

THANK YOU FOR VOLUNTEERING!



FOOD PREPARATION INSTRUCTIONS & LINKS

Below are written instructions on how to prepare all food items on the Snack Shack's menu.

If you are viewing this on a device, you may also click the name of an item, and you will be redirected to a brief how-to video.

PLEASE ALWAYS WEAR GLOVES WHEN SERVING FOOD

Cup of Noodles

- Utilize the fast boil electric kettle to boil water
- Pull back the lid to the dotted line
- Fill the cup to the inside line with boiling water
- Close lid and serve. Let customers know to let it stand for ~3 minutes

Mac n Cheese

- Peel off lid and fill cup to fill line using room temp bottled water
- Microwave uncovered for 3.5 minutes
- Stir in cheese packet and serve

Soft Pretzels - Air Fryer

- Lightly dampen pretzel with water using small spray bottle
- Pour pretzel salt on small paper plate and press the pretzel into the salt
- Place pretzel in fryer basket
- Air fry for 3 minutes at 320 degrees
- Serve on a small paper plate

**If the customer purchased cheese with pretzels – check fridge to see if there is an open can of nacho cheese. If there is not, use a can opener to open a new one. Scoop 1/3 cup of cheese into a microwave safe bowl and heat for 10 second increments until hot. Empty the cheese into the small compartment of the nacho tray and serve.



Soft Pretzel – Microwave

- Lightly dampen pretzel with water using small spray bottle
- Pour salt on small paper plate and press the pretzel into the salt
- Microwave for 30-40 seconds
- Serve on small paper plate

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Frozen Pizza Singles - Microwave

- Remove plastic and place on a small microwaveable plate
- Microwave for 2-2.5 minutes, or until cheese is melted
- Remove silver tray and serve on small paper plate



Frozen Pizza Singles - Air Fryer

- Set fryer to 375 degrees
- Remove wrapper and place pizza in fryer basket
- Air fry for 8-10 minutes
- Serve on a small paper plate

Hot Dogs - Microwave

- Wrap the hot dog in a damp paper towel
- Place on paper plate and cook for ~45 seconds
- Serve on a bun, in a paper serving boat or hot dog sleeve



Hot Dogs - Steamer

- Add water to steamer base
- Place hot dogs in the steaming basket/ drawer (do not overcrowd). If you wish to heat the buns, you can place them in the top compartment
- Steam for 10 minutes, flipping halfway
- Serve on a bun, in a paper serving boat or hot dog sleeve



Crockpot Hot Dogs - No seasonings necessary - Use a Crockpot liner

Advise using this on busy days, for example, Opening Day, Picture Day, Closing Day, Fundraiser nights, etc.

- Fit a liner snug against the bottom and sides of the slow cooker, pulling the top edge over the rim
- Add a pack of hot dogs at the start of your shift
- Add a small amount of water (~1 cup) on top of hot dogs (this helps them steam and prevents sticking)
- Place the lid on and turn the slow cooker on high
- Temp the hot dogs to be sure they are cooked through before serving. At minimum, the internal temperature should be 140 degrees
- Serve on a bun, in paper serving boat or hot dog sleeve

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George Foreman Method

- Turn on and preheat the grill
- Place hot dog(s) on grill, positioning them vertically on the grill plates
- Close lid and allow to cook for 2-3 minutes
- Rotate hot dogs and cook for another 2-3 minutes, ensuring they are heated through. They should have a slightly brown exterior and may start to split, indicating they are cooked.
- Serve on a bun, in a paper serving boat or hot dog sleeve

Burger Sliders - Microwave

- Remove from wrapper and separate sliders ◦ If the customer does not want cheese, simply discard in trash
- Wrap the sliders with a damp paper towel and place on small paper plate
- Microwave on high for 40 seconds
- Turn the sliders over and microwave for another 40 seconds
- Serve in a paper serving boat



Burger Sliders - Air Fryer

- Remove from wrapper and separate top bun, set it aside ◦ If the customer does not want cheese, simply discard in trash
- Place burgers in basket and air fry for 5 min at 340 degrees
- Place top buns in basket and air fry for another minute
- Reassemble the burgers
- Serve in paper serving boat



Nachos

- Fill large compartment of nacho tray with Tostitos chips.
- Scoop 1/3 cup of cheese into a microwave safe bowl and heat for 10 second increments until hot. Empty the cheese into the small compartment of the nacho tray and serve.



Dippin Dots

- Grab desired flavor(s) from freezer and use food (not register) scissors to cut the top off
- Place Dippin Dots packet in a cup/ bowl and serve

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Snow Cone – Dash Deluxe Shaved Ice Machine

- Turn dial to “coarse”
- Place white stirrer in pitcher lock pitcher into position under the ice output chute to collect the shaved ice
- Open the lid and fill the ice chamber with ice cubes until it reaches the top (do not overfill)
- Put the lid back on and twist to lock it. It will begin dispensing ice once the lid is locked on
- Use ice cream scoop to transfer the shaved ice into clear 9 oz tumbler cup
- Drizzle selected syrup(s) over the ice and serve



Snow Cone – larger machine under counter

- Take bag of ice from freezer and pour into the top of the machine
- Use dial to change consistency of ice. Coarse is recommended
- Hold cup/bowl underneath dispenser and flip the switch on – beware... this machine is older and has a bit of a spray radius
- Drizzle selected flavor(s) over ice and serve

Cold Brew Coffee

- Scoop ice from freezer into clear 12 oz plastic cup
- Dispense cold brew coffee (in refrigerator) over top
- Place lid onto cup and serve



Hot Tea

- Utilize the fast boil electric kettle to heat/ boil water
- Once hot/ boiling, pour water into hot beverage to-go cup
- Place one bag of tea into cup, leaving the string and tag outside of the cup
- Place lid on cup and serve with a stirrer



Coffee

- Plug in the Keurig (outlet above shelf) and make sure the water reservoir is filled
- Place hot beverage to-go cup underneath dispenser
- Lift the handle to place Keurig cup/ pod into hole. The label of the cup/ pod should be facing up
- Close handle, select 8 oz, and push start
- Once the coffee has been dispensed, place lid on cup and serve with a stirrer

Hot Chocolate

- Utilize fast boil kettle to heat water
- Once water is hot, pour water into hot beverage to-go cup
- Pour the contents of the hot chocolate package/ mix into cup and stir
- Place lid on cup and serve

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Bagged Popcorn

- Remove the plastic overwrap and place the bag in the center of the microwave with the correct side up
- Cook on HIGH for 1.5 to 3.5 minutes, or until popping slows to 2-3 seconds between pops

Popcorn Machine

- Plug the machine in (outlet above the shelf) and switch to on. Allow the kettle to preheat for a minute or two
- While the kettle preheats, use scissors to separate the oil, kernels and salt by cutting along the package seams. This will help you load each ingredient into the kettle with ease
- Next, turn off the machine and pour in the ingredients into the kettle
- Close the door and wait for the popcorn to pop
- Turn off the machine as soon as the popping begins to slow. If you want until the popping has stopped completely, it will burn (this is problematic because the machine will need to be cleaned and it cannot be cleaned until the kettle is completely cooled, which takes quite a while)
- Once you have turned off the machine, open the door and empty all the popcorn from the kettle by turning the black knob to flip it upside down.
- Fill small brown paper bag and serve



****Preparation if there are no all-in-one Nostalgia packets****

Same preparation instructions, but you will need to measure out the following using the supplies in the bin underneath the counter

- 4 tablespoons coconut oil
- 1 cup of popcorn kernels
- Sprinkle with salt upon serving