

Kerr Street Breakfast

This Package Contains: **INGREDIENTS**

- Croissants x 60
- Pancakes x 120 (2 pancakes per plate)
- Canned chickpeas x 3 cans
- Pancake syrup x 60
- Individual whipped butter x 60
- Bell pepper x 3lbs
- Tomatoes x 3lbs
- Halal turkey sausages x 100 (2 sausages per non-vegetarian plate)
- Fruit cups x 60
- Olive oil
- Salt & pepper

BEVERAGE

- Tea
- Coffee

Sugar, coffee cream & milk on site

CONTAINER/OTHERS

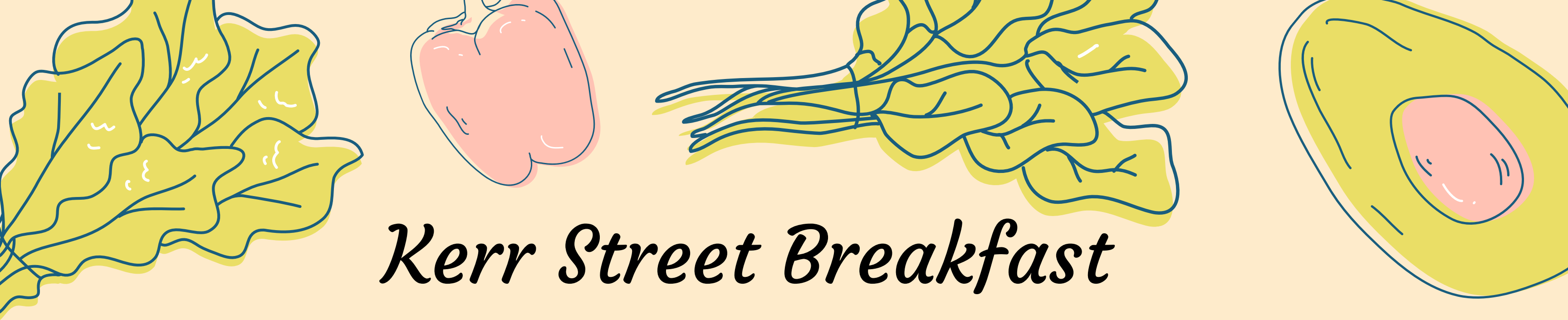
- Meal containers with lids
- Meal labels
- Parchment paper
- Napkins
- Thermometer (Please return)

This Recipe yields: 42 servings + additional for seconds

🔪 **Turkey sausages with Pancakes and Croissant**

🔪 **(V) Scrambled Chickpeas with Pancakes and Croissant**

All plates come with one fruit cup



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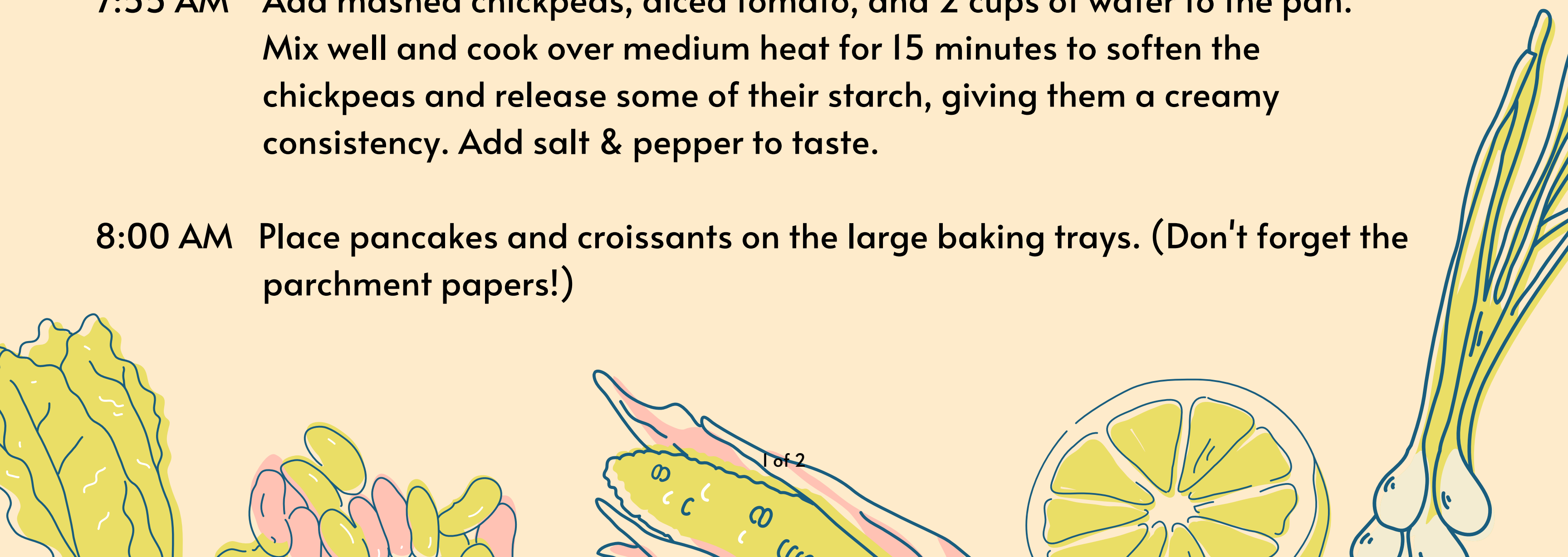
WELCOME TO KSM! PLEASE SUIT UP & GO THROUGH OUR SAFETY GUIDELINES. DON'T FORGET TO TAKE A PICTURE OF YOUR GROUP IN THOSE HAIRNETS, GLOVES, AND OUR GREEN APRONS!

