

### Meal cards

Key in order as usual. Hit total. If under 7 dollars, hit cash twice. If over, key in 7 dollars, hit cash. Amount owed will be displayed. Key in amount given to complete transaction and place meal card w/receipt in drawer.

### Dinner order color codes

Yellow - credit/debit card  
Green - cash  
Purple - tea  
Pink - container of dressing (free with wings/25 cents otherwise)  
Orange - dessert

### Croutons

Olive oil (liberally), Italian seasoning, garlic powder. Bake at 350, checking every 8 minutes, fan setting on high. Rotate trays top to bottom.

### Labels

For items not listed, use 599. For wrong work type, hit escape, hit label on side menu, 161, enter, escape. To weigh individually, hit tare with container empty. To weigh shrinkage, use 63, 161. If too heavy to register, use 48.15 lb.

### Proofing/Baking

Do not let croissants rise too much. Dinner rolls should be touching. Stretch bagels during proofing process/before baking - (when baking bagels, do not mix types on one tray). For sub rolls, place sheet pan on top rack in proofer. Make sure water is in pan. Spray perforated sub pans. Stretch thawed sub rolls on sprayed sheet pans, lay in corn meal, place on