

Hot Sides (Mashed Potatoes and Gravy)

Trainee: _____

Trainer: _____

Date: _____



TELL

Supplies (Gather ALL Supplies FIRST)

- Hot Water Dispenser
- Steamwell
- Side Item Holding Cabinet (if available)
- Four Quart Measuring Pitcher
- 1/3 size insert pan with slotted lid
- Bag Opener
- Long-handled Rubber Spatula
- #8 Scoop
- 1 and 3 oz ladles
- Digital Thermometer
- Grease Pencil
- Mashed Potato Mix
- Gravy Mix

QUALITY STANDARDS

- Water used to make products must be at least 190°F.
- Use a wire whip to ensure products are mixed properly in the four quart pitcher.
- Steamwell water must be 170°F before storing prepared products.
- Do not heat and hold products in the steamwell at the same time.

SHOW

Preparation- Mashed Potatoes

- Pour 2 quarts of 190°F water into a 4 quart measuring pitcher.
- Using a Bag Opener, open a package of Mashed Potato Mix.
- Add mix to water while stirring with a wire whip and mix thoroughly.
- Pour mixed potatoes into a 1/3 size pan (scrape sides and bottom of pitcher), place into a steamwell, insert a #8 scoop into the potatoes, and cover with a slotted lid.
- Mark a 3 hour quality time on the lid with a grease pencil.

Preparation- Gravy

- Pour 1 quart of 190°F water into a 4 quart measuring pitcher.
- Using a Bag Opener, open a package of Gravy Mix.
- Add mix to water while stirring with a wire whip and mix thoroughly.
- Pour mixed gravy into a 1/3 size pan (scrape sides and bottom of pitcher), place into a steamwell, insert a 1 and 3 oz ladel into the gravy, and cover with a slotted lid.
- Mark a 4 hour quality time on the lid with a grease pencil.

Cupping Chart (Mashed Potatoes with Gray)

Regular	1 scoop potatoes, 1 oz gravy
Large	3 scoops potatoes, 3 oz gravy

Cupping Chart (Gray)

Regular	1.5 Laddle (3oz) gravy
Large	5 Laddle (3oz) gravy

Holding Chart Mashed Potatoes and Gravy

Steamwell or Holding Cabinet- Bulk	3 hours potatoes, 4 hours gravy
Expedite Station- Cupped	1 hour (store on bottom shelf under heat)

Portion using a #8 scoop, 3oz laddle and place into appropriate sized containers with lids.

DO (Verify that the Trainee completes the following tasks)

- ☐ Cleans and sanitizes hands and utensils.
- ☐ Uses proper amount of 190°F water to make mashed potatoes and gravy.
- ☐ Correctly uses bag opener to safely open bags.
- ☐ Thoroughly mixes products with wire whip in pitcher.
- ☐ Properly labels products with quality times on pan lid or timer (for pre-packaged orders).