

Fried Sides

Trainee: _____

Trainer: _____

Date: _____



TELL

Supplies (Gather ALL Supplies FIRST)

- 360°F Fryer
- Fry Basket
- Salt Shaker
- Fine Mesh Skimmer
- Fry Scoop
- QC Timer
- Digital Thermometer
- Frozen Crinkle Cut French Fries
- Salt
- Frozen Jalapeño Cheese Bombers
- Disposable Gloves or Dedicated Tongs

QUALITY STANDARDS

- Products must remain frozen (0°F±10°F) at all times prior to cooking.
- Frozen product boxes should not be dropped, this will cause product to break or crumble which will affect product yield and quality.
- NEVER fill fry baskets more than half full with product and ensure the shortening completely covers the product when placed into the fryer.
- Product must be rocked 30 seconds into the cooking cycle to prevent sticking, and drained for 10 seconds after cooking to prevent greasy product.
- NEVER hold the fry basket over the shortening when filling the fry basket to prevent excess crumbs and ice from falling into the shortening.

SHOW

Crinkle Cut French Fry Procedures

- Clean and sanitize hands and all utensils.
- Pour needed amount of frozen French Fries into fry basket (no more than half full).
- Lower basket into 360°F fryer ensuring all product is covered with shortening, and set the **3:15 minute** timer.
- After **30 seconds** shake the basket to prevent sticking and when the timer sounds, remove fries and drain **10 seconds**.
- Empty the fries into a stainless steel bowl to transport to the designated holding area.
- Dump cooked fries into the designated holding area and lightly salt using a front to back motion.
- Mark a **20 minute** expiration time with a QC number.

Jalapeño Cheese Bombers

- Clean and sanitize hands and all utensils.
- Use gloved hands or designated tongs to place the needed amount of frozen bombers into the fry basket (no more than half full).
- Lower basket into 360°F fryer ensuring all product is covered with shortening, and set the **2:00 minute** timer.
- After **30 seconds** shake the basket to prevent sticking and when the timer sounds, remove fries and drain **10 seconds**.
- Empty the bombers into a stainless steel bowl to transport to the designated holding area.
- Dump cooked bombers into the designated holding area.
- Mark a **20 minute** expiration time with a QC number.

DO (Verify that the Trainee completes the following tasks)

- ☐ Cleans and sanitizes hands and utensils.
- ☐ Follows correct procedures for loading basket with fries, okra, and bombers.
- ☐ Does not allow product to thaw prior to cooking.
- ☐ Drains product after cooking.
- ☐ Properly salts fries immediately after placing in the holding area.