

Cooking Chicken

Trainee: _____
 Trainer: _____
 Date: _____



TELL

Supplies (Gather ALL Supplies FIRST)

- Chicken (Original and Spicy Marinated)
- Prepared Batter Mix (Spicy and Original)
- Breeding Station
- Fryer Station
- Digital Thermometer
- Disposable Vinyl Gloves
- Drain Pan
- Bag Opener or Dedicated NSF Scissors
- Sheet Pan
- Quality Control Timer
- Wire Whip

QUALITY STANDARDS

- Spicy Chicken must marinate for a minimum of 12 hours prior to using and has a shelf life of 48 hours (or expiration date on the case).
- Chicken and prepared batter mix must be kept cold (Maximum 40°F) in order to ensure Quality Chicken when using.
- Shortening in the chicken fryer must be maintained at a temperature of 340°F ± 5°F.
- Chicken must reach a minimum internal temperature of 185°F before serving and must be held at a minimum temperature of 145°F.
- Cooked Chicken has a Quality Time of 45 minutes stored on the Expedite Station and 45 minutes stored in the Holding Cabinet. If using both locations, chicken has a total Quality Time of 90 minutes.

SHOW

Draining

- Clean and sanitize hands and utensils. Apply disposable gloves.
- Gather chicken from the case in the WIC and place into a 1/2 or 2/3 size batter pan to avoid bags from leaking onto the floor. Be sure to use chicken with the oldest kill date first.
- On a flat surface, open chicken (maximum 2 bags) and pour into the drain pan. Tumble to drain excess marinade. (If you are only using a partial bag, store the remaining chicken in a second drain pan and cover.)
- Separate the pieces. Tuck wings and remove pin feathers. Pull skin over the pieces and remove excess fat.
- Place the drain pan onto the batter cart.

Breading

- Fill flour pan at batter cart with 2 1/2 to 3 scoops of flour.
- Place required batter mix onto cart and stir with wire whip to ensure batter is thoroughly mixed. (approximately 1 minute)
- Place chicken pieces into the flour (Maximum: 5 legs, 4 thighs, 4 wings, or 4 breasts.) Thighs and Breasts must be placed cup (bone) side down.
- Cover with flour and lightly press. Remove pieces from flour and rap sharply together 2 times to remove excess flour.
- **When breading legs and wings** be sure to press the cut end into the flour to cover with flour (butting method).
- Place into the dipper basket (**if using the smaller dipper basket i.e. spring loaded, place a maximum of 2 thighs, wings, or breasts into the basket**) and submerge into required batter mix. Remove from batter and drain for 5 seconds. (For Spicy Marinated Chicken use Spicy Batter Mix and Original Batter Mix for Original Chicken.) **Do not shake the basket.**
- Place chicken back into the flour, cover with flour, press lightly, and rap together 2 times to remove excess flour.
- Place chicken on sheet pan. (Maximum 32 pieces.)

Cooking

- Immediately transfer sheet pan to the fryer station and place on fryer ledge of fryer #5 (or #6 if 6 vats available). If that fryer is occupied, use the vat immediately adjacent to it.
- Begin placing chicken pieces into the fryer starting from the back of the vat. Ensure pieces are evenly spread out in the vat.
- Once all pieces have been placed in the vat (maximum 40 pieces if Mixed) start the timer: 15:00 minutes for Dark meat and 12:30 minutes for White meat.
- **If preparing a Mixed stove**, bread and place Dark meat chicken pieces into the fryer vat. Immediately bread required White meat pieces and place into the same fryer vat. **ALL White meat must be in the vat before the timer reaches 12:30 minutes.**
- **Use a chicken lifter to rock the chicken pieces at 9:00, 6:00, and 3:00 minutes to prevent pieces from sticking together.**
- When the timer sounds remove chicken from the shortening and drain 10 seconds.

If cookout temperature reading is required, use a digital thermometer to take the temperature of the required piece. (Minimum 185° F required.)

- Place onto a chicken pan with grate (cup thighs and breasts) and place in the designated holding area. (Expedite Station or Holding Cabinet)

- Note a Quality Time on the pan **60 minutes at the Expedite Station**

After Cooking

- Return excess flour from the sheet pan into the flour pan and sift flour.
- Discard excess marinade from the drain pan into a mop sink and rinse the sink with water. If no mop sink is available, empty the marinade into a floor drain (one connected to a grease trap).
- Return remaining chicken and batter mix to the WIC and cover.
- **Wash, rinse, and sanitize the drain pan, sheet pan, and other smallwares a minimum of every 4 hours.**

DO (Verify that the Trainee completes the following tasks)

- ☐ Cleans and sanitizes hands and utensils.
- ☐ Follows proper cooking procedures.
- ☐ Follows proper draining procedures.
- ☐ Follows proper post cooking procedures.
- ☐ Follows proper breading procedures.

