

Sandwich Station Setup

Trainee: _____

Trainer: _____

Date: _____



TELL

Supplies (Gather ALL Supplies FIRST)

- 1/6 x 4" deep insert pan with lids
- 1/9 x 4" deep insert pans
- 1/2 x 2" deep stainless steel pan w/ wire grate
- QC labels and timers
- Digital Thermometer
- Grease Pencil
- FIFO Squeeze Bottles
- Bag Opener

QUALITY STANDARDS

- Do not store sandwich buns or Texas toast near heat or in the WIC.
- Thaw sandwich buns and Texas toast at room temperature for at least 4 hours.
- Open cheese must be wrapped with plastic wrap and has a shelf life of 7 days.
- Each item stored on the sandwich station must have a shelf life noted with a QC label.
- Open spaces on the sandwich station should be covered with a empty pan to keep cold air from escaping the unit.

SHOW

Product Set Up

Sandwich Buns/Tortillas:

- Thaw frozen buns and tortillas at room temperature.
- Remove one day's usage from the freezer at least **4 hours** prior to use.
- Twist/tuck open packages under remaining buns and toast.
- Note packages with QC labels (Sandwich Buns = **2 days open/ 4 days un-opened** at sandwich station, Tortillas = **2 days open/ 3 days un-opened** at sandwich station)

Mayonnaise (Spicy and Regular):

- Use clean, sanitized FIFO squeeze bottles.
- Empty product from the bag into each bottle, and apply tops.
- Place bottles into a 1/6 size pan. Apply QC labels to note **a2 day** shelf life. Store back up bottles in WIC or sandwich station refrigerator. Any mayonnaise left inside an open pouch has a shelf life of **7 day** in the WIC.

Shredded Lettuce:

- Fill a 1/6 x 4" size pan with lettuce. Place a lid on the container and apply a QC label noting **a2 day** shelf life.
- Store in the top portion of the sandwich station.

Sliced American Cheese:

- Place sliced cheese into a 1/6 x 4" deep pan. Place a lid on the container and apply a QC label noting **a2 day** shelf life.
- Wrap remaining cheese with plastic wrap and apply a QC label noting **a7 day** shelf life. Store in the WIC.

Pickles:

- Place pickles into a 1/6 x 4" deep pan. Place a lid on the container and apply a QC label noting **a2 day** shelf life.
- Place the container on the top portion of the sandwich station.
- Store remaining pickles in the jar in the WIC labeled with **a30 day** shelf life.

DO (Verify that the Trainee completes the following tasks)

- ☐ Cleans and sanitizes hands and utensils. ☐ Thaws breads at room temperature.
- ☐ Properly fills squeeze bottles.
- ☐ Properly labels products with QC label.
- ☐ Stores products properly at closing and uses remaining products first the next day.

Classic Chicken Sandwich

Trainee: _____
Trainer: _____
Date: _____



TELL

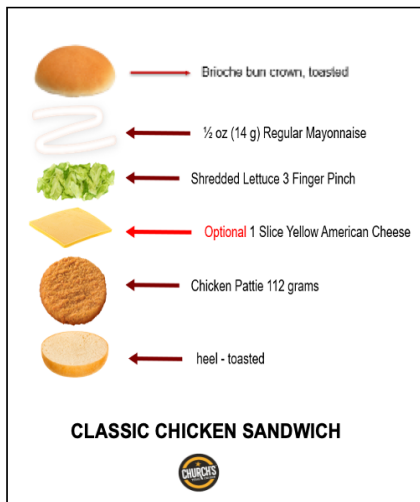
Supplies (Gather ALL Supplies FIRST)

- 340F Fryer
- Prince Castel T-20 Toaster (temperature setting: 5", crush Setting: "2".
- Duke MPHU- set for 220F
- Batter Cart- Batter and bread filet
- Fry basket and tongs
- Squeeze Bottle- Wide double opening
- Cooked Chicken Filet 2.6 oz
- 4" Brioche bun
- 1/2 size 2" Deep stainless steel pan w/grate
- Digital thermometer
- Assembled Sandwich Station with Condiments (Mayo, spicy mayo, shredded lettuce, American cheese)
- Packaging: Sandwich box

QUALITY STANDARDS

- Chicken filet must remain at 36F +-2F until ready to cook.
- Do not store bread in the walk in cooler or near heat. This will cause the bread to become stale.
- Quality times: Cooking time: Chicken Filet- **6:00 minutes**.
- Holding time: Chicken Filet- Duke Unit / Expedite Station **30 minutes**. Assembled Chicken Sandwich- **10 minutes**.

