

# *Breakfast Sandwich*

## **This Package Contains:**

### **INGREDIENTS**

- English muffin x 72
- Egg patty x 72
- Peameal bacon x 120 (2 pieces per non-vegetarian plate)
- Sliced natural cheddar cheese x 84 (1 slice per plate plus extra)
- Sliced tomatoes x 10lbs
- Fruit cup x 72
- Salt & pepper

### **BEVERAGE**

- Tea
- Coffee

Sugar, cream and milk on site

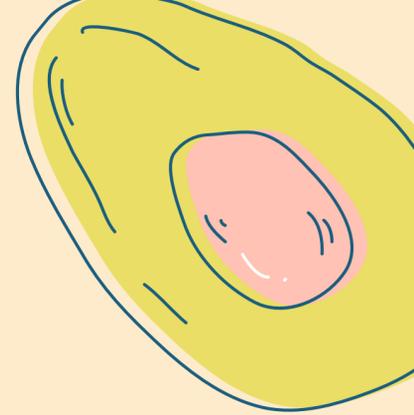
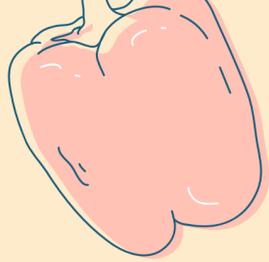
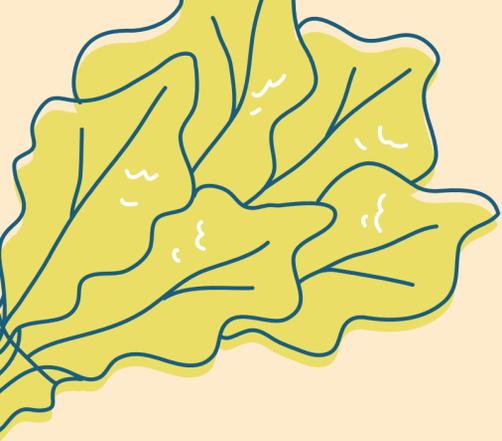
### **CONTAINER/OTHERS**

- Coffee cups x 50
- Meal containers with lids x 50
- Meal labels x 50
- Napkins

## **This Recipe yields: 72 servings**

- 🔪 **English muffin with egg patty, peameal bacon & cheddar x 60**
- 🔪 **(V) English muffin with egg patty, cheddar & sliced tomato x12**

**All plates come with one fruit cup**



# Breakfast Sandwich

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!

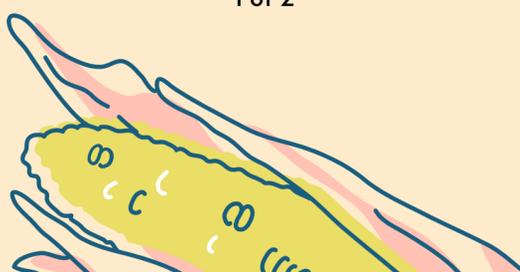
## Today's Menu

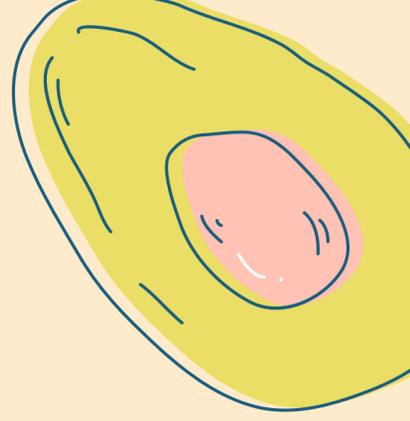
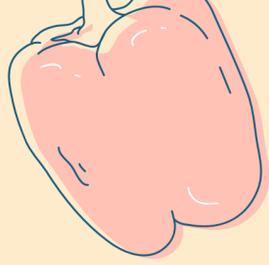
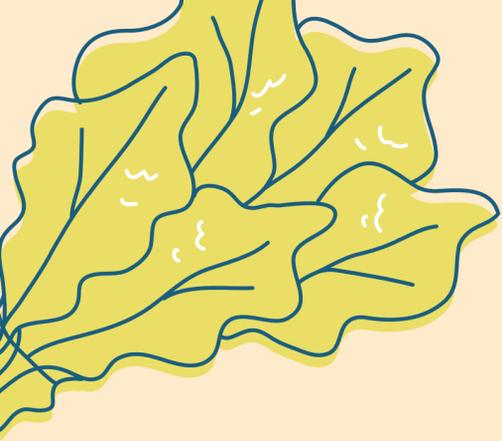
(72 meals total)

- 🍴 English Muffin with Egg Patty, two Peameal Bacon, and Cheddar (60)
- 🍴 (V) English Muffin with Egg Patty, Cheddar, and Sliced Tomatoes (12)

**All plates served with two Hashbrowns and 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 Peameal bacon and egg patties in the oven for 20 minutes. Turn them halfway to ensure that they are brown on both sides.
- 7:50 AM Slice the tomatoes. Place hashbrowns and English muffins on the large baking trays - don't forget the parchment paper!
- 8:00 AM Transfer bacon and eggs to the serving pans and cover the trays with tin foil to keep the food warm.
- 8:05 AM Bake hashbrowns in the oven for 25-30 minutes flipping halfway. Heat english muffins for 5-10 minutes flipping halfway.
- 8:15 AM Transfer hashbrowns and english muffins to serving trays and cover the trays with tin foil.  
Start to assemble the sandwiches.





# *Breakfast Sandwich*

**8:20 AM** Work with Kerr Street Volunteer Liaison to set up the servery with tongs, serving spoons, plates, cutlery & napkins

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

**8:30 AM** Serve food to clients at the buffet

**9:00 AM** Pack meals to-go in the provided takeaway containers, label and place in the "Community Meals" fridge in the warehouse

**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

