



Thank You for Supporting Sunflower's Culinary Program

Your order does more than provide a delicious meal—it helps launch careers.

Sunflower Bakery's Culinary Training Program prepares young adults with learning differences for success in professional kitchens and food service environments.

Through hands-on training in a supportive, real-world setting, students build essential culinary skills, confidence, and workplace readiness.

Every order you place supports this life-changing program providing the opportunity for our students to thrive in inclusive, meaningful employment.

REHEAT & STORAGE INSTRUCTIONS

- Refrigeration: Store perishable items at or below 40°F.
 - Freezing: Most soups, meats, and sides can be frozen for up to 3 months.
 - Reheating: Always heat food to an internal temperature of 165°F.
 - Thawing: All frozen food must be thawed to 40°F before reheating.
 - Soup: Stovetop – Medium heat for 5–7 minutes, stirring occasionally;
Microwave – Heat in 1-minute intervals, stirring between.
 - Salads: Store refrigerated and consume within 2 days. Keep dressing separate until serving.
 - Roasted Chicken: Reheat at 375°F for 20–25 minutes, covered.
 - Brisket: Reheat at 325°F with juices for 20–25 minutes.
 - Sides (Oven): 350°F for 15–20 minutes.
 - Sides (Microwave): Heat in 1-minute intervals, stirring between.
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