**CENTRAL ALABAMA**

**EMMAUS COMMUNITY**

**FOOD PREPARATION PROCEDURES**

**Revised – September 2023**

The following is information compiled from the Upper Room Handbook and past Central Alabama Emmaus Walks: Emmaus depends on a team of ordinary Christians working together in the spirit of Christ according to the directions of an objective manual for a proven model. The most important guideline for persons serving in any support role is that they serve humbly, selflessly, and invisibly, insofar as that is possible. These roles are exercises in anonymous servant hood. While they bring great personal satisfaction and are among the favorite avenues of service, they are not occasions for outward recognition by the team or Pilgrims. The reward for these acts of service is experienced in the giving, and the reward is great.

**FOOD PREPARATION – KITCHEN**

**Welcome to the Kitchen!**

**The Kitchen Prep team is VERY unique in that we have a state licensed CAEC Kitchen Director (aka, Mrs. Bebe). Her job is to ensure that we follow state laws and standards for food handling in a commercial kitchen. In short, most kitchen questions, decisions, and issues are often deferred to the Kitchen Director. However, don’t be fooled, the Food Prep CHAIR still has a lot of work to do to help the week go smoothly and timely. It is your job to make sure that Emmaus policies are followed. Familiarity with this manual will help Chair, Co-Chairs, and Workers to understand the basic flow of CAEC Kitchen Prep.**

**Food Preparation is a very “routine work area”. Most procedures do not vary much from walk to walk. Decisions, procedures, and recipes are rarely unique to a particular walk.**

**Also, as of the time this manual is being updated, some menu items are being prepped two months at a time. This saves on cooking time and helps when we are low on workers.**

**CHAIR/Co-CHAIR responsibilities**

**TEAM RECRUITMENT**

6-10 people working in food Preparation is a good number to have. Be sure your personnel know that we start at 5:30am every morning and work until we’ve cleaned up after the evening meal (usually around 7:00pm).

Yes, we welcome those who can only work partial days/weeks.

Kitchen work is steady. Periodically we will have breaks in the afternoons. Be aware of those that might need some encouragement to take breaks.

The kitchen crew is often comprised of a fairly regular group of workers. In a pinch, they have been able to work with as few as 3-4 people. Don’t panic.

We can accommodate a few people who can sit on stools as they work.

**NOISE**

Food Preparation Team MUST be made aware that the noise level is to be held down in the kitchen area at ALL times, and especially while the Pilgrims are in the dining area. Talking, banging of pans, washing dishes, oven timer, etc. must be delayed until the Pilgrims have departed the dining area. A quick way to get attention is to flicker the lights (located by the stove).

**PRAYER**

It is the privilege of the Chair to gather the FOOD Prep Team, for prayer time about 15 minutes prior to serving EACH meal of the day or any other time as a need is brought to your attention. You can offer the verbal prayer, or ask another to do so.

**SIGN-IN LOG and Paying for Meals**

Prayer time is a great opportunity for the Chair to remind EVERYONE to sign the work log (and indicate which days they worked). Encourage workers to include their phone numbers for future reference.

Chair should remind anyone who is not staying overnight at Camp Alamisco (and paying for room/board) that they need to pay for each meal. The price list and payment basket is located on top of the steam table used by Meal Service.

**NEWCOMERS**

Be sure to greet all persons that pass through the kitchen. If someone looks lost, check to see if they are there to help in Food Prep, Meal Service, Refreshments…or looking for a place to serve. Help newcomers find a place in the kitchen or with another background team to serve, if needed.

It is important for ALL workers to feel of value to the team. Sometimes the Chair may need to ask “old timers” step back a bit and let others help. This is not easy but a vital part of our fellowship.

**RELATIONS WITH OTHER TEAMS**

Food Preparation, Refreshment Team, and Friday Evening Fellowship share the kitchen area.

Teams should coordinate to ensure that each has adequate working and storage space, food goods don’t get inter-mingled, and use time for major appliances. For this to work, all must do their part to be flexible, understanding and considerate. Refreshments will store their perishable goods in the walk-in refrigerator on the back right side.

**ILLNESS**

**Sick people DO NOT belong in the kitchen –whether on the team or passing through and chatting! Even adults need this reminder.**

**DRESS CODE**

**COATS/APRONS**

ALL food prep personnel should wear chef coats or aprons. This identifies those working on the FOOD Prep Team, protects worker’s clothing, and helps prevent contamination of food. Coats/Aprons MUST be removed when going outside the back door and before using the restroom.

**COVERED HEADS/BEARDS**

Ladies should use hair nets (provided) or hat and men should wear ball cap. When possible, please reuse hair nets. They are expensive. No big earrings, dangly jewelry, and nail polish allowed.

**SAFETY : Safety should be practiced at all times.**

**HAND WASHING**

* Before handling or preparing food.
* Wear food prep gloves (some jobs may necessitate double gloves)
* Once you have on gloves, DO NOT cross contaminate food items.
* Wash and replace with new gloves between activities or handling next item.
* When possible, use gloves even when using utensils.
* IF you sneeze, cough, scratch, pick something up off floor, touch trash can, clean up spill…use common sense…wash hands and get a new set of gloves.

**SPILLS**

ALL spills should be cleaned up as quickly possible to prevent injury and maintain a sanitary environment. Greasy spills need to be cleaned appropriately. A sprinkling of Ajax can help until it can be better cleaned. Wet areas in the “walkways” need to be labeled as such to prevent injury.

**LIFTING**

Care should be taken when lifting heavy cases and placing or retrieving heavy items from overhead. DO NOT lift more than you can handle. Get help!

**PREVENTING BURNS**

Be aware when kitchen crew is working at hot ovens, stove top, or carrying hot heavy items. Limit movement around these areas at this time. Help direct non-Food Prep people through the kitchen via other paths. During busy times, DO NOT stop and chat in front of the ovens and stove.

Be aware that heavy pots and dishes can burn through pot holders quickly. Be sure that pot holders do not have holes and are dry.

**\*\*People with hot items in hand ALWAYS have the ‘right of way’.**

**CLEANING**

**ROUTINE CLEANING – TABLES & SURFACES**

Every effort MUST be made to prevent cross contamination of food and germs.

We are required by law to use the following cleaning methods between prepping food items, eating at tables, and any other time deemed necessary.

1. Wipe down excess “crumbs”.
2. Wipe with rag from bucket #1 (Dawn)
3. Wipe with rag from bucket #2 (Bleach)
4. Spray entire surface with bleach spray bottle. (Be careful not to spray nearby clothing or brush against the surfaces while wet). WAIT 1 full minute (think tune of Jeopardy). Wipe with paper towel. Be sure to dry edges.

