

Traditional Breakfast

*Scrambled eggs, toast, bacon, pork sausage, homefries, fruit
& yogurt*

This package contains:

INGREDIENTS

- Liquid whole egg x 1 case
- Heavy cream x 1L
- Bacon x 1 case
- Breakfast sausage x 1 case
- Bread x 9 loaves
- Frozen diced potato x 1 case
- Clementines x 2 bags
- Apples x 2 bags
- Bananas x 5 bunches
- Yogurt x 60 cups
- Butter x 2 blocks
- Ketchup x 1 bottle
- Orange juice x 8

PROVIDED ON-SITE:

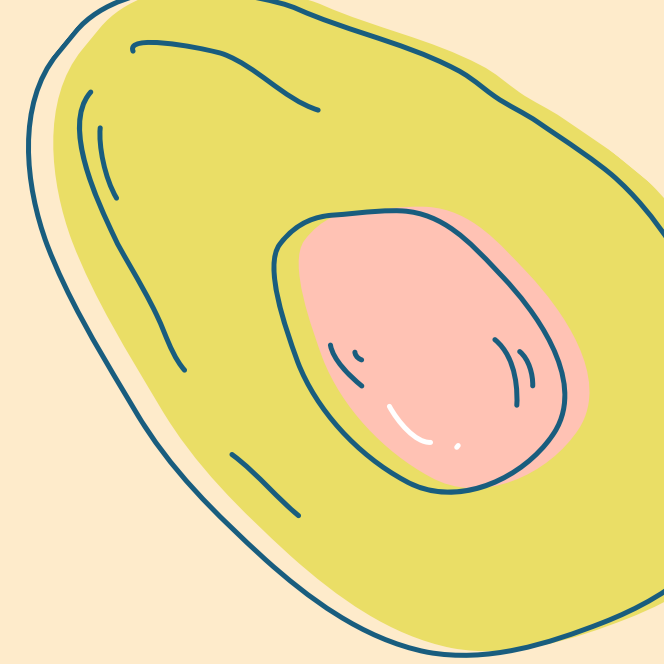
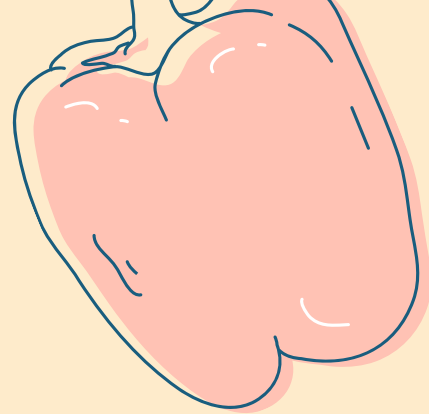
- Coffee & Tea
- Sugar, coffee cream & milk
- Basic oil & spices
- Parchment paper
- Napkins

**This Recipe yields enough for our maximum capacity of diners
with enough for seconds**



Breakfast Plate

**42 servings: Scrambled eggs, 2 bacon, 2 sausage, 2 slices of
buttered toast, home fries, 1 piece of fruit, 1 yogurt cup and
a cup of orange juice**



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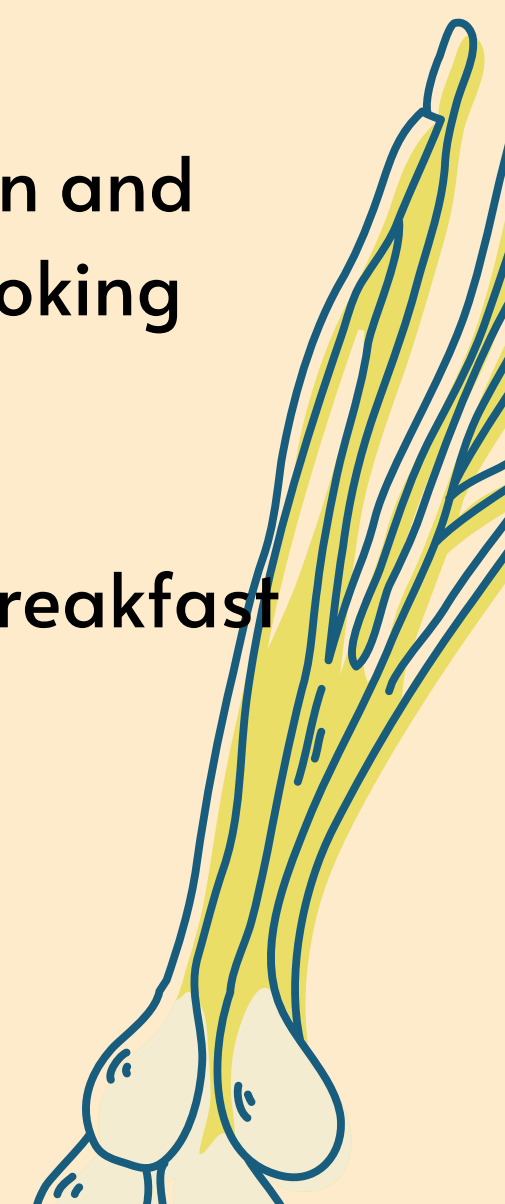
WELCOME TO KSM! PLEASE SUIT UP & GO THROUGH OUR SAFETY GUIDELINES. DON'T FORGET TO TAKE A PICTURE OF YOUR GROUP IN THOSE HAIRNETS, GLOVES, AND OUR GREEN APRONS!

