

St. Leonards Concessions

beverages

Cappuccino: Mocha or French Vanilla (16 oz)	\$ 1.25
Chai Tea (16 oz)	\$ 1.25
Coffee: Regular or Decaf	\$.50
Gatorade	\$ 1.50
Hot Chocolate (16 oz) w/whipped cream	\$ 1.25 + .50 for caramel
Soda	\$ 1.25
Water	\$ 1.00

Candy

Air Heads (2 pcs)	\$.50
Candy Bars	\$ 1.00
Fruit Snacks	\$.75
Licorice and all other ass't candy	\$ 1.00

snacks

Chips	\$.75
Nachos w/cheese	\$ 2.00
Popcorn	\$.75
Pretzel w/cheese	\$ 2.00
Slim Jim	\$ 1.25

hot food items

hot dogs, brats, and more

Beer Brat - Johnsonville	\$ 2.00
Chicken Tenders (4 pcs) w/ ranch	\$ 3.00
Hot Dog	\$ 2.00
Italian Beef Sandwich	\$ 2.50

pizza

Pizza- French Bread	\$ 3.00
Pizza- Single Serve Deep Dish	\$ 3.00

hot snacks

Cheese Sticks (5 pcs) w/marinara	\$ 3.00
French Fries (sour cream & chive)	\$ 2.00



Cooking Procedures for Hot Food Items

- 1) Turn the On/Off switch to the “On” position. The switch lamp should light and the fan should start operating.
- 2) Set the thermostat to 450 degrees. The thermostat indicator light should go on. Allow the “Quik ‘N Crispy” cooker to heat for a minimum of 10 minutes before cooking food.
- 3) Set the timer for the recommended cooking time (see table below). When the timer bell rings, check the product. If the food is ready, remove it. If the food is not ready, reset the timer for additional cooking time.
- 4) The Quik ‘N Crispy cooker will stay on throughout the day.

Recommended Cooking Times

Food Item	Quik ‘N Crispy Cook time	What else is included
Cheese Sticks (5 pcs)	7 minutes	Serve w/a side of marinara (use 2 oz cup)
Chicken Tenders (4 pcs)	7 minutes	Serve w/a side of ranch dressing (use 2 oz cup)
French Fries (sour cream & chive) pre-packaged	7 minutes	Serve w/a side of ranch dressing (use 2 oz cup)
Jalapeno Poppers (4 pcs)	7 minutes	No side
Pizza Rolls (6 pcs)	5 minutes	No side
Pretzel	4 minutes	Serve w/a side of nacho cheese (use 2 oz cup)

These items require some pre-cooking

Food Items	Microwave cook time	Quik ‘N Crispy Cook Time	What else is included
Pizza (French bread)	30 sec	3 minutes	No side
Pizza (single serve deep dish)	30 sec	3 minutes	No side

CLEANING

- 1) Turn Quik ‘N Crispy power and thermostat off. Let the unit cool while you attend to other cleaning.
- 2) When the cooker is warm (not hot), remove the basket and drip tray. Wipe off the basket and clean the drip tray. Replace.
- 3) Clean the outside of the cooking unit with a damp cloth.



Clean-up Procedure

Throughout your shift

- 1) Wipe tables and sweep floors as needed in the reception/common area.
- 2) Remove trash from gym, concessions, reception/common area and bathrooms as needed.

At the end of the day:

- 1) Clean all equipment and put food products away.
- 2) Sweep bleachers clean of debris using the broom found in the equipment room. Wipe/wash any spills that are found. It may be necessary to clean under the bleachers.
- 3) Sweep floors in concession area, reception/common area, and gym.
- 4) Vacuum carpets in the gym, locker rooms and reception/common area (empty vacuum canister as needed).
- 5) Remove trash from gym, reception/common area and concession area. Take trash and recyclables out to the dumpster located by the youth center in the parking lot. Replace garbage bags.
- 6) The floors in the reception/common area must be mopped if extremely dirty.

At the end of a weekend:

- 1) Bleachers:
 - a. Clear debris off of the bleachers using the broom found in the equipment room.
 - b. Wipe/wash any spills that are found.
 - c. Push back bleachers.
- 2) Floors/Carpets:
 - a. Vacuum gym floor mats.
 - b. Roll the gym floor mats up and put them between the bleachers.
 - c. Sweep floors in concession area, reception/common area, and gym.
 - d. Vacuum carpets in the locker rooms and reception/common area (empty vacuum canister as needed).
 - e. The floors in the reception/common area must be mopped if extremely dirty.
- 3) Chairs:
 - a. Fold up team chairs and put them in the equipment room (using chair rack).
 - b. Stack all concession chairs in reception/common area and place the chair stack against the wall.
- 4) Put away scorekeepers table and equipment.
- 5) Clean all equipment and put food products away in concessions.
- 6) Remove trash from gym, reception/common area and concession area. Replace garbage bags.



Coffee Procedure

Set-Up

- 1) Plug in both coffee makers.
- 2) Remove drip basket from each maker.
- 3) Place a filter in each basket.
- 4) Place 4 oz of regular coffee (use 2 oz plastic cups for measuring) in one basket.
- 5) Place 4 oz of decaf coffee (use 2 oz plastic cups for measuring) in the other basket.
- 6) Put the baskets back in the coffee makers.
- 7) Fill each coffee pot with water.
- 8) Pour water into coffee makers.
- 9) Turn coffee makers "ON."

Serving

- 1) Pour coffee into cup and place a lid on each cup.
- 2) Place cream, sugar and stir sticks out on the condiments table. Customers will self-serve.

Cleaning

- 1) Unplug the coffee makers.
- 2) Dump out any unused coffee.
- 3) Allow the pots to cool.
- 4) Empty the baskets (filters and coffee grinds) into the garbage.
- 5) Wash all parts in the sink.
- 6) Replace parts.
- 7) Wipe down the coffee makers with a damp cloth.



Hot Chocolate, Chai Tea, Cappuccino Procedure

Set-up

- 1) Fill coffee urn to 50 cups with fresh warm.
- 2) Turn switch to "ON" position. It will take a while for the water to heat (possibly up to ½ hour).
- 3) Green "ready" light will turn on when the water is hot.
- 4) During peak periods, it may be necessary to microwave the water on a per customer basis (while the water in the urn is heating).

Serving

- 1) Use 16 oz cups w/black lids.
- 2) Place 2 scoops of product (hot chocolate, chai tea, or cappuccino) in cup.
- 3) Fill with hot water.
- 4) Stir well with a spoon.
- 5) Place lid on cup.

Special Note for Hot Chocolate:

- a. Add whip cream to the top of the beverage (no extra charge).
- b. Caramel flavoring is available for an additional .50 cents.

Cleaning

- 1) Turn off and unplug the urn.
- 2) Allow the urn to cool.
- 3) Remove the top.
- 4) Empty all unused water out of the urn.
- 5) Wipe out the inside of the urn with a dry cloth. Wipe down the outside of the urn with a moist cloth.
- 6) Replace the top.



Candy Procedure

- 1) Place candy rack on counter. Make sure to stay far away from the heat of pretzel machine.
- 2) Set out the licorice rope and Slim Jims behind candy rack.
- 3) Place chip rack against the wall by the Quik 'N Crispy cooker.
- 4) Place the chips and fruit snack container in front of the chip rack.

Restock all above items frequently; supplies are located in concession area in cupboards and under the counter.

