

DESCRIPTION: You will plan, purchase, prepare, and serve our 86 guests a hot breakfast. Remember, these are hungry adult men. You must provide the food.

PURPOSE: Our goal is to have a meal prepared for the guests as many weekend mornings as possible throughout the year.

GENERAL TIME COMMITMENT: 7:00 AM – 9:00 AM Saturday and Sunday mornings, and holidays.

*30 min. of prep time**

Breakfast served at 7:30am

30 minutes clean-up time

**If you plan to make the meal at the shelter (rather than reheat), you can plan to come in at an earlier time accordingly.*

FOOD AND SERVICE EXPECTATIONS AND GUIDELINES:

Breakfast is served promptly at 7:30 am. Please feel free to arrive as early as you need to cook, prep and set-up for your meal service.

Our commercial grade kitchen has several amenities that your group can use, including a warming oven, convection oven, six-burner gas stove, prep counters, a cooler, freezer, industrial mixer, and a dishwasher.

When you first arrive to the shelter for your scheduled meal service, **please have your group sign in** in our Residential Services office (main office) in the “Volunteer Sign-In” binder.

Our kitchen also has some communal pots, pans, trays, and serving utensils that your group can utilize to cook, prep, and serve your meal. If your group uses any of these dishes to prep and serve the meal, **it is your group's responsibility to wash those dishes before you leave.** The guests in shelter and staff will be responsible for washing all the plates, bowls, cups, silverware etc. that they use after your group leaves.

We have enough dishes (plates, cups, silverware, bowls, etc.) to accommodate every gentleman in shelter. Because we now have a dishwasher and dishware, **your group will not need to purchase and provide paper products.**

If your group needs sharp knives to prep/serve the meal, you can check out a set of knives from the Residential Services office (main office), and be sure to return them after your meal service.

There are **two different ways that you can opt to serve the meal:**

1. Prep all food on the plates in the kitchen, and then hand out plates through the serving window.
2. Place food items in one or both **a la cartes (cafeteria style buffet cart) available for groups to use.** The large warming a la carte is located in the dining area right outside of the kitchen serving window (in between the serving window, and the dirty dish window). The medium-size cold a la cart is located in the dining area.

After your meal service, please have your group **wipe down any counters and/or equipment** that you use to prep/serve food.

If there are any leftovers, **please be sure to wrap/store items and date the items** before putting them in the fridge/freezer.

Please do not leave any of your personal items at the shelter for later pick-up (pans, utensils, trays, crock pots, etc.) due to the high frequency of different groups utilizing the kitchen throughout the day/week/month/year.

Please plan hearty, nutritious menus with foods high in vitamins/minerals and dietary fiber. **AVOID** bagels and baked egg dishes (i.e. quiche). Our guests typically do not like and do not eat these foods when provided.

PLEASE INCLUDE nutritious foods high in vitamins/minerals and dietary fiber. Think of foods like fresh fruit, granola, yogurt, bread made with whole grains, and 100% fruit juices.

Drinking water (cold & hot, filtered) is available at the Guest House. **Providing other beverages (milk, juice, lemonade) is a nice addition** to your meal planning.

SUGGESTED FOODS AND QUANTITIES FOR BREAKFAST FOR 86 MEN:

- *Eggs, 15 dozen, for scrambling.*
- *Pancake Mix, "Just Add Water" type, 5-10 lbs. (Krusteaz 10lb bag is \$8 at Walmart).*
- *Pancake Syrup, 2-3 (12 oz) bottles of regular, and 1-2 (12 oz) bottles SUGAR FREE.*
- *Milk, 6+ gallons.*
- *Orange Juice, 6+ gallons.*
- *Coffee, ground for drip coffee, 1 (33.9 oz) container.*
- *Bananas, 25, to be cut in half.*
- *Oranges, 25, to be cut in half.*
- *Cooking spray, 1-2 cans.*
- *Whole grain wheat bread, 3-5 loaves.*
- *Country Crock Margarine, 1 (45oz) container.*

OTHER SUGGESTED FOODS AND QUANTITIES:

- *Yogurt, 20-30 single serving cups.*
- *Granola, 4-6 lbs loose type.*
- *Granola bars, 86 individually wrapped bars.*
- *Bacon, 16 lbs thin sliced.*
- *Sausage, 12 lbs links.*

FOODS THAT REQUIRE COOKING OFF-SITE OR ARRIVING EARLY:

- *Hash Brown Potatoes, 60 patties OR 6 lbs loose (arrive by 6:45 am).*
- *Potatoes O'Brien, 6 lbs (arrive by 6:45 am).*

COOKING IN OUR CONVECTION OVEN:

In our commercial grade kitchen, you'll find a commercial convection oven. The oven cooks in half the time of your home oven using a powerful fan to circulate the heated air inside the oven. This oven can do anything! If you have any questions about the foods you will be preparing, please let me know. If you have any questions when you are here, feel free to ask Residential Services staff in the front office.

Aluminum Foil Pans: We recommend that you prepare your food in Aluminum Foil Pans. These can be easily loaded into the oven for reheating, and leftovers can be refrigerated or frozen in them for later use.

Aluminum Foil Sheets: DO NOT use aluminum foil from a roll or in sheet form. The powerful fan in the oven will suck up the lightweight foil causing the fan to be damaged or destroyed. *Food should remain uncovered because convection cooking works by circulating heated air at high speed around the food.*

If you would like to see the oven in-person before your next scheduled meal service, please contact us at info@guesthouseofmilwaukee to set up an appointment.