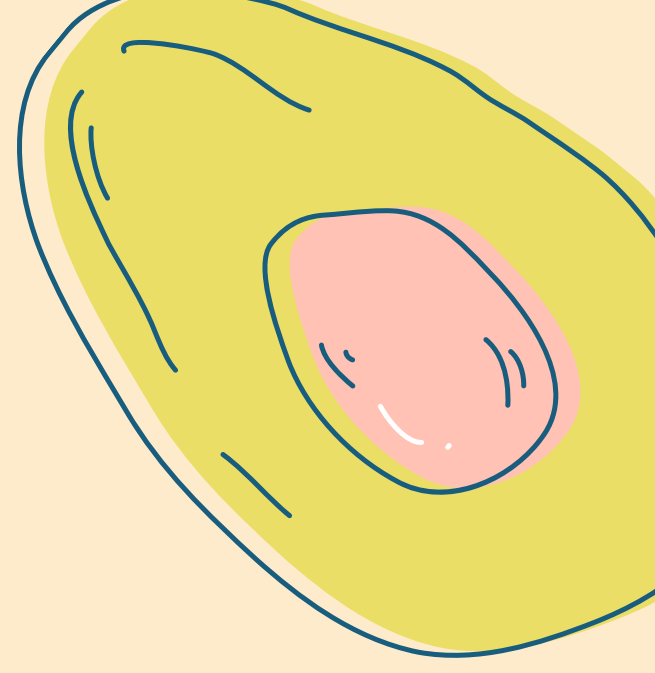
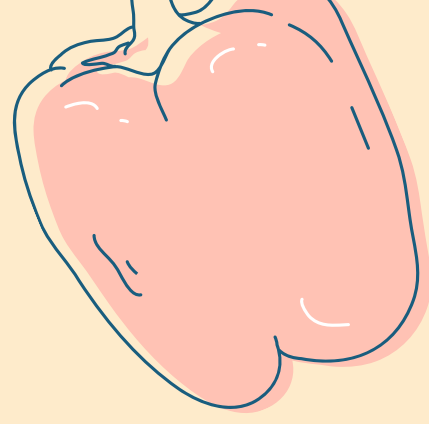
Today's Menu

- 🥄 Scrambled eggs, 2 bacon, 2 sausage, home fries, toast, yogurt & fruit
- 🥄 (V) Scrambled egg, home fries, toast, yogurt & fruit

All plates served with a side of home fries, a piece of fruit, and orange juice

- 7:30 AM You will be greeted by a staff member and shown the kitchen
Preheat both ovens to 425 degrees F
Ensure all ingredients on the checklist have been supplied to you
Put on hairnet and apron
Wash hands
Sanitize work surfaces
- 7:40 AM Line baking sheets with parchment paper
Remove frozen diced potatoes from their packaging and divide all potato evenly between baking sheets in a thin layer
- 7:45 AM Gather olive oil, salt, pepper, garlic powder and paprika from our spice shelf
Lightly drizzle olive oil over the potatoes. Lightly dust the potatoes on the pans with each seasoning. Once each baking sheet of potatoes has oil and seasoning, gently toss them on the pan with gloved hands to ensure the seasoning is on all potatoes
- Once the large ovens are preheated place all potato trays into the oven and bake for 25 minutes. Make sure the oven is NOT opened during the cooking process.
- 7:50 AM Meanwhile, line large serving pans with parchment paper and place breakfast sausage in a single layer





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7:55 AM Place the sausage in the second large oven and cook for 15 minutes or until browned and has reached an internal temperature of 160 degrees F

8:00 AM Line a few baking trays with parchment paper and place bacon on in a single layer.