Cleaning solutions should be made fresh each morning and (at minimum) changed AFTER the clean-up following every meal. Place these solutions on stack of empty storage containers (covered with tablecloth) under the paper towel dispenser so they are always ready to be used.

*Bucket #1* Soap. First fill bucket 2/3 full of water. Add about 1 tsp of liquid dish soap and swish with rag.

*Bucket #2* Bleach. First fill bucket 2/3 full of water. Add about 1 capful of bleach.

*Spray Bottle.* Bleach. Fill spray bottle with water. Put about ½ capful of bleach in. Shake. Hang bottle from side of small hand washing sink.

**DOOR**

Back door must be closed to keep the flies out.

**TRASH**

Empty trash in dumpster routinely & at end of each day. Break down boxes no longer needed.

**Wednesday**

Kitchen set-up will begin about 7:00am on Wednesday. Only a couple of workers are needed during set-Up. Workers who can help at least once, will have a better understanding of much of the kitchen happenings (especially Saturday Clean-up).

Upon arrival at the camp everything needs to be put away. Be aware that the “set up kitchen crew” may already have most of the following done by the time the majority of the FPrep Team arrives.

1. Observe the following zones in the walk-in refrigerator: The right-side rear two sections are for the Refreshment Team. The front sections are for Camp Alamisco. Do NOT use the Camp’s food! If there is anything that belongs to Camp Alamisco, it will need to be moved to the front. The back facing shelves are for CAEC storage between walks.
2. Food delivery will be on the floor upon arrival. Once shelving is ready, items can be placed for use during the walk. Eggs, margarine, milk and other dairy go on the left in the second section. Fruit and veggies usually on top end of left. Meat products should be on lower shelves, usually on right.
3. The following will need to be put on shelves in frig. They may be in freezer.

2 cases Croissants

1 case orange juice

2 cases sausage

2 cases of bacon

6 containers of cool whip (for lime pies)

5 frozen Lime Ade (for lime pies)

2 containers of cool whip (for pudding)

Ham (either slice from freezer or the new boxes)

Hamburger buns

Cheese

1. Sysco dry delivery items will also need to be put away in kitchen and pantry. Items for meal service will need to be taken up front.
2. Stage serving bowls, platters, and serving utensils on the top of the table closest to ice machine, (face down, “ready to use”, in sets of 10). The empty storage bins can sit on the floor next to the ice machine
3. Check the ice machine to ensure that it is working. Ice is critical. ALL Divisions requiring ice should be made aware of this and be conservative in ice use. NO ONE is to use this ice to fill personal coolers.
4. Make fresh orange juice for morning meal. Use the 5 gallon plastic drink container. (See Directions below)
5. A copy of the menu, table assignments, time schedule, and Sign-In Log for the walk should be posted on the side of the frig near stove.
6. Food Prep Team should make a note of where all food preparation items (cooking utensils, etc.) are stored as they must be placed back in the same place prior to departure. Also, note what belong to us, so we can be sure to get them back to storage. Note where to return any camp stuff that is shifted.
7. Sugar bin needs to be removed from the walk-in refrigerator and placed in the corner of the fridge and shelf, located near the handwashing sink. DO NOT place it next too close to the sink.

\*\*\*\*\***Tea Staging Area**. Overturned crates for drink coolers should be placed near storage bins closest to ice maker**. *DO NOT place them at the corner near the wash room!*** THIS is a major safety hazard as this is a very tight high traffic area!

**SATURDAY CLOSING**

All Camp Alamisco property should be cleaned and placed back (when appropriate) where they were found when CAEC arrived**.**

**Final cleaning**

* Stoves, inside and out, and the grease trap emptied and cleaned, if used
* Steam tables cleaned and wiped down.
* All work tables
* All linens, towels, & fabric pot holders must be cleaned & stored in the proper place.
* Floors must be swept and mopped.
* All garbage must be emptied into the dumpster. Wash out garbage cans and place upside down by back door.
* No food items that will expire or cannot be served on the next walk should be left in the walk-in refrigerator**.**
* **BE sure the oven and all burners are double checked and OFF!**

**Make sure that everything belonging to CAEC has been sent to storage, or on back shelf of refrigerator or freezer. Put sign on refrigerator and freezer items showing it belongs to Emmaus.**

**\*FOOD PREPARATION CHAIR or CO-CHAIR should make final check of the kitchen to insure all is in better shape than when we arrived.**

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| **THURSDAY** | | | | | | | |
| **BREAKFAST** | | **LUNCH** | | | | **DINNER** | |
|  | |  | | | |  | |
| **GRITS** | | **HAM/CHEESE CROISSANTS** | | | | **SPAGHETTI** | |
| **BACON** | | **POTATO SALAD** | | | | **GARLIC BREAD** | |
| **EGGS** | | **Green SALAD** | | | | **Green SALAD** | |
| **BISCUITS** | | **COOKIES** | | | | **CHERRY CRISP** | |
| **FRESH FRUIT** | | **TEA** | | | | **TEA** | |
| **MILK** | |  | | | |  | |
| **ORANGE JUICE** | |  | | | |  | |
|  | |  | | | |  | |
| **FRIDAY** | | | | | | |
| **BREAKFAST** | | | **LUNCH** | | **DINNER** | |
|  | | |  | |  | |
| **GRITS** | | | **TORTILLA CHIPS** | | **POPPY SEED CHICKEN** | |
| **BISCUITS** | | | **BEANS** | | **RICE** | |
| **EGGS** | | | **TACO MEAT** | | **GREEN BEANS** | |
| **SAUSAGE** | | | **TACO FIXINGS** | | **PLATED SALAD** | |
| **FRESH FRUIT** | | | **PUDDING CUP** | | **ROLL** | |
| **ORANGE JUICE** | | | **TEA** | | **Lime PIE** | |
| **MILK** | | |  | | **TEA** | |
|  | | |  | |  | |
|  | | |  | |  | |
| **SATURDAY** | | | |
|  |  | | |
| **BREAKFAST** | **LUNCH** | | |
|  |  | | |
| **GRITS (cheese)** | **HAMBURGERS** | | |
| **BACON** | **POTATO CHIPS** | | |
| **EGGS** | **FIXINGS** | | |
| **BISCUITS** | **ICE CREAM** | | |
| **GRAVY** | **TEA** | | |
| **FRESH FRUIT** |  | | |
| **ORANGE JUICE** |  | | |
| **MILK** |  | | |

**MEAL TIME**

**FOOD PREPARATION TEAM will have the meal prepared and ready to serve in accordance with the published schedule for each walk, unless otherwise notified of a change in eating time by the Conference Room Team. Kitchen Director or FPrep Chair should keep in contact with the Conference Room Team.**

**FOOD SERVICE TEAM** must be advised as to what is being served, any changes, special diets, and how many serving bowls/platters go on each table prior to serving time.

