

# SITE BREW KIT

Mugs Tea spoons Teapot

Tea-bags Coffee Sugar Milk

**Biscuits** 

Water Container (filled!)

Burco and gas bottle

Squash (diluted and undiluted)



LUNCH (for 25ish bods)

- 1. wipe down tables with dettox spray
- 2. put 6 eggs onto boil for 10 minutes, then drain and cool under running water before shelling for egg mayo
- 3. butter bread (7 loaves) / halve and butter rolls (72), leaving 8 rounds/rolls unbuttered
- 4. fill with a selection from:

cheese	sausage / bacon	
ham	mushroom pate / hummous	
chicken	peanut butter	
tuna mayo	jam	
egg mayo	marmite	

- 5. wrap well in clingfilm & label
- 6. make up a box of salad (lettuce, cucumber, tomatoes)
- 7. assemble lunch box with: pickle

salad cream / mayo

crisps

fruit

cake / chocolate biscuits

knives

8. wipe tables and wash-up!



## **EVENING WASHING-UP**

Nothing is more annoying than getting up to cook breakfast to find the remains of last night's dinner lying all round the kitchen. So here's a checklist of the tasks that need to be done and will help to keep the cook happy!

1) Throw away any food left over from dinner

2) Wash and dry ALL plates, bowls, mugs and cutlery used for dinner

- check the tables are clear and wiped clean
- put them away (in big wooden box / wherever they're being kept)

3) Wash and dry ALL saucepans, trays and other cooking equipment that has been used

- if something is BADLY stuck leave it in soak overnight
- put clean equipment back in the red curver boxes

4) Check site brew kit has been washed up and any left over sandwiches thrown away

5) Wipe down all work top surfaces in the kitchen

- put tea towels to dry (on top of Burco / on washing line)



**BREAKFAST (for 8:00)** 

#### 7:00

put oven on at Gas 5/200C switch griddle onto 4 to heat up put sausages in trays in oven

#### 7:15

cook bacon on griddle then cover with foil and place to keep warm at <u>bottom</u> of oven slice/quarter mushrooms; place in saucepan with a splash of oil

### 7:30

open tins of beans; pour into saucepan put veggie waffles in oven

### 7:45

turn on heat under beans and mushrooms scrape griddle then fry eggs

QUANTITES:	32 sausages	32 rashers bacon
(for 25ish)	4x400g/2x800g cans beans	24 eggs
	2 waffles per veggie	