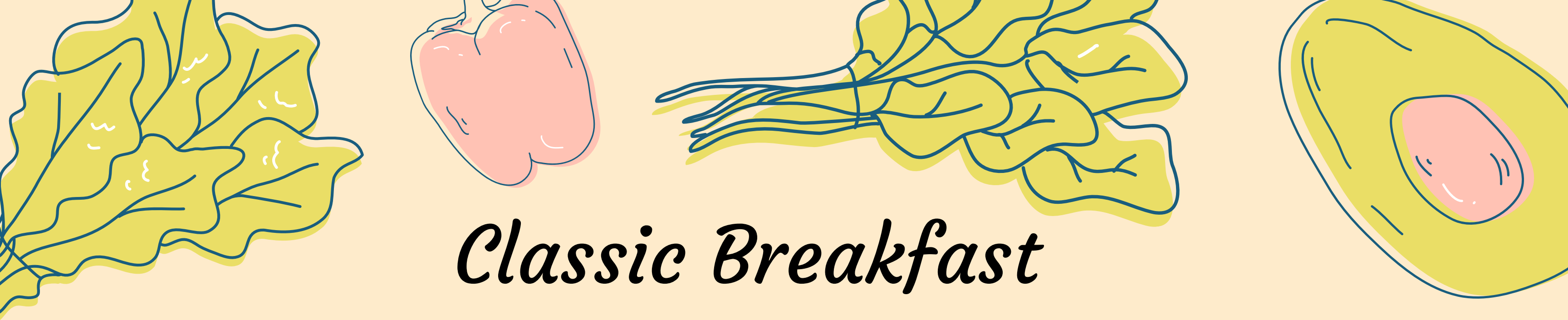
**This Recipe yields: 42 servings + additional for seconds**

🥄 **Scrambled eggs with chicken bacon, turkey sausages**

🥄 **(V) Scrambled eggs & beans in tomato sauce**

**All plates come with two hashbrowns and one fruit cup**





# Classic Breakfast

WELCOME TO KSM! PLEASE SUIT UP & GO THROUGH OUR SAFETY GUIDELINES. DON'T FORGET TO TAKE A PICTURE OF YOUR GROUP IN THOSE HAIRNETS, GLOVES, AND OUR GREEN APRONS!

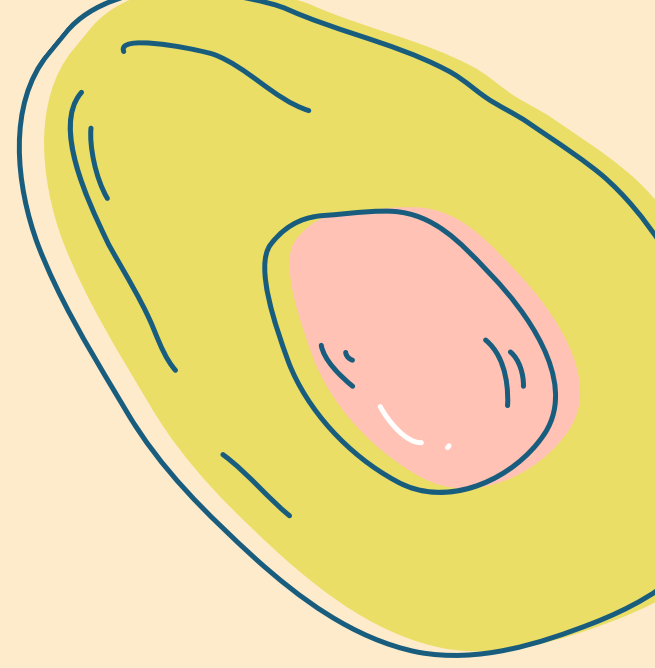
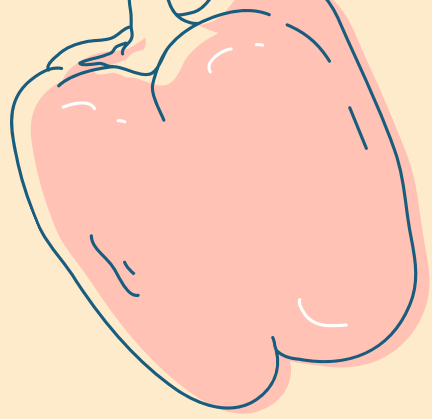
## Today's Menu

- 🥄 Scrambled eggs with chicken bacon, and turkey sausages
- 🥄 (V) Scrambled eggs & beans in tomato sauce

**All plates served with two hashbrowns and one fruit cup**

- 7:35 AM Turn on vent hood fan (the switches are located by the main kitchen door above the light switches)  
Preheat ovens to 375 degrees F  
Ensure all ingredients on the checklist have been supplied to you  
Sanitize work surfaces  
Wash hands
- 7:40 AM Line large baking trays with parchment paper. Bake chicken bacon, turkey sausages, and hashbrowns in the oven for 20 minutes. Turn the turkey sausages and hashbrowns halfway through to ensure that they are browned on both sides.
- 7:50 AM Place the egg pouches in boiling water to cook (eggs need to be cooked in the pouch). Bring large pots of water to a boil, add egg pouches then reduce the heat to a very slow simmer to cook the eggs. This process takes approximately 45 minutes.
- 7:55 AM Heat the beans in a pot over low heat for 20 minutes. Stir often to prevent sticking.
- 8:00 AM At this point hashbrowns will be golden and crispy. Transfer them to the serving pans and with tin foil to keep the food warm.  
Check that the breakfast meats have reached an internal temperature of 165 degrees then transfer to serving pans and cover with foil.





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- 8:20 AM Carefully remove egg pouches and open them. Let the eggs roll out onto a serving tray. Scramble the eggs gently.
- 8:30 AM Assist the Kerr Street Volunteer Liaison in setting up the serving counter with tongs, serving spoons, plates, cutlery, napkins, and fruit cups  
The liaison will work to set up the dining room and prepare the coffee and tea
- 8:30 AM Ensure you have started on dishes, they pile up quick!
- 9:00 AM Serve the clients at the buffet. Once everyone has been served, serve seconds to anyone who would like them, given that there is enough for everyone.
- 9:15 AM Begin cleaning the kitchen; referring to the kitchen cleaning guide for more details
- 10:30 AM Please fill out the feedback survey  
Complete and sign the kitchen cleaning guide once all outlined tasks are finished.  
Leave signed survey and cleaning guide in the provided kitchen binders  
Sign out from the front desk