SHOW



- Clean and sanitize hands and utensils. Place gloves on.
- Place the heel (bottom) and crown (top) of 1 brioche bun into the toaster with the cut side facing forward. Avoid the center of the toaster.
- After toasting the bun, place on sandwich table inside sandwich box.
- Using a squeeze bottle, apply 3 circles of Mayo, starting from out to inside of the bun both side of the bun (14 grams each side)
- Using 3 pinch finger, place lettuce on top of the mayonnaise crown side.
- Place the chicken patty on top of mayonnaise on heel side.
- Place the cheese on top of chicken patty.
- Close the Sandwich and close sandwich box.
- If holding store at the expedite or sandwich station: maximum Quality Time- 10 minutes.

DO (Verify that the Trainee completes the following tasks)

- ☐ Cleans and sanitizes hands and utensils.
- ☐ Thaws breads at room temperature.
- ☐ Properly fills squeeze bottles.
- ☐ Properly labels products with QC label.
- ☐ Stores products properly at closing and uses remaining products first the next day.

Mexicana Chicken Sandwich

Trainee: _____
Trainer: _____
Date: _____



TELL

Supplies (Gather ALL Supplies FIRST)

- 340FFryer
- Prince Castel T-20 Toaster (temperature setting: 5", crush Setting "2". Duke MPFU- set for 220F
- Batter Cart- Batter and bread fillet
- Fry basket and tongs
- Squeeze Bottle - Widedoubleopening
- Cooked Chicken Filet 112g (3.9 oz)
- 4" Brioche bun
- Cooked corn tortillas
- Assembled Sandwich Station with Condiments (Spicy Mayo, shredded lettuce, red onions, American cheese)
- Packaging: Sandwich box

QUALITY STANDARDS

- Chicken filet must remain at 36F +-2F until ready to cook.
- Do not store bread in the walk in cooler or near heat. This will cause the bread to become stale.
- Quality times: Cooking time: Chicken Filet- **6:00 minutes** / Tortilla chips- **2 minutes**.
- Holding time: Chicken Filet- Duke Unit / Expedite Station **30 minutes**. Assembled Chicken Sandwich- **10 minutes**.
- Corn tortilla last for end of day in dry area.

SHOW



- Clean and sanitize hands and utensils. Place on gloves.
- Place the heel (bottom) and crown (top) of 1 bread into the toaster with the cut side facing forward. Avoid the center of the toaster.
- After toasting the bread, place on sandwich table inside sandwich box.
- Using a squeeze bottle, apply 3 circles of spicy mayo in each side of the bun 1/4 of the outside to the inside, making each circle smaller than the other (approximately 14 grams each side).
- Using 3 pinch finger, place red onion on top of the mayo.
- Using 3 pinch finger, place lettuce on top of the red onion.
- Place 1 slice of tomato on top of the lettuce.
- WORKING NOW ON THE HEEL**
- Using **FIFO**, place a chicken fillet on top of the spicy mayo.
- Place 1 slice of American cheese on top of the hot chicken fillet.
- Place 3 corn tortilla chips on top of the cheese.
- Close sandwich using the crown first.
- Place it in the premium sandwich box at expedite station.

DO (Verify that the Trainee completes the following tasks)

- ☐ Cleans and sanitize hands and utensils.
- ☐ Properly packages the sandwich with holding time.
- ☐ Properly assemble the Mexicana Chicken Sandwich.
- ☐ Can properly clean toaster if closing

BBQ Chicken Sandwich

Trainee: _____
 Trainer: _____
 Date: _____



TELL

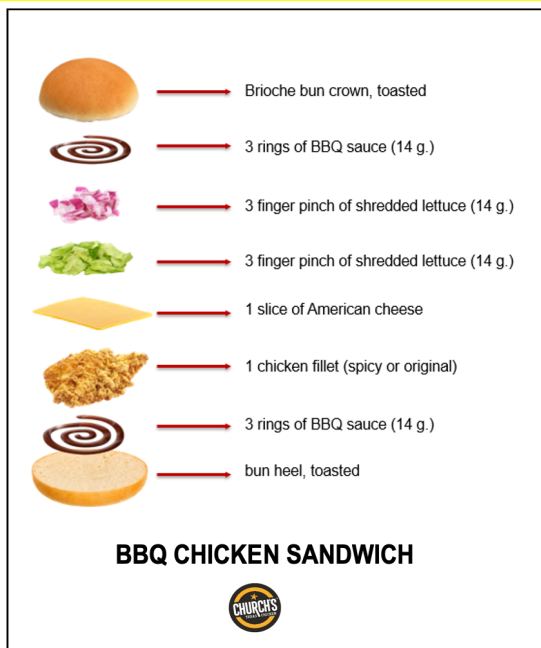
Supplies (Gather ALL Supplies FIRST)

