

# SHOPPING LIST

## SCOUT TACO BREAKFAST (revised 02/01/03)

**REQUIRED AMOUNTS /CHECK W/ SCOUTMASTER REGARDING AVAILABILITY OF EXISTING SUPPLIES.** (LIST TO BE CHECKED WED. MTG. BEFORE BRKFST.)

	FOOD ITEMS	NEEDED
1.	EGGS	20 DOZ. LG. EGGS. CHEAPEST AT SAM'S.
2.	TORTILLAS	260 FLOUR
3.	BACON	10 LB.
4.	CHORIZO	6 LB. KIOLBASSA BRAND APPEARS TO BE BEST. HAVE ANOTHER SCOUT COOK DAY BEFORE. (SAVE GREASE W/ MEAT.)
5.	POTATOES	6 LB. GENERIC FROZEN HASH BROWNS.
6.	COFFEE (REG.)	1-1/2 (ONE AND ONE HALF) LB.
7.	COFFEE CREAMER	4 OZ.
8.	SUGAR PACKETS	30 PKG.
9.	SWEET N' LOW	30 PKG.
10.	ORANGE JUICE	10 - 16 OZ.
11.	PAPER PLATES	150 CT. (GET MED. WT./NOT MOST FLIMSY)
12.	PAPER TOWELS	1 ROLL
13.	NAPKINS	250 CT.
14.	STYROFOAM CUPS	300 - 6 OZ...DO NOT PURCHASE 8 oz.!!!!
15.	ALUMINUM FOIL	1-8yd. X 18in. ROLL & BOX OF SM. SHEETS.
16.	PICANTE SAUCE	1/2 GALLON SIZE.
17.	SWIZZLE STICKS, SOME PLASTIC FORKS AND SPOONS.	
18.	2 MED. ONIONS, 8 MED. TOMATOES, 2 BUNCHES FRESH CILANTRO, 6 MED. JALAPENOS FOR PICO DE GALLO. CHOP UP AND MIX TOGETHER DAY BEFORE. ADJUST TO TASTE.	
19.	SALT AND PEPPER	
20.	AT LEAST 8 oz. COOKING OIL FOR POTATOES.	
21.	REFRIED BEANS W/ CHEESE. 2 # PINTO BEANS COOKED DAY BEFORE. APPROX. 2 # SHREDDED CHEDDAR CHEESE.	

COFFEE URN W/ MR. COFFEE MACHINE FOR BACKUP / CAN OPENER

2 EXTENSION CORDS

3 ALUMINUM ROASTER TRAYS.

TACO BRKFST. SIGNS

FIVE GALLON WATER COOLER (CLEANED!!!).

LG. CAST IRON SKILLET/ DONATION BUCKET/ 4 SMALL PLASTIC BOWLS.

3 LARGE PLASTIC TUBS FOR MIXING EGGS.

SPATULAS, METAL SPOONS, SHARP KNIVES, FLAT BLADE TURNER.

HOT POT HOLDERS & CUTTING BOARD TO DOUBLE FOR SETTING HOT CAST IRON SKILLET ON. SPONGES, DISH SOAP, DISH TOWELS.

ALLEN WRENCHES TO KEEP DOORS IN UNLOCKED CONDITION.

DO NOT COUNT ON ANYTHING BEING IN CAFETERIA KITCHEN !!!!