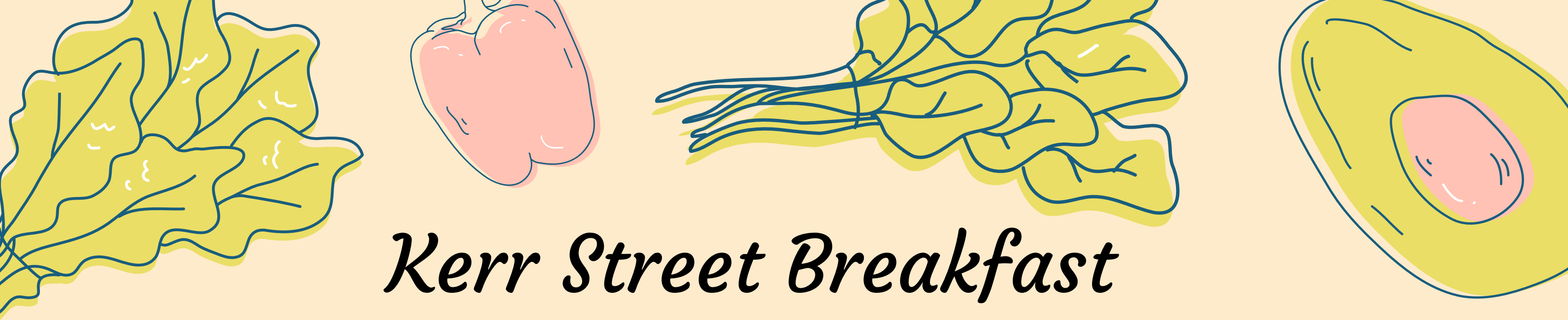
Today's Menu

- 🥄 Turkey Sausages with Pancakes & Croissant
- 🥄 (V) Chickpea Scramble with Pancakes & Croissant

All plates served with 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 the large baking trays with parchment paper. Bake turkey sausages in the oven for 20 minutes. Turn them halfway to ensure that they are browned on all sides.
- 7:50 AM Chop the onions and bell peppers then dice the tomatoes. Sauté onions and peppers in oil over medium heat until tender. Rinse and drain chickpeas then mash slightly.
- 7:55 AM Add mashed chickpeas, diced tomato, and 2 cups of water to the pan. Mix well and cook over medium heat for 15 minutes to soften the chickpeas and release some of their starch, giving them a creamy consistency. Add salt & pepper to taste.
- 8:00 AM Place pancakes and croissants on the large baking trays. (Don't forget the parchment papers!)





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8:05 AM Check that the internal temperature of the turkey sausage reaches 165 degrees.

Transfer them to the serving pans and cover the pans with tin foil to keep the food warm (option to keep in warming drawer).

8:10 AM Warm pancakes and croissants in the oven.

8:15 AM Transfer chickpea scramble to a serving pan and cover with tin foil to keep the food warm.

8:20 AM Work with Kerr Street Volunteer Liaison to set up the serving counter with tongs, serving spoons, plates, cutlery, napkins, pancake syrup, whipped butter packets 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 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.

9:30 AM Begin cleaning the kitchen; refer 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

