

Honey Butter Biscuits

Trainee: _____

Trainer: _____

Date: _____



TELL

Supplies (Gather ALL Supplies FIRST)

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| ● Convection Oven | ● Honey Butter brush |
| ● Biscuit Refrigerator or designated Biscuit Rack in WIC | ● 12 Quart Mixing Bowl |
| ● Biscuit Pans | ● 1 Quart Measuring Pitcher |
| ● Parchment Paper (Biscuit Pan Liners) | ● Ice Water (36°F±2°F) |
| ● QC Timer | ● 1/3 or 1/6 pan (for storing Honey butter dressing) |
| ● Digital Thermometer | ● Long handled Rubber spatula |
| | ● Biscuit Mix |

Quality Standards

- Biscuit base must be mixed with 1 quart of 36°F±2°F water per bag of mix.
- Biscuit base must be mixed until there are no dry or wet spots visible.
- NEVER add additional water to the biscuit base.
- A minimum of 6 biscuits and maximum of 20 biscuits can be placed on each pan.
- Biscuit pans must be chilled (at least 10 minutes) and lined with parchment paper prior to panning biscuits.
- Store Biscuit Base and Honey Butter Topping in the WIC.
- Filled Sauce Bottles have a 5 day shelf life. The bottles must be cleaned and sanitized after each use.
- Panned biscuits must chill a minimum of 10 minutes prior to baking.

SHOW

Mixing

- Clean and sanitize hands and all utensils.
- Measure 1 quart of ice water into the measuring cup and pour into the mixing bowl.
- Add 1 bag of biscuit mix into the water and mix with a long-handled rubber spatula in a folding (bottom to top) motion. Continually turn the bowl and scrape along the sides as you mix. (No wet or dry spots should be visible.)

Panning

- Line a dry and chilled biscuit pan with parchment paper. (Tear the paper in half if panning 6 or less biscuits.) On the bottom right corner of the paper, write the day the biscuits were prepared on the underside of the liner with a grease pencil. Hold time for panned/uncooked biscuits is **14 hours**.
- Firmly pack a #20 floured scoop with dough, and place the first biscuit on the pan in the upper left-hand corner of the pan.
- Continue panning biscuits 4 rows across. If scoop starts to stick, dip in flour (about every 6-10 biscuits). Follow instructions of the MOD for specific amounts partial and full pans of biscuits to prepare. Place the biscuits in the Biscuit Refrigerator or Biscuit Rack in the WIC. (Biscuits must chill at least 10 minutes prior to baking.)

Baking

- Ensure oven is at the appropriate temperature and racks are properly placed (refer job aid for proper pan and rack placement).
- Place the short end of the pan facing the oven door into the oven leaving 1" of space from the back of the oven. (Up to 3 pans can be placed in the oven at one time.)
- Close the oven door and set the appropriate timer.
- Once the timer sounds, remove the biscuits from the oven using a pan holder and immediately dress biscuits with proper amount of honey butter using brush in plus motion.
- Place the biscuits at the expedite station or holding cabinet and mark with a QC timer to note a maximum quality time of 30 minutes.

Serving

- If serving with a combo meal, place the biscuit (flat side down) on top of the chicken or tenders in the regular box.
- If serving with family meals, place the biscuits in a biscuit bag.

DO (Verify that the Trainee completes the following tasks)

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| ☐ Cleans and sanitizes hands and utensils. | ☐ Properly places biscuits in the oven with appropriate timer. |
| ☐ Properly measures ice cold water before adding to biscuit base. | ☐ Properly prepare Sauce for applying on biscuits. |
| ☐ Correctly pans full and partial pans of biscuits. | ☐ Properly packages biscuits for serving. |