

Spicy Chicken Marination

Trainee: _____

Trainer: _____

Date: _____



TELL

Supplies (Gather ALL Supplies FIRST)

- | | |
|-------------------|--|
| ● Chicken | ● 1/2 size or 2/3 size stainless steel pan |
| ● Spicy Seasoning | ● Disposable Vinyl Gloves |
| ● Wax paper roll | ● Drain Pan |
| ● Chicken Pan | ● Day Label |
| | ● Bag Opener or Dedicated NSF Scissors |

QUALITY STANDARDS

- Spicy Chicken must marinate for a minimum of 12 hours prior to using.
- Spicy Chicken has a shelf life of 48 hours (or expiration date on the case).
- Spicy Chicken must be kept cold (Maximum of 40°F) in order to ensure Quality Chicken when using.
- When Hand Marinating Spicy Chicken it is important to tumble the chicken again 40 times after the 12 hour marination period to ensure thorough mixing of the seasoning.

SHOW

Bone-in Chicken Marination

- Clean and sanitize hands and utensils. Apply disposable vinyl gloves.
- Gather chicken from the case in the WIC and place in a 1/2 size pan to avoid bags from leaking onto the floor. Be sure to use chicken with the oldest kill date first.
- Put 32 pieces of chicken into the drain pan. Tumble to drain excess marinade.
- Place the 32 pieces of drained chicken into a chicken pan (ensure breast and thighs are bone side down) and sprinkle 1/2 of a packet of spicy seasoning evenly over the chicken.
- Tumble and drain 32 additional pieces of chicken and place in the chicken pan on top of the seasoning.
- Evenly sprinkle the remaining spicy seasoning over the chicken.
- Tumble chicken 40 times. Check for bare spots and tumble again if necessary.
- Cover pan with plastic wrap and indicate time the chicken is ready to use (12 hours) and expiration day (48 hours) using a day label placed on the front side of the pan.
- After 12 hours, remove cover and tumble chicken 40 times with gloved hands.
- Place chicken into chicken pans (max 128 pieces) –separating white and dark pieces -and cover with wax paper. Place day label onto front of pan indicating ready to use and expiration day.

Wing / Boneless Thigh Marination

- Clean and sanitize hands and utensils. Apply disposable vinyl gloves.
- Gather 10lbs of Wings / Boneless thighs in clean and sanitize chicken container
- Using 1 oz ladle add 2 oz of spicy seasoning to wings / boneless thighs
- Place the 32 pieces of drained chicken into a chicken pan (ensure breast and thighs are bone side down) and sprinkle 1/2 of a packet of spicy seasoning evenly over the chicken.
- Using gloved hand tumble wings / boneless thighs untill thoroughly coated and there are no visible bare or dry spots
- Tumble 20 times per 10lb of wings / boneless thighs
- Cover pan with chicken pan cover and indicate time the chicken is ready to use (12 hours) and expiration day (48 hours) using a day label placed on the front side of the pan.
- After 12 hours, remove cover and tumble chicken 20 times with gloved hands.

DO (Verify that the Trainee completes the following tasks)

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|---|---|
| ☐ Cleans and sanitizes hands and utensils. | ☐ Properly pans Spicy Chicken. |
| ☐ Uses gloves when preparing Spicy Chicken. | ☐ Properly labels Spicy Chicken with correct ready time and expiration day/time. |
| ☐ Follows the correct method for hand marinating chicken | |