8:10 AM Remove the home fries and sausage from the oven and transfer them into serving pans. Cover the serving pans with tin foil and store in the lower oven (below the gas stove top) at 200 degrees F to keep them warm

8:15AM Place trays of bacon in the oven and cook for 15 minutes

8:20 AM Begin preparing the scrambled egg mixture by combining all the liquid egg with 3 cups of cream and 1.5 lbs. of melted butter

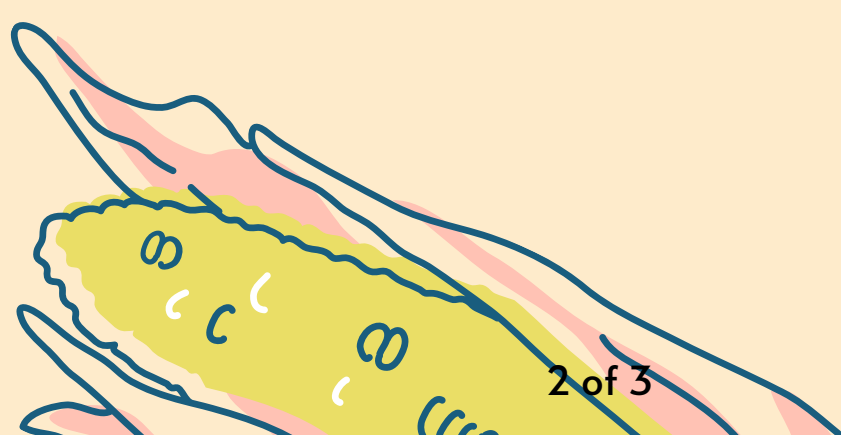
From here, divide the mixture between 6 large serving pans and bake in the second large oven for 15 minutes

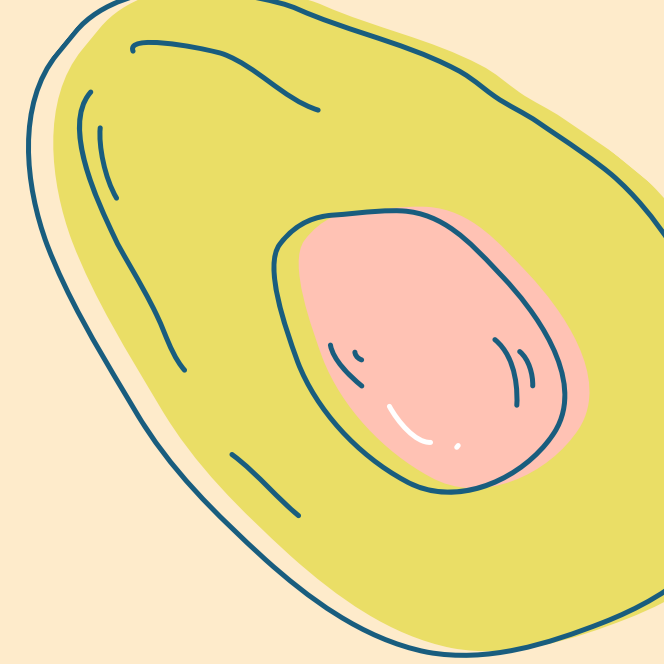
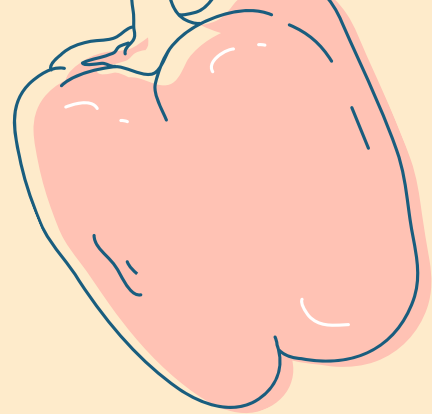
8:30 AM When the bacon is finished cooking transfer it all to one serving pan. Cover the serving pan with foil. On one of the large ovens, lower the temperature to 200 degrees F. Use this oven to keep your bacon warm. Pour the bacon grease into a small stainless dish to allow it to cool

Remove the scrambled eggs from the oven, cover with tin foil and place in the same oven as the bacon to keep them warm

8:40 AM Next, line bread slices onto baking sheets in a single layer and place them in the higher temperature oven for 3-5 minutes to toast the bread. (six trays can fit at one time, repeat if needed)

Have a few members of your team begin buttering the toast with the remaining block of butter straight out of the oven and placing it on a tray to serve from





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8:50 AM Work with Kerr Street Volunteer Liaison to set up the serving counter with tongs, serving spoons, plates, cutlery, and napkins. Place the fruit into bowls on the counter, along with the yogurt cups, a bottle of ketchup and the orange juice cartons next to the coffee

The liaison will work to set up the dining room and prepare the coffee and tea

9:00 AM Serve the clients at the buffet

9:15 AM Once everyone has been served, serve seconds to anyone who would like them, given that there is enough for everyone.

If there is not enough for everyone to have seconds, please pack the remaining food into individual meals in the provided containers and place an ingredient label at the top of each. These meals will be used in our food bank.

9:30 AM Begin cleaning the kitchen; refer to the kitchen cleaning guide for more details.

10:30 AM Complete and sign the kitchen cleaning guide once all outlined tasks are finished. Please leave it in the provided kitchen binder
Sign out from the front desk