# GENERAL PROCEDURES FOR BREAKFAST

1. ARRIVE AT 6:55 AM. ALL EQUIPMENT/FOOD TO BE WITH P.L. NOT AT SCOUT HOUSE. EQUIPMENT / SHOPPING LIST MUST BE CHECKED AT WEDNESDAY'S MEETING BEFORE SUNDAY'S BREAKFAST.
2. PLACE SIGNS AT APPROPRIATE STREET AND CHURCH ENTRANCES (2 SCOUTS).
3. INSURE THAT ALL APPLICABLE ENTRY DOORS ARE UNLOCKED, AND KEYED OPEN WITH ALLEN WRENCHES TO PERMIT ENTRY BY PUBLIC (1 SCOUT).
4. HAVE SCOUTS MAKE JUICE AND COFFEE. 1 # COFFEE IN URN. MAKE ADDITIONAL IN MR. COFFEE.
5. PUT WATER IN STEAM TRAYS.
6. TURN ON ALL OVENS, STEAM TABLES, AND GRIDDLE.
7. THREE DIFFERENT TYPES OF EGG BATCHES WILL BE MADE: 2 DOZ. PLAIN, 4 DOZ. CHORIZO AND EGG, 5 DOZ. BACON AND EGG. PLAIN EGG AND POTATOES TO BE PLACED IN ONE TRAY.
8. START BACON AND EGG. USE ONE HALF OF BACON FOR EACH FIVE DOZEN EGG BATCH. USE BACON GREASE OR COOKING OIL TO GREASE SKILLET.
9. HAVE SCOUTS SET OUT CUPS, NAPKINS, CREAMER, SUGAR, SWIZZLE STICKS, DONATION JAR.
10. START CHORIZO AND EGG. USE ONE HALF OF CHORIZO FOR EACH FOUR DOZEN EGG BATCH.
11. START THREE DOZEN PLAIN EGGS.
12. HEAT UP REFRIED BEANS AND SET UP WITH CHEESE FOR SERVING IN POT PLACED IN STEAM TABLE TRAY.
13. COOK HASH BROWNS IN SKILLET W/ OIL (BACON GREASE IS BETTER), AND SERVE SEPARATELY IN SAME TRAY AS PLAIN EGGS.
14. AT 8:15 FILL APPROX. 30 CUPS WITH ICE AND ORANGE JUICE. REPEAT AT 10:00.
15. SET OUT PICANTE SAUCE, PICO DE GALLO AND SHREDDED CHEESE AT 8:25 & AGAIN AT 9:55.
16. AT 8:30, SEND ALL SCOUTS WITH AN ADULT, TO GREET PEOPLE COMING OUT OF CHURCH, DISTRIBUTE BULLETINS, AND INVITE PEOPLE TO BREAKFAST. REPEAT AT 10:10.
17. HEAT TORTILLAS AS NEEDED AS FIRST GUESTS ARRIVE.
18. AFTER GUESTS HAVE ALL GONE THROUGH LINE, ALLOW SCOUTS TO EAT ONE TACO. THEY SHOULD NOT DRINK ANY JUICE UNTIL AFTER 9:30 MASS. THIS IS TO INSURE ENOUGH FOR GUESTS.
19. CLEAN UP AFTER LAST OF GUESTS LEAVE FROM 8:00 MASS.
20. COOK FRESH BATCHES OF EACH TYPE OF EGG AS JUDGED NEEDED BY LEFTOVERS. REHEAT AND MIX IN LEFTOVERS FROM PREVIOUS MASS. REMEMBER THAT TURNOUT FOR 9:30 MASS IS USUALLY TWICE THAT OF 8:00.
21. PICK UP SIGNS ABOUT FIFTEEN MINUTES AFTER FIRST ARRIVALS FROM 9:30 MASS.
22. SCOUTS THAT ARE NOT SERVING, SHOULD BE STARTED CLEANING KITCHEN AND DISHES.
23. WHEN MOST OF GUESTS HAVE LEFT, ALLOW SCOUTS TO EAT ALL THEY WANT OF WHAT IS LEFT.
24. SAVE AND FREEZE AS MUCH AS POSSIBLE FOR THE NEXT MONTH'S BREAKFAST (MEATS, TORTILLAS, AND JUICE, NOT EGGS).
25. WHEN DONE MAKE SURE ALL STOVES / OVENS / GRIDDLES ARE OFF, THAT THERMOSTAT IS TURNED BACK, AND THAT CAFETERIA AND KITCHEN ARE CLEANER THAN WHEN WE CAME. REMEMBER THAT WE ARE PRIVILEGED TO BE ALLOWED USE OF THE CAFETERIA AND KITCHEN. IT IS NOT OUR RIGHT!!!!