- 340FFryer
- Prince Castel T-20 Toaster (temperature setting: 5", crush Setting "2". Duke MPFU- set for 220F)
- Batter Cart- Batter and bread filet
- Fry basket and tongs
- Squeeze Bottle - Wide double opening
- Cooked Chicken Filet 112g (3.9 oz)
- 4" Brioche bun
- Cooked Bacon strips
- Assembled Sandwich Station with Condiments (BBQ Sauce, shredded lettuce, red onions, American cheese)
- Packaging: Sandwich box

QUALITY STANDARDS

- Chicken filet must remain at 36F +-2F until ready to cook.
- Do not store bread in the walk in cooler or near heat. This will cause the bread to become stale.
- Quality times: Cooking time: Chicken Filet- **6:00 minutes**.
- Holding time: Chicken Filet- Duke Unit / Expedite Station **30 minutes**. Assembled Chicken Sandwich- **10 minutes**.
- Quality times: Cooking time: Bacon in Oven - **1:30 minutes**.
- Holding time: Bacon at sandwich station - **End of Day**

SHOW



- Clean and sanitize hands and utensils. Place gloves on.
- Place the heel (bottom) and crown (top) of 1 bread into the toaster with the cut side facing forward. Avoid the center of the toaster.
- After toasting the bread, place on sandwich table on in sandwich box.
- Using a squeeze bottle, apply 3 circles starting from out to inside of the bun Honey BBQ sauce on both side of the bun (14 grams each side)
- Add a pinch of red onion (14 grams).
- Using 3 pinch finger, place lettuce on top of the red onion.
- WORKING NOW ON THE HEEL**
- Using FIFO, place a chicken filet on top of the BBQ sauce.
- Place 1 slice of American cheese on top of the hot chicken filet.
- Place 4 half strips of bacon on top of the cheese.
- Close sandwich using the crown first.
- Place it in the premium sandwich box at expedite station.

DO (Verify that the Trainee completes the following tasks)

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|--|--|
| ☐ Cleans and sanitize hands and utensils. | ☐ Properly packages the sandwich with holding time. |
| ☐ Properly assemble the BBQ Bacon Chicken Sandwich. | ☐ Can properly clean toaster if closing |

Tex Supreme Chicken Sandwich

Trainee: _____

Trainer: _____

Date: _____



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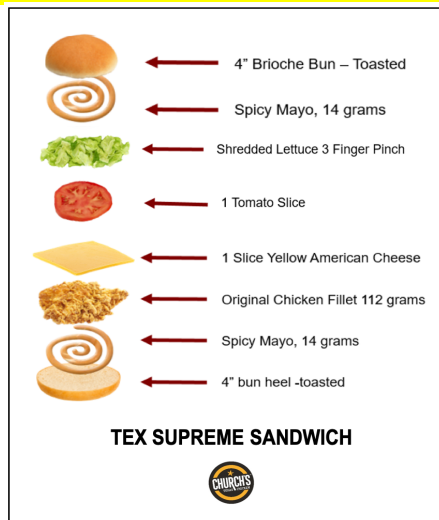
Supplies (Gather ALL Supplies FIRST)

- 340FFryer
- Prince Castel T-20 Toaster (temperature setting: 5", crush Setting "2". Duke MPFU- set for 220F
- Batter Cart- Batter and bread fillet
- Fry basket and tongs
- Squeeze Bottle- Wide double opening
- Cooked Chicken Fillet 112g (3.9 oz)
- 4" Brioche bun
- Assembled Sandwich Station with Condiments (Spicy Mayo, shredded lettuce, Tomato, American cheese)
- Packaging: Sandwich box

QUALITY STANDARDS

- Chicken fillet must remain at 36F +/- 2F until ready to cook.
- Do not store bread in the walk in cooler or near heat. This will cause the bread to become stale.
- Quality times: Cooking time: Chicken Fillet- **6:00 minutes**.
- Holding time: Chicken Fillet- Duke Unit / Expedite Station **30 minutes**. Assembled Chicken Sandwich- **10 minutes**.