**Steam Table Set Up**

* To aid with clean-up, cover the wooden bar with foil prior to serving the meal.
* With marker label what items go in their respective bin. Consideration is given to serving utensil required, placement on carts, and number of kitchen workers at meal time. This is routine, but when in doubt check with the Kitchen Director.
* Place the appropriate serving dishes and utensil on the top cover over the appropriate station.

**Turning on the Steam Table**

* Use only the steam table on the left side (close to wash room).
* Make sure that the lever under the steam table is in horizontal position. (Vertical, to drain)
* Put 2 inches of water in each bin.
* Turn knobs to 5
* Cover with lids

**Carts**

* Gather and stage appropriate serving carts for dishing up food items.

**Food Service Line**

* FPrep Chair should assign food serving stations to workers present.

**\*EVERYONE on the serving line MUST have on serving gloves**

**Special Diets**

* Any special diet items need to be ready and staged on trays. They need to be delivered to the Dining Room FIRST. We do not want our pilgrims to unknowingly eat something that might cause health or digestive issues. **(More details on Special Diets are below).**

**Service Zones**

* While pilgrims are entering, eating, fellowshipping, and departing the dining area, only the FPrep Chair and one more person should be in front of the steam tables. This is designated as a Food SERVICE area. ALL other Food Prep members should remain behind the steam table or in the kitchen. The FPrep Chair may need to gently remind new workers. This area gets very congested.
* **Food is NOT dished up until the Pilgrims start down the stairs.**
* FPrep Chair and designee should clean rims of serving dishes, place utensils appropriately, and fill carts from the front side of the steam tables.
* FPrep Chair should pass dishes to FService Chair, in orderly fashion.
* Assistant can help to retrieve dishes from lower shelves and move carts out of the way as they are emptied. Remind FService Chair that some dishes are hot.
* FPrep Chair is responsible for making sure that only one item at a time is being taken to tables. Pause between items. Give all servers a chance to place their items on their designated table. Once all of one item has been served to Pilgrims, the next item is distributed. An orderly, moderately paced flow prevents food from being placed on the wrong table.
* **NO refills are provided UNTIL ALL dishes have been placed at their proper tables.**
* **Refills (ONLY IF REQUESTED BY PILGRIMS) should be moderate to prevent waste - enough for approximately 2 small servings.**
* When finished serving, the FPrep Chair should remain discretely near the curtain opening to help, as needed, until the Food Service Chair makes the final curtain closure for the meal. It is helpful to have an additional FPrep Team member behind the steam table to make any necessary kitchen runs or help with refills during this time.

**\*DINING ROOM CURTAIN: The opening/closing of the Dining Room Curtain is determined by Food Service Team!**

**EATING (background teams) & POST MEAL CLEAN UP**

* **The Meal Service Team (servers) should eat ONLY after they have cleared the dining room. Sometimes new folks do not know the policy, so may need to be gently told. Exceptions are made for persons working in multiple background areas.**
* Once given all clear by FPrep Chair, the FPrep Team and Background Teams should quietly eat in the kitchen or outside while the Pilgrims eat. ALL food needs to remain covered and warm during this time.
* After the Pilgrims have departed the dining area, food must be consolidated. Servers will bring consolidated food items to be stored away. When Meal Service is short-handed, Food Prep assistance can make the clean-up quicker.
* Unless unavoidable, food returned from the table is NOT to be served from the serving line, even to the background team. If needed, reheat when able.
* Once the servers have eaten, any remaining food can be properly put away and remaining dishes washed. At the instruction of the Kitchen Director, food that has not been placed on the serving line can sometimes be frozen for later use.
* Dish towels must be washed and dried at the end of each day. Laundry soap is furnished by Camp Alamisco. Aprons or Coats may also be washed at this time.
* The floors need to be swept each evening. Mop in the evening, as needed. It is the chair and/or co-chair’s responsibility to make sure NO ONE is left to mop alone. This is a safety issue!

**KITCHEN PREP - DISH WASHING TEAM**

* Cookware, dishes, and utensils must be washed as food is prepared. Food prep for the next meal begins when clean-up for the present meal is complete.
* Every person in Food Prep is also a dish washer, as required. The majority of the time our men like to man this area. The dish washing crew are responsible for washing dishes and preparing “soap/water bins” to be used by Meal Service when they clean tables. Respect the boundary of work zones. Let those responsible for cleaning “run their own shop”.
* **Follow requests to maintain “clean zones” during pasta night.**
* Clean excess food and grease off cookware and utensils when possible.
* Always use parchment paper to prevent the need for excessive scouring.

**\*Remember the wash room floor may be wet. Be careful when entering.**

**DAILY PRODECURES AND RECIPES**

**GENERAL INFO:**

* Serving plates or “fixings” needed for most meals: 1 at each pilgrim table (6), 2-3 at each head table section (3 for men’s walks), 1 for prayer table (see following note).
* FPrep Chair should verify if anyone will be at the prayer table during each meal time. Sometimes there are none (especially at breakfast). It is often easier to fix single plates of some meals for prayer table to prevent overcrowding of serving dishes. Ask the prayer team.

**RISE and SHINE**

**Chair should report to the kitchen at 5:30am. Other team members 5:30-6:00am.**

**Upon arrival every morning:**

1. **Coffee –** 
   * Plug in and turn on coffee makers, IF requested. 2 in dining room, 1 in foyer upstairs. Coffee pots should be prepared by meal service and refreshments the evening before**.**
   * **Make a pot of coffee in the kitchen coffee maker for workers.**
2. **Ovens –** Turn both convection ovens to 350 degrees
3. **Grits –** Place a 6 inch steam table pan with pot 55cups of water on stove. Add approx. 3 Tbs (2 small palms of salt) and 2 pounds of margarine. Turn on to boil. This will take a while.
4. **Margarine –** Put 2 pounds of margarine in small pot. Place on pilot light at back of stove.
5. **Steam table –** Turn on. Instructions p.8
6. **Iced Tea –** Make daily, at start of day. Instructions p11. 2 sweet/1 unsweetened

**DAILY BREAKFAST**

* Biscuits, bacon, and sausage will all be prepared in the ovens on parchment lined, flat pans.
* Scrambled eggs should be started about 1 hour before breakfast. Do not rush OR they will be scorched. Use non-stick skillet with spatula, so as not to scratch surface.

