RED DEER LAKE HOT LUNCH - HOW TO DOCS -

LUNCH TIMES: Grades 6-9 -11:25 - 11:50 am | K-5 - 11:50 am - 12:15 pm

VEGGIE PREP Hot Lunch Instructions

- 1. When you arrive at the School, get the order sheets from the Hot Lunch folder (which is behind Pam's desk - Pam will help you locate them). There will be a summary sheet with all orders itemized as well as one sheet for each class. The veggie order sheet is in the hotdog folder.
- 2. Head to the kitchen (it may be locked Pam/Melissa will have the key).
- 3. We will be cutting up carrots, celery and cucumbers for the trays. Make sure to wash all veggies first.
 - Veggies can be found in the glass fridge in the kitchen.
 - Blue work gloves can be found in the cupboard beside the white fridge.
 - Cutting boards are in the open cabinet to the left of the stove.
- 4. Celery will need to have both ends trimmed off and then each stalk can be cut into 4 equal-length pieces. If the pieces of celery are really wide, you can slice them in half lengthwise. They should be bite-size sticks.
- 5. Carrots do NOT need to be peeled first. Depending on the size of the carrot, it could be cut into 2 or 3 equal-length pieces. Then each piece can be cut in half lengthwise. Keep cutting the pieces until you get them into bite sized sticks.
- 6. Cucumber can be cut lengthwise into 4 pieces. Each piece can be cut in half and then each half into 3 pieces (total of 6 per piece). You should get roughly 24 sticks from one cucumber.
- 7. Now you can start on the dips.
 - Hummus dip and dill dip can be found in the glass fridge.
 - The 2 oz containers can be found in the cupboard beside the white fridge.
 - Fill each container about 90% full.
 - Double-check your count to make sure you prepared enough of each kind of dip (as per the order sheet)
- 8. Set up all the cut veggies and dips like an assembly line.
 - Veggie trays can be found in the same cupboard as the dip containers.
 - Place 4 of each veggie in the tray. 12 pieces per tray.
 - Add a dip to each tray. There will be some veggie trays with no dip.
- 9. Finished trays can be put in the glass fridge. Please organize them into 3 groups. 1

 just veggies 2 veggies and dill dip 3 veggies and hummus.

Now they are ready for hotdog day!