SHOW



- Clean and sanitize hands and utensils. Apply gloves.
- Place the heel (bottom) and crown (top) of 1 bread into the toaster with the cut side facing forward. Avoid the center of the toaster.
- Using a squeeze bottle, apply spicy mayonnaise from the outside to the inside in a circular motion.
- Using 3 pinch finger, place lettuce on top of the spicy mayo.
- Place 1 slice of tomato on top of the lettuce.

WORKING NOW ON THE HEEL

- Using FIFO, place a chicken fillet on top of the spicy mayo.
- Place 1 slice of American cheese on top of the chicken fillet.
- Close sandwich using the crown first.
- Place it in the premium sandwich box at expedite station.

DO (Verify that the Trainee completes the following tasks)

- ☐ Cleans and sanitizes hands and utensils.
- ☐ Properly packages the sandwich with holding time.
- ☐ Properly assembles the Tex Supreme Chicken Sandwich.
- ☐ Can properly clean toaster if closing

Mexicana Wrap

Trainee: _____

Trainer: _____

Date: _____



TELL

Supplies (Gather ALL Supplies FIRST)

- 340°F Fryer
- Star Grill Toaster set at 520°F (271°C)
- Duke MPFU - set for 220°F
- Fry basket and tongs
- Squeeze Bottle - Wide double opening
- Cooked Tender Strips
- 10" Flour Tortilla
- Julian's Tortilla Strips
- Assembled Sandwich Station with Condiments (Julian Tortilla Strips, Spicy Mayo, shredded lettuce, Diced Red onions, Diced Tomatoes, and American cheese).
- Fry Dump Station- Landing area for wrap
- Packaging: Wrap sleeve with sticker.

QUALITY STANDARDS

- Tender Strips must remain at 36°F ± 2°F until ready to cook.
- Quality times: Cooking time: Tender Strips- **3:30 minutes** / Julian's Tortilla Strips **1:30 minutes**.
- Holding time: Tender Strips- Duke Unit **30 minutes** / Expedite Station **30 minutes**.
- Julian's Tortilla Strips last to end of day in dry area after cooked.
- Discard Veggies in the sandwich station at the end of the day.

SHOW



- Clean and sanitize hands and utensils. Place on gloves.
- Place flour tortilla in one side of the star grill without closing for 3 seconds.
- Using tongs, place heated tortilla on sandwich board.
- Place 1 slice of cheese cut in half 3/4 towards the edge of the tortilla.
- Using 3 pinch finger, place lettuce on top of the cheese.
- Using 3 pinch finger, place tomatoes on top of lettuce.
- Using 3 pinch finger, place red onion on top of tomatoes.
- Using a squeeze bottle applying a zigzag motion spicy mayo, from one side to the other side, on top of the red onion.
- Place 6 Julianne strips on top of the spicy mayo.
- Using FIFO, place 2 Tender Strips on top of the tortillas lengthwise.
- Fold bottom first and wrap towards station.
- Place on Star Grill and toast with seam down. (1 to 2 Wraps, 15 seconds).
- Place in wrap sleeve.
- Prepare as ordered.

DO (Verify that the Trainee completes the following tasks)

- ☐ Cleans and sanitize hands and utensils.
- ☐ Properly assembles and packages Mexicana Wrap
- ☐ Follow proper Tender Strips cooking procedure.
- ☐ Can properly clean toaster if closing

Tex Wrap

Trainee: _____

Trainer: _____

Date: _____



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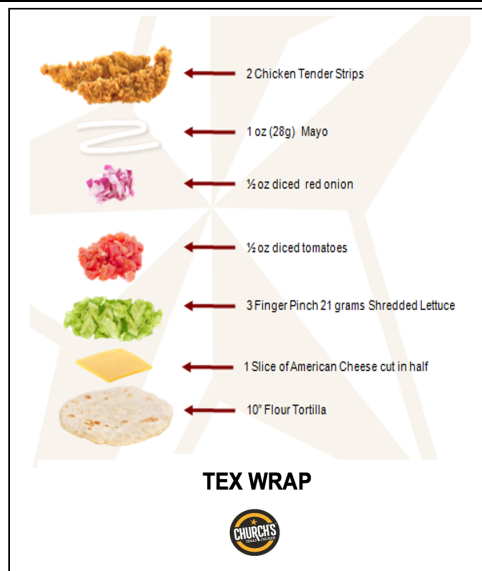
Supplies (Gather ALL Supplies FIRST)

- 340FFryer
- Star Grill Toaster set at 520F (271 C)
- Duke MPHU- set for 220F
- Frybasketandtongs
- Squeeze Bottle - Wide double opening
- Cooked Tender Strips
- 10"FlourTortilla
- Assembled Sandwich Station with Condiments (Mayo, shredded lettuce, Diced Red onions, Diced Tomatoes, and American cheese).
- Fry Dump Station- Landing area for wrap
- Packaging: Wrap sleeve with sticker.

QUALITY STANDARDS

- Tender Strips must remain at 36F +-2F until ready to cook.
- Quality times: Cooking time: Tender Strips- **3:30 minutes**
- Holding time: Tender Strips- Duke Unit **30 minutes** / Expedite Station **30 minutes**.
- Discard Veggies in the sandwich station at the end of the day.

SHOW



- Clean and sanitize hands and utensils. Place on gloves.
- Place flour tortilla in one side of the star grill without closing for 3seconds.
- Using tongs, place heated tortilla on sandwich board.
- Place 1 slice of cheese cut in half 3/4 towards the edge of the border of tortilla.
- Using 3 pinch finger, place lettuce on top of the cheese
- Using a 3 pinch finger, place tomatoes on top of the lettuce.
- Using a 3 pinch finger, place onions on top of the tomatoes.
- Using a squeeze bottle apply mayo in a zigzag motion from one side to the other side, on top of the onion.
- Using FIFO, take 2 Tenders and place on top of the mayo lengthwise.
- Fold bottom first and wrap towards station.
- Place on Star Grill and toast with seam down. (1to2 Wraps, 15seconds).
- Place in wrap sleeve with proper sticker.
- Prepared as ordered.

DO (Verify that the Trainee completes the following tasks)

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|---|---|
| ☐ Cleans and sanitize hands and utensils. | ☐ Properly assembles and packages Tex Wrap |
| ☐ Follow proper Tender Strips cooking procedure. | ☐ Can properly clean toaster if closing |

Tender Wrap

Trainee: _____

Trainer: _____

Date: _____



TELL

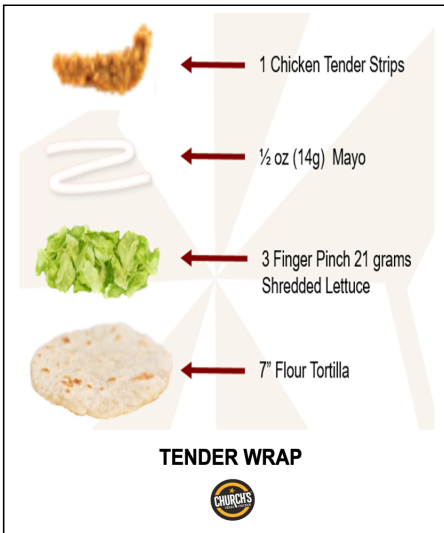
Supplies (Gather ALL Supplies FIRST)

- 340°F Fryer
- Star Grill Toaster set at 520°F (271°C)
- Duke MPHU- set for 220°F
- Fry basket and tongs
- Squeeze Bottle - Wide double opening
- Cooked Tender Strips
- 7" Flour Tortilla
- Assembled Sandwich Station with Condiments (Mayo, shredded lettuce).
- Fry Dump Station- Landing area for wrap
- Packaging: Wrap sleeve with sticker.

QUALITY STANDARDS

- Tender Strips must remain at 36°F +/- 2°F until ready to cook.
- Quality times: Cooking time: Tender Strips- **3:30 minutes**
- Holding time: Tender Strips- Duke Unit **30 minutes** / Expedite Station **30 minutes**.
- Discard Veggies in the sandwich station at the end of the day.

SHOW



- Clean and sanitize hands and utensils. Place on gloves.
- Place flour tortilla in one side of the star grill without closing for 5 seconds.
- Using tongs, place heated tortilla on sandwich boards on top of the wrap.
- Using 3 pinch finger, place lettuce on top of the tortilla.
- Using a squeeze bottle apply mayo in a zig zag motion, from one side to the other side, on top of the lettuce.
- Using FIFO, take 1 Chicken Tender and place it on top of the mayo lengthwise.
- Fold bottom first and wrap towards station.
- Place on Star Grill and toast with seam down. (1 to 2 Wraps, 15 seconds).
- Place in wrap sleeve with proper sticker.

DO (Verify that the Trainee completes the following tasks)

- ☐ Cleans and sanitize hands and utensils.
- ☐ Properly assembles and packages Tender Wrap
- ☐ Follow proper Tender Strips cooking procedure.
- ☐ Can properly clean toaster if closing