**BREAKFAST RECIPES**

**ORANGE JUICE: Preparation time – 15 minutes. (Make the night before/after breakfast. Top off to make up the difference. No need to discard each day.)**

**5 gallon clear, drink holder (belongs to Camp)**

1. **cartons (1 quart each) orange juice.**

Put orange juice concentrate in container then fill with water up to the 16-quart mark. Cover container with plastic wrap and place in fridge near milk.

Topping off is 3 quarts of water to each container of OJ concentrate.

**ICED TEA: Preparation time – 5 minutes (Daily before breakfast)**

**3- 5 gallon igloos**

**15 large tea bags**

**2- 2 quart pitchers of sugar**

Put hot water ½ full in three 5-gallon igloos. Add 5 tea bags to each igloo. Cover with lid. Put igloos on floor on crates near ice machine. After breakfast remove tea bags. Mark on two igloos sweet tea. In the Igloos marked sweet add 1 (2 quart) pitcher of sugar and mix well. Fill each of the igloos with water and stir.

**FRUIT : Preparation time – 1 1/5 hours (Daily)**

**THURSDAY & SATURDAY BREAKFAST – SLICED FRUIT PLATTERS**

* Use half of the melon.
* Wash, peel, seed and sliced thin (just under ¼ inch).
* Arrange on small serving plates (9 or 10, include prayer table). 8 slices of each melon, nicely layered along long edge. Place serving fork on each platter.
* Put plates on cart. Cover with a sheet of parchment paper. Roll cart into walk-in frig.
* Save all unused sliced melon in Ziploc bags for Saturday breakfast.

**\*\*WHEN plating Saturday, sliced pineapple and grape clusters will be added.**

**FRIDAY BREAKFAST – CHOPPED MIXED FRUIT SALAD**

* Prepare remainder of melon.
* Chop into bite size pieces.
* Place in large metal bowl and cover with wrap. Place on right frig shelf.

\*\*Grapes and other fresh may be added before placing in bowls Friday morning.

**GRITS: Preparation time – at least 1 hour, start immediately (Daily)**

**boiling water, measured**

**3 Tbs of salt**

**5 lbs grits**

**2 pound margarine**

**6 inch steam pan**

A 6 inch steam pan of measured water (55 cups), salt, and margarine should be placed on the stove to boil upon arrival. After reaching a boil, the stove should be turned to low. Gradually add 5 pounds of grits, wisk as you go, and cook until starts to thicken. Not too thick. They will continue to cook on steam table. Stir constantly with long handled, metal spoon OR it will stick. Cover with a layer of plastic wrap, being sure to press wrap firmly against the warm grits.

Place in left bin of steam table. Cover with lid.

\*For Saturday morning, we may add grated cheese (+ a few drops of yellow food coloring.)

**BACON / SAUSAGE: Preparation time –1 ½- hours (Daily)**

**Thursday & Saturday: 1 case of bacon each day**

**Friday: 2 cases of sausage**

**6 inch steam pan**

**350 degrees upon arriving in kitchen.**

**Bacon** can be lifted with the parchment sheet from the original box and placed on the flat pans. Make sure bacon doesn’t have slices touching. Bacon should take about 10-15 minutes per batch. Do not overcook. Cook until almost crisp. DO NOT serve undercooked bacon! Will need to watch as the oven doesn’t cook even. Pans may need to be turned. Pour off grease, as you make each batch.

**Sausage** can be placed on parchment lined flat pans. Sausage only takes about 10 minutes to cook. They are precooked and just need to be warmed.

Line a 6 inch steam pan with paper towels and place the bacon or sausage in the pan with other paper towels periodically between layers to absorb most of the grease. Cover with foil.

Place bacon or sausage in the 2nd from right well in steam table. Cover with lid.

**\*\*LEFT OVER SAUSAGE. While still warm, crumble and place in a bag or plastic wrap covered bowl to use in the gravy for Saturday morning.**

**EGGS: Preparation time – 1 hour (Daily start 60 minutes prior to serving time)**

**10 – 12 cartons of liquid eggs (some walks up to 15 cartons)**

**6 inch steam pan**

**Two large, Teflon pans and two rubber spatulas**

Place two small scoops of margarine in each hot pan. Pour in 2 to 3 cartons of liquid eggs in each pan. Eggs must be stirred continuously while they are being cooked. Slightly soft, not dry. They will continue to cook a bit on steam table. DO NOT SCORCH the eggs. Keep heat moderate. You may need to wipe pans between batches to prevent scorching.

When done place into a 6 inch steam pan. Be sure to break down any chunks. Cover with foil.

Place eggs in far right well of steam table. Cover with lid.

**BISCUITS: Preparation time - 15 to 25 minutes (Daily)**

**85-100 biscuits frozen (DO NOT THAW BEFORE COOKING)**

**6 inch steam pan**

ALWAYS check and adjust the oven temperature according to the box directions. Check time also. Set the timer or watch clock carefully. Every time the oven is open to check status, it loses heat.

Biscuits should be placed on parchment lined flat plans. Once cooked, brush tops with melted margarine. Place into 6 inch steam pan. Cover with foil.

Put in middle well of steam table. Cover with lid.

**GRAVY: Preparation time – 60 minutes (Saturday only)**

**3 package of gravy mix**

**water (according to mix directions)**

**sausage (left over from Thursday, crumbled.)**

**6 inch pans**

Cook directly in the steam pan. It is so much faster. Follow directions on the gravy mix. Stir constantly. It will cook quickly. Once gravy is cooked and placed in the steam table. Add the crumbled sausage and mix well.

Cover gravy with plastic wrap. Touch wrap firmly to the top surface of gravy to keep it from skimming over.

Put into 2nd from left well of steam table. Cover with lid.

**LUNCH RECIPES:**

**HAM/CHEESE CROISSANTS: Preparation time – 45 minutes (Thursday)**

**2 case pre-cooked Croissants**

**5 lb sliced cheese**

**1 buffet ham, sliced at setting #5.5 (If frozen from previous walk, take a few minutes to drain moisture and dry)**

\*Open 2 cases of croissants before breakfast to give them time to be completely thawed.

Line flat pans with parchment. Place 1 slice ham on bottom half of croissant. Place one slice cheese on ham. Top with top of croissant. Be sure tops are in the correct orientation.

Put pans on rack and place rack in walk-in cooler until ready to cook.

**\*DO NOT START COOKING UNTIL 10 MINUTES BEFORE PILGRIMS COME IN DINING ROOM.**

Place in 350 degree. Turn off oven, in 15 minutes they will be warmed.

