

HOT DOG DAY Hot Lunch Instructions

9:30 am – 2 people

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, which will have the total number of hotdogs needed. Add 20 extra hotdogs to the total number on the summary. This will be the number of hotdogs that need to be cooked.
2. Head to the kitchen (it may be locked - Pam/Melissa will have the key).
3. Sanitize all surfaces with provided sanitizing spray.
4. Use 2 big stock pots to boil water then put all needed hotdogs into the pots, stir occasionally.
**Stock pots can be found in the lower cupboard to the left of the stove*
5. Set out all blue and black crates on the counter.
**Blue and black crates can be found under the table in the centre of the kitchen.*
6. Place the grey thermal bags inside the crates.
**They can be found on top of the upper cabinets above the sink*
7. Lay out the order sheets for each class by the bin for that class.
8. Add the veggie cups, dips and Kombucha to each crate (not in the thermal bags) using the order sheets to tell you how many to put in each class.
**Kombucha can be found in the glass fridge*
**Veggie Cups are in the glass fridge*
9. Place a set of condiment bottles in each crate (ketchup and mustard)
**They can be found in the glass fridge.*
10. Get out the box of foil wrappers that will be used for the hotdogs.
**Same cupboard as napkins and condiments or on top of glass fridge*

INSTRUCTIONS CONTINUED ON NEXT PAGE

HOT DOG DAY Hot Lunch Instructions

10:30 am – 4 people

11. Each person should take a stack of buns and foil wraps.
12. Place the 3 trivets in the middle of the counter.
**Trivets can be found in the drawer to the right of the stove along with potholders*
13. Drain some water out of one pot of hotdogs and place the pot on the trivets. Please be careful as pots are heavy.
14. Wash your hands and put on blue gloves.
**Gloves can be found in the cupboard with the napkins and condiments*
15. Start rolling hot dogs in the foil wrappers.
16. One person will fill the thermal bags with the hotdogs needed for each class. Start at grades 6 to 9 then move to the younger grades.
17. Place the order sheet for each class in each box.
18. Extra hotdogs go to the office.

Now that was fun! Thank you so much for your help!!

Special Notes:

- ***Please start packing lunches for grades 6-9 as they eat lunch first***
- *Once lunches are distributed, if any students come to the lunch room with any questions about a missing lunch, etc, please direct them to the Main Office*
- *If a child is absent, there may be requests to pick up lunches or to give the lunch to a sibling. Pam will give you those requests - please make a note on the summary page for any such case.*