

Cold Sides (Coleslaw and Jalapeno Peppers)

Trainee: _____

Trainer: _____

Date: _____



TELL

Supplies (Gather ALL Supplies FIRST)

- Disposable Vinyl Gloves
- Lexan Container w/ Lid
- 12 Quart Plastic Container w/ Lid
- Dedicated Strainer
- 1 oz Ladle
- Bag Opener
- Can Opener
- QC Labels
- Digital Thermometer
- Grease Pencil
- Cabbage / Carrot Mix
- Coleslaw dressing
- Jalapeno peppers
- Jalapeno peppers bag
- 1/6 or 1/3 size insert pans

QUALITY STANDARDS

- Mixed Coleslaw must marinate 1 hr. in the WIC before portioning. (Remix and take the temperature coleslaw before portioning to distribute dressing and ensure appropriate serving temperature.)
- Juice must cover Jalapeño peppers in storage and in Pepper Packs.

SHOW

SHOW (Friendly is the key to success, every Guest!)

Preparation- Coleslaw

- Clean and sanitize hands and utensils. Apply gloves.
- Open a bag of Cabbage/Carrot mix and empty into a Lexan container.
- Open Coleslaw dressing and pour over Cabbage/Carrot mix.
- With gloved hands, mix thoroughly using a turning and folding motion.
- Cover the container, mark ready time and expiration date with a QC label. (1 hour ready, 48 hours expiration)
- Allow Coleslaw to marinate 1 hour prior to portioning.

Packaging- Coleslaw

- Using gloved hands remix to evenly blend dressing and take the temperature of the Coleslaw. Cupped Coleslaw is to be stored right- side up. DON'T invert cupped coleslaw.
- Use a #8 scoop to portion as follows into Styrofoam containers:

Regular	1 scoop
Large	3 scoop

Preparation- Jalapeño Peppers

- Wipe off the top of pepper can with a clean cloth.
- Use a can opener to carefully open, and discard lid.
- Place dedicated strainer on top of 12 quart plastic container and pour peppers into the strainer, allowing the juice to fill the container.
- Using gloved hands, inspect peppers and discard poor quality peppers, loose stems, and leaves.
- Cover container and place a QC label noting a 72 hour expiration day/time.

Packaging- Jalapeño Peppers

Pepper Bags (Individual Peppers):

- Using gloved hands, place one pepper (two if small) into a pepper bag. (A maximum of 3 peppers can be placed into a pepper bag.)
- Roll closed and store in 1/3 or 1/6 size pan. Mark plan with 24hr hold time.

Pepper Packs:

- Using gloved hands, place 5 peppers, stem up, into a 9oz clear cup.
- Use a 1 oz ladle to place 2-3 ounces of pepper juice into the cup.
- Place a lid on the cup and use a grease pencil to mark the bottom of the cup with the same QC day/time as noted on the 12 quart container.

DO (Verify that the Trainee completes the following tasks)

- ☐ Cleans and sanitizes hands and utensils.
- ☐ Properly mixes and labels Coleslaw.
- ☐ Properly portions Coleslaw and stores cupped coleslaw correctly.
- ☐ Properly prepares & labels individual peppers and Pepper packs.
- ☐ Properly takes temperature of the coleslaw prior to cupping.