Place 8 (full walk) on each large platter. Place on cart to be rolled into serving area or on top of steam table (as time or helpers permit)

**Green SALAD: Preparation time 1 hour ( lunch and dinner Thursday & Friday eve)**

**Per meal: ½ case salad mix**

**10 – 13 tomatoes, sliced about ¼ inch thick**

**\*\*Make enough salads for lunch & spaghetti dinner that evening to go to the dining room. Keep refrigerated. Background team can be served from a small bowl.**

Wash and cut tomatoes into thin wedges. Using about 140 (full walk) small Styrofoam bowls. Put salad mix into bowls and top with two slices of tomatoes. Put bowls on flat pans and put on rack. Put rack in walk-in cooler. Take out and give to meal service about 15 minutes before meal is to be served.

\*\*\*For Friday evening the salad, should be plated on 6inch clear disposible bowls. ONLY fill enough for conference room & prayer table. These plates cost a lot more!

**CHERRY CRISP: Preparation time: 1 hour to bake (Friday)**

**2 FOIL PANs**

**2 CANS CHERRY PIE FILLING, divided**

**2 CANS CRUSHED PINEAPPLE, divided**

**1/2 CUP CORN STARCH MIXED WITH 1 CUP COLD WATER per pan**

**1 ½ pounds of melted margarine.**

**6 boxes yellow cake mix, dry**

Divide cherry filling and pineapple between the pans. Mix the cornstarch with water and add to each pan. Cover the fruit with cake mix. Yes, 3 per pan! Gently pour scoops of melted margarine over top. Top needs to be covered as completely as possible in a thin layer of margarine, but not swimming in it. DO NOT STIR! BAKE AT 350 DEGREES UNTIL DONE. Top needs to be light brown and fairly firm. It will firm up more as it cools. DO Not dish up until it cools quite a bit.

**Cool Cherry Crisp**

Place Cherry Crisp neatly into small 8 oz bowls. Goal is about 40 servings per pan. Place bowls onto large flat pans. Take to meal service. Meal service can put on tables as soon as they are ready.

**HAMBURGERS (Saturday)**

**1 ¾- 2 case hamburger patties**

**1 case hamburger buns (THAWED)**

**Burgers** – Salt & pepper only

Prep burgers by lining baking sheets first with solid (or sealed joined) sheet of foil to prevent any grease from burning on pans. Then top with a layer of parchment paper. Place burgers on pan. They can touch tightly as they will shrink when cooking. Prep after breakfast clean up and let come completely to room temp.

Bake burger in 425 degree oven for 10 minutes. Flip halfway through cooking time. Burgers do NOT need to be crispy to be done. Juices should be clear. Turn oven off when done. Combine into fewer pans as you flip them. If done early, place into disposable steam pans and turn to low temp to keep warm.

**Assembly Line –**

* Burgers will be put together directly on plates, assembly line style, as pilgrims descend stairs.
* Place burger patty on open burger bun. Leave open
* Place plates on carts to be taken out to Meal Service

**DINNER RECIPES:**

**SPAGHETTI: Preparation – 2-3 hours, start as soon as lunch is done (Thursday)**

**20 lbs ground beef**

**5 cans #10 marinara spaghetti sauce (or prego)**

**½ cup Italian seasoning**

**½ box chopped bell pepper**

**½ box chopped onions**

**5 lbs spaghetti noodles**

**Sauce**

Scramble ground beef until meat is done. Drain and put into at least three 4inch disposable steam pans. Divide seasoning, bell peppers, onions among the 3 pans. Divide sauce. Mix well. Cover with heavy foil. Place into oven and cook about 2 hours. Once done turn oven to 160 degrees to keep warm.

**Pasta**

Fill large pot 2/3 full of water and 2 handfuls of salt. Bring to boil. Add pasta and stir. Cook until pasta is done. Pour into colander. Rinse immediately with cold water. Keep rinsing until pasta is cool all the way thru. Pour about 1 cup of oil on each colander of pasta and toss. Set aside.

When the Pilgrims start down the stair, run very hot water from faucet over pasta until hot. Drain. Place hot pasta into bowls to serve.

**GARLIC BREAD: Preparation time - 15 minutes (Thursday)**

Fresh French bread, sliced about 1 inch think on slight diagonal.

Place on parchment lined pans. Dip into small pan of melted margarine with garlic powder. Set aside until ready to cook. Start cooking about 15 minutes before time to serve.

Put into 350 degree oven about 15 minutes before ready to serve meal.

Bake just until hot (7-10minutes), turn off oven and let set until ready to serve.

Put directly on platters from the oven

**Pudding**

½ cup scoop of canned pudding + small scoop of CoolWhip

Sprinkle with cinnamon

Place all in fridge until ready to serve.

Top with Biscoff cookie as pilgrims begin lunch. These should go to the dining room (once meal has been finished being served).

**POPPYSEED CHICKEN CASSEROLE (Friday)**

**\*\*FPrep CHAIR, find out exact head count of pilgrims and conference room team, plus any prayer table persons. COUNT out clear 9 inch plates that we need for the evening. Place on end or top of steam table. Leave a couple of extra plates nearby, just in case they are needed.**

* **Personal Plates -** From the STEAM table, Meal Servers will walk around the rear of the Meal Service Station and one at a time receive a plate for 1 pilgrim. Plates will contain poppy seed chicken, rice, vegetable, and roll. After serving a pilgrim, they will “follow the leader” back the same route and receive another plate. Repeating process as necessary, depending on number of servers. Meal Service Team will direct Servers in an orderly fashion to prevent gaps in service. DO NOT start serving plates UNTIL directed by Meal Service Chair. Pilgrims will eat plated salad first & drinks served first!
* **Frozen Lemon Pie –** Fprep Chair should stand near the curtain. FService Chair will request dessert. DO NOT send out of freezer until requested by meal service. Pilgrims need to feel they can enjoy their dinner and not be rushed to eat.

To serve pies, generally one person should hold a tray, while a second serves the pies. Pans are very cold. Suggest gloves (if not already worn).

Only send 3 full trays out on the first round. 2 more trays plus a few pies will usually be enough to serve everyone.

**RICE: Preparation time - 10 minutes, Cook Time 45-60 min**

1. **lbs rice**
2. **TBS salt**

2 foil pans

**Cook in ovens below the stove.**

Divide rice evenly in two foil pans.

. Fill 1 part rice: 2 parts water. You can measure both. Cover tightly with tin foil. Put in the stove ovens at 350 degrees 60 minutes. Reduce to 150 to keep warm

* **Cover tightly with Plastic Wrap, Then Foil. DO NOT uncover until ready to fluff and use.**

**LEMON ICE BOX PIE: Preparation time – Make Thursday**

**5 12oz can limeade concentrate**

**8 cans Eagle Brand Milk**

**6 large cartons of Cool Whip**

**12 graham cracker pie shells**

**(Thicker consistency 12 pies: 6 limeade, 12 milk, 6 coolwhip)**

Place lemonade concentrate, Eagle Brand Milk, and Cool Whip in mixer. Mix on high. Pour into pie shell. Put into freezer until frozen.