Tender Strips (Original or Spicy)

Trainee: _____
 Trainer: _____
 Date: _____



TELL

Supplies (Gather ALL Supplies FIRST)

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|--|------------------------------------|
| ● Breast Strips | ● 1/9 size pan with lid |
| ● Prepared Batter Mix (Spicy and Original) | ● Quality Control Timer |
| ● Breeding Station and Fryer Station | ● Hot and Spicy Marinade Seasoning |
| ● Digital Thermometer | ● Batter Pan or Chicken Pan |
| ● Disposable Vinyl Gloves | ● 1 oz. Ladle |
| ● Drain Pan | ● Wire Whip |
| ● Sheet Pan | ● Day Label |
| | ● Plastic Wrap |

QUALITY STANDARDS

- A Frozen Breast Strips require 48 hours to thaw. (Thaw in the WIC.)
- Thawed Breast Strips have a shelf life of 3 days.
- Do not stack Breast Strips when thawing.
- Tender Strips must reach a minimum internal temperature of 165°F before serving and must be held at a minimum temperature of 145°F.
- Cooked Tender Strips™ have a Quality Time of 30 minutes.

SHOW

Thawing

- Clean and sanitize hands and utensils. Apply gloves
- Gather required amount of Strips from the freezer (remove from the case.)
- Place up to 4 bags of Breast Strips into a chicken pan or 2 bags into a batter pan. Position the bags in a "V" shape.
- Use a Day Label to note a ready day/time, and expiration day/time.
- Once the Breast Strips have thawed (on day 3) empty the strips into a clean batter pan.
- Massage the Breast Strips with gloved hands to ensure thawing. Transfer the Shelf Life to the new pan. Cover strips with pan lid or plastic wrap.

Marinating Breast Strips (for Spicy Tender Strips™)

- Clean and sanitize hands and utensils. Apply disposable vinyl gloves.
- Spread desired quantity of thawed breast strips evenly into the clean batter pan.
- **Use a 1 oz. ladle to apply 2 oz. of spicy seasoning per bag of breast strips.** (i.e. 1 bag = 2 ladle) Tumble strips evenly to coat with seasoning.
- Use plastic wrap or pan lid to cover and apply a Day Label to note the appropriate expiration time. (Same expiration date from the thawed breast strips.)- **Breast strips can be cooked immediately after applying marinade.**
- Remaining seasoning should be stored in a 1/9 size pan with lid with a day label noting a 3 day shelf life.

Breading

- Clean and sanitize hands and utensils. Apply disposable vinyl gloves.
- Place required batter mix (Original Batter Mix for Original Tender Strips™ and Spicy Batter mix for Spicy Tender Strips™) onto cart and stir with wire whip to ensure batter is thoroughly mixed. (approximately 1 minute)
- Place up to 12 Breast Strips into the flour.
- Cover strips with flour
- firmly press and separate the pieces
- Tumble strips 5 times. Cover strips with flour and firmly press.
- Tumble strips 5 times.
- Scoop 2-3 strips from the flour and flip from one hand to the other (4 times) until the excess flour is removed.
- Place up to 12 Breast Strips into the dipper basket and submerge into batter mix. Lay strips flat in dipper basket
- Remove from batter mix and immediately return to flour. (Do not drain.)
- Cover strips with flour.
- Firmly press and separate pieces.
- Tumble strips 5 times.
- Cover strips with flour and firmly press.
- Tumble strips 5 times.
- Scoop 2-3 strips from the flour and flip from one hand to the other (4 times) until the excess flour is removed and place on sheet pan.

Cooking

- Immediately transfer pan to the fryer station and place on fryer ledge.
- Begin placing breast strips into the fryer starting from the back of the vat by laying breaded strips into the fryer (free float). Ensure pieces are evenly spread out in the vat.
- Once all pieces have been placed in the vat (maximum 48 pieces) start the **3:30 minute** timer.
- Use a chicken lifter to rock the strips after 30 seconds.
- When the timer sounds remove Tender Strips™ from the shortening and drain 10 seconds.
- If **cookout temperature** is required use a digital thermometer to take the temperature of the product. Minimum temperature is 165°F.
- Place onto a 1/2 pan with grate, and place in the designated holding area. (Expedite Station or Holding Cabinet) Ⓢ Note a 30 minute Quality Time. After Cooking
- Return excess flour from the sheet pan into the flour pan and sift flour.
- Return remaining breast strips and batter mix to the WIC and cover.
- **Wash, rinse, and sanitize sheet pan, and other smallwares a minimum of every 4 hours.**

DO (Verify that the Trainee completes the following tasks)

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|---|--|
| ☐ Cleans and sanitizes hands and utensils. | ☐ Follows proper cooking procedures. |
| ☐ Follows proper draining and breading procedures. | ☐ Follows proper post cooking procedures. |