To cut: One pie at a time, remove from pan onto cutting board. Cut through the outer crust gently towards half of center will prevent breakage for a much nicer look. Turn and cut other half similarly.

Cut each pie into 8 slices. Put slices on 6 inch clear plates, place on flat trays, and return to freezer until ready to serve.

\*\*At the time of this manual update, we are making 2 batches of pies at a time.

**POPPYSEED CHICKEN** : **Preparation time**

**Shredded chopped, Rotisserie Chicken plus liquid. 8 chickens**

**1 full, plus any sour cream remaining.**

**2 cans each Cream of Celery & Cream of Chicken Soup.**

**Mix. Top with ritz crackers last 10-20 minutes of baking when temp is reduced.**

**SPECIAL DIETS**

**Special diets should be rare, and not the norm. As always, we want to make our pilgrims and Conference Team feel “loved”. Grace is warranted when dealing with special diets.**

* At every meal, there are plenty of options for almost any dietary need as we strive to provide healthy balanced meals.
* **Special Diets should never call attention to a pilgrim or Conference team member.**
* **Conference team special diets should be rare**. Use this opportunity to model good eating choices with the nourishment provided. If they need a special diet beyond those listed below, they should bring their own food, with clear instructions and labels for each meal.
* **Diabetics** – Most diabetics know what they can or can’t eat. They often know their dietary limits and carry medication. Most do not want the artificial sweeteners, but instead a little bit of the “real” thing.
* Know what “hidden food” ingredients pilgrims on special diets might need to be made aware.
* The Cost of food is ever increasing. We have been asked to limit special diet purchases and use what we have on hand, when possible.

1. The board has given the Food Prep Board Rep or Chair permission to call pilgrims ahead of the walk or discretely approach (at send off) any persons with special diets that are questionable, need clarification, or are of concern.
2. **We DO NOT provide special meals for “low carb”, “high protein”, “ketogenic” diets.** Although, we understand their health value to an individual, these diets are often “elective”, getting more numerous and costly. If pilgrims on these diets want special meals, we are asking sponsors to have them bring their own food: labelled and marked for each meal.
3. The following special diets will be provided as we know that these triggers can basically render the eater very ill during a major part of their walk.

**Dessert : Fresh fruit should be the norm. Sugar free or gluten free items that refreshments might be able to spare, only if requested.**

**Gluten Free – gluten allergies and intolerance**

Plain rotisserie chicken. If we know of a need, reserve some (or purchase 1 extra)

Fresh fruit for dessert

*\*\*Gluten free breads, chips, crackers should be brought by pilgrim/sponsor.*

**Lactose/Dairy Free – again allergy and digestive intolerance**

Plain rotisserie chicken.

Fresh fruit in place of dessert, when appropriate.

**Vegetarians – Should be able to find something to eat at most meals.**

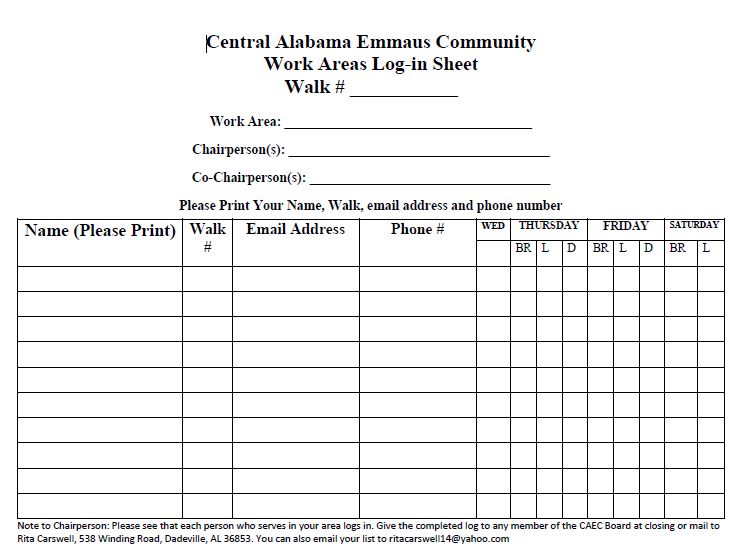
We can provide a larger salad at any meal. A few extra veggies MAY be available from refreshments.

1. **Chef salads are the normal substitute for most special diet needs.**

**Providing special diets.**

* If we send out a specialty item to the Dining Room, be sure to label item with Name, Table, and what the item is (GFree Eggs, SFree Dessert). Place these specialty items on trays, grouped by tables and recipient.
* These special diets MUST go out **FIRST** before guests eat something that might make them ill.

**AND Lastly, DON’T FORGET TO WORSHIP THE LORD THROUGH YOUR HANDS, FEET, AND 4TH DAY SERVANTHOOD.**

****

**STEAM TABLE (LEFT TO RIGHT)**

* TURN ON FRONT STEAM TABLE (TURN TO 5)
* PUT FOIL ON SERVING BOARD
* LABEL WITH SHARPIE
* PLACE SERVING UTENSILS

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **THURS BREAKFAST** | | | | |
| GRITS | EMPTY | BISCUITS | BACON | EGGS |
| LARGE DIPPER |  | TONGS | TONGS | LARGE SCOOP |
| BOWL |  | PLATTER | PLATTER | BOWL |

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **FRI BREAKFAST** | | | | |
| GRITS |  | BISCUITS | SAUSAGE | EGGS |
| LARGE DIPPER |  | TONGS | TONGS | LARGE SCOOP |
| BOWL |  | PLATTER | PLATTER | BOWL |

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **FRI DINNER** | | | | |
| ROLLS |  | VEGGIES | CHICKEN | RICE |
| TONGS |  | SPOON | SPOON | ICE CREAM SCOOP |
| CLEAR PLAST IC PLATES - COUNTED AND SEPARATED, SO THEY DO NOT STICK TOGETHER. PLATED MEALS FOR PRAYER TABLE | | | | |

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| --- | --- | --- | --- | --- |
| **SAT BREAKFAST** | | | | |
| GRITS | GRAVY | BISCUITS | BACON | EGGS |
| LARGE DIPPER | LARGE DIPPER | TONGS | TONGS | LARGE SCOOP |
| BOWL | BOWL | PLATTER | PLATTER | PLATTER |

**CLEANERS:**

**Bucket #1 (Green)**  Fill 2/3 water. Add 1 squirt dish soap & swish.

**Bucket #2 (Red)** Fill 2/3 water. Add 1 capful bleach & swish.

**Spray Bottle** Fill with water. Add ½ capful bleash & swish.

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| A | **WEDNESDAY**  send off **7pm** |
|  |  |
|  | TAKE OUT OF FREEZER PUT IN FRIG |
|  |  |
| 1 case | ORANGE JUICE |
| 2cases | CROSSANTS |
| 2 cases | SAUSAGE |
| 2 cases | bacon |
|  | SLICED HAM/boxes of ham |
|  | SPAGHETTI SAUCE (4INCH PANS) |
|  | TACO MEAT |
|  |  |
|  | HAMBURGER BUNS (put in pantry) |
|  |  |
|  | LIGHT SUPPER FOR BACKGROUND TEAM |
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|  | **THURDAY BREAKFAST**  **7:40 am** |
| 5:30AM | Make CLEANERS (pg 4-5) |
|  | PLUG IN AND TURN ON COFFEE POTS IN KITCHEN & DINING ROOM |
|  | ICED TEA |
|  | GRITS , PLASTIC WRAP |
|  | 2 lbs block MARGARINE in small pan on stove |
|  |  |
|  | PREP STEAM TABLE & SERVING LINE (page 9 & 21) |
|  |  |
| 6AM | BACON ( 350 degrees), 1 CASE, COVER WITH FOIL |
|  |  |
|  | SLICE ½ of melon |
|  | PUT 1/2 OF sliced FRUIT ON 10 small PLATTERS then put in FRIG |
|  | PUT 1/2 OF sliced FRUIT IN BAGS FOR SAT |
|  |  |
|  | DICE other half of melon |
|  | 3 BAGS GRAPES, clean and de-stem |
|  | MIX ALL TOGETHER, PLACE IN FRIG FOR FRI |
|  |  |
| 630AM | 85-100 BISCUITS PUT ON PANS THEN BACK IN FREEZER **(DO NOT THAW BISCUITS)** |
|  |  |
| 645 AM | BAKE BISCUITS (VERIFY BOX DIRECTIONS FOR CONVECTION OVEN) |
|  | BUTTER WHEN DONE, COVER WITH FOIL |
|  |  |
|  | COOK EGGS 12 CARTONS, COVER WITH FOIL |
|  |  |
| 715AM | FRUIT TO DINING ROOM |
|  | PRAYER |
| 730AM | ALL FOOD SHOULD BE ON SERVING LINE, DO NOT plate until pilgrims enter |
|  |  |
|  | **THURSDAY LUNCH** **12:30 pm** |
| 9AM | CHANGE CLEANERS |
|  | Refill OJ for morning |
|  | ICED TEA |
|  |  |
|  | BAKE 125-150 COOKIES (ACCORDING TO BOX DIRECTIONS). DO NOT OVER COOK |
|  | COOL COOKIES ON RACK - COVER WITH PARCHMENT TO KEEP HANDS OUT |
|  | 12 COOKIES ON 9-10 SMALL PLATTERS, SEND TO MEAL SERVICE TO PUT ON TABLES |
|  |  |
|  | CHERRY CRISP, 350 DEGREES. (Cool when done) |
|  |  |
|  | PREPARE CROISSANT SANDWICHES, AND TO FRIG |
|  | PREPARE SALADS, BOWLS, ENOUGH FOR LUNCH AND DINNER, AND TO FRIG |
|  |  |
| 10AM | PUT POTATO SALAD IN BOWLS, PUT ON CART BACK IN FRIG |
|  |  |
| 12 NOON | TURN OVENS ON TO 350 DEGREES |
|  |  |
| 1215PM | SEND SALADS (POTATO & TOSSED GREEN) OUT TO DINING ROOM |
|  |  |
|  | PRAYER |
|  |  |
| 1215PM | PUT CROISSANT SANDWICHES IN OVEN FOR NO MORE THAN 10 MINUTES, then turn off |
|  |  |
| 1230PM | PLATE CROISSANTS WHEN PILGRIMS ENTER DINING ROOM |
|  |  |
|  | **THURSDAY DINNER 5:30pm** |
| 130PM | CHANGE CLEANERS |
|  | CHECK TEA |
|  | DIP CHERRY CRISP IN 8 OZ BOWLS, enough for conference room plus about 25 |
|  | SEND OUT TO DINING ROOM |
|  |  |
| 200PM | SPAGHETTI SAUCE , BOTTOM OVEN 350, COVER WITH PARCHMENT THEN FOIL |
|  |  |
| 400PM | PASTA , then hold in "sterile" washroom. Keep people out! |
|  | Assemble GARLIC BREAD, PUT ON PANS, SET ASIDE |
|  |  |
| 500PM | PARMESAN CHEESE TO DINING ROOM |
|  | SALADS TO DINING ROOM |
|  | TURN TOP OVEN TO 350 DEGREES TO WARM |
| 515PM | PRAYER |
|  | PUT GARLIC BREAD IN 350 Upper oven, Bake about 7 min, then turn off oven |
|  |  |
| 530PM | PASTA IN BOWLS WHEN PILGRIMS ENTER DINING ROOM |
|  | SAUCE IN BOWLS WHEN PILGRIMS ENTER DINING ROOM |
|  | Bread in large plates when pilgrims enter dining room |
| 630PM | CLEAN UP & fLOORS |
|  | **FRIDAY BREAKFAST 7:30 am** |
|  |  |
| 530AM | CHANGE CLEANERS |
|  | PLUG IN AND TURN ON COFFEE POTS IN DINING ROOM/Kitchen |
|  | ICED TEA |
|  | GRITS |
|  | SET UP STEAM TABLE & SERVING LINE |
|  |  |
| 600AM | SAUSAGE 2 CASES (350 DEGREES) pre-cooked, cook 5-10 minutes only |
|  |  |
|  | Chopped melon and grapes into bowls, return to fridge |
|  |  |
|  | 85-100 BISCUITS PUT ON PANS THEN BACK IN FREEZER (DO NOT THAW BISCUITS) |
|  |  |
| 630 AM | BAKE BISCUITS, BUTTER WHEN DONE, COVER WITH FOIL |
|  | EGGS 12 CARTONS |
|  |  |
| 715AM | FRUIT BOWLS TO DINING ROOM |
|  |  |
|  | PRAYER |
|  |  |
| 720AM | ALL FOOD SHOULD BE ON SERVING LINE, Do not plate until pilgrims in dining room |
|  |  |
|  | **FRIDAY LUNCH 12:15pm** |
| 9AM | CHANGE CLEANERS |
|  |  |
|  | SAVE UNUSED SAUSAGE - CRUMBLE WHILE WARM FOR SAT'S GRAVY |
|  |  |
|  | Pudding cups (no cookie, yet), refrigerate. Use the small 4 oz plastic cups |
|  |  |
|  | Assemble, wrap bowls, refrigerate 9-10, plus 2 for kitchen |
|  | BLACK OLIVES IN SM BOWLS |
|  | SOUR CREAM SM BOWLS |
|  | JALEPENOS IN sm BOWLS |
|  | CHOPPED TOMATOES - MD BOWL |
|  | SALSA IN MD BOWLS |
|  | SHEDDED CHEESE MD BOWLS |
|  | SHREDDED LETTUCE IN LG BOWLS |
|  | CHIPS IN LG BOWLS |
|  | Make a "refill" cart with all items, plus serving utensils |
|  |  |
| 10AM | PUT TACO MEAT IN BOTTOM OVEN, 350 DEGREES, reduce to 300 after 30 min |
|  |  |
|  | PREP SAT BURGER FIXINGS (9-10, plus 2 for kitchen) |
|  | PICKLES IN 8OZ BOWLS |
|  | TOMATOES, sliced PLATES |
|  | LETTUCE PLATES |
|  | SLICED CHEESE PLATES |
|  |  |
| 1130 AM | Prep water in 6 inch steam pan. Instant refried beans (see package for instructions) |
|  | Do Not add beans until 12:00. Just get water hot. Turn off and leave on pilot until ready |
| 1200PM | Make beans. Cover tightly with Saran, and Foil. Oven to 150. |
|  |  |
|  | send ALL TACO SALAD fixings For MEAL SERVICE TO PUT ON TABLES. |
|  | PRAYER |
|  |  |
| 1215PM | BEANS AND MEAT TRANSFER TO STOVE TOP. NO HEAT, USE PILOT LIGHT ONLY |
|  |  |
| 1215PM | **DO NOT START TO FILL BOWLS TIL PILGRIMS START DOWN STAIRS** |
|  |  |
|  | **FRIDAY DINNER 5:20 pm** |
| 130PM | ROLLS ON PANS & apply melted margarine |
|  | PUT ON RACK TIL TIME TO COOK |
|  |  |
|  | SET UP STEAM TABLE & SERVING LINE, inverted lids, no heat |
|  |  |
|  | PIES - CUT & PLATE, PUT BACK IN FREEZER |
|  |  |
|  | SALADS - SMALL PLASTIC PLATES: LETTUCE, TOMATOES, ANY UNUSED OLIVES |
|  | PLACE THE REMAINDER IN LARGE BOWL |
| 2:00PM | Assemble chicken and leave at room temp. |
| 330PM | 4-5 cans Green Beans, bottom oven, covered tightly at 350 . Leave room for chicken & rice |
|  | 1 pound margarine plus 1/2 container of bouillon. Use 6 inch steam pan |
|  |  |
| 330PM | **POPPY SEED CHICKEN, 350 DEGREES at least 90 MIN. ADD crushed CRACKERS, at 5:10** |
|  | **Lower oven, so can be opened, stirred, and crackers crumbs added.Then, turn to 150 about 5:15** |
|  |  |
| 415PM | RICE plus water/salt COVERED TIGHTLY WITH Saran, then FOIL. (NOT earlier!!) |
|  | Lower Oven with Chicken & Green beans. Oven will be turned to 150 about 5:15 |
|  | DO NOT uncover until ready to use. |
|  |  |
| 445PM | PRAYER |
|  |  |
| 5PM | SALADS OUT TO DINING ROOM |
|  |  |
| 510PM | PUT ROLLS IN top 350 OVEN for 10 min, then turn off |
|  |  |
| 520PM | ALL FOOD SHOULD BE ON SERVING LINE BY 515 (chicken, rice, veggies, roll) |
|  | Place on top of inverted lids. Do not heat the table. Cover the whole thing with foil |
|  |  |
| 520PM | DO NOT SERVE UNTIL INSTRUCTED BY MEAL SERVICE…PILGRIMS WILL START ON SALAD |
|  |  |
|  | PIES, WHEN REQUESTED BY MEAL SERVICE…WHEN THEY SEE THAT MOST HAVE EATEN |
| 630PM | **CLEAN UP & fLOORS** |
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|  | **SATURDAY BREAKFAST 7:45 am** |
|  |  |
| 530PM | CHANGE CLEANERS |
|  | PLUG IN AND TURN ON COFFEE POTS IN DINING ROOM |
|  |  |
|  | ICED TEA |
|  |  |
|  | SET UP STEAM TABLE & SERVING LINE |
|  |  |
|  | CHEEESE GRITS, COVER WITH WRAP |
|  |  |
| 6AM | BACON, 1 CASE (350 DEGREES) |
|  |  |
|  | PUT SLICED FRUIT ON SMALL PLATTER |
|  | SLICED pineapple |
|  | PUT 2 BAGS OF GRAPES ON PLATTERS |
|  | PUT ON CART BACK IN FRIG |
|  |  |
|  | 85-100 BISCUITS PUT ON PANS THEN BACK IN FREEZER |
|  |  |
| **615AM** | Gravy, according to directions. Add sausage, COVER WITH WRAP |
|  |  |
| 7AM | BISCUITS ( VERIFTY WITH directions) |
|  | BUTTER BISCUITS WHEN DONE |
|  |  |
|  | EGGS 12 CARTONS |
|  |  |
| 715PM | PRAYER |
| 720PM | FRUIT PLATTERS TO MEAL SERVICE |
|  |  |
| 730AM | ALL FOOD SHOULD BE ON SERVING LINE |
|  |  |
|  | **SATURDAY LUNCH 12:00** |
|  |  |
| 9AM | CHANGE CLEANERS |
|  | Prep baking sheets & burgers. Sit on rack at room temp until ready to cook. |
|  |  |
| 1100AM | PRAYER |
|  |  |
|  |  |
| 1130AM | Bake burgers at 425, Flip after 10 minutes. Cook 10 more until juices are clear. |
|  | Turn off. Consolidate in single layer with juices, and cover with foil to keep warm. . |
|  | Allow juices to reabsorb |
|  |  |
| 1130pm | SEND CONDIMENTS & Chips TO DINING ROOM |
|  |  |
| 1145PM | PLATE BURGERS AS PILGRIMS ARRIVE, COLORED PLATES |
|  |  |
|  | ICE CREAM WHEN REQUESTED BY MEAL SERVICE |
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| **THANK YOU FOR BEING THE HANDS** |
| **AND FEET OF JESUS THIS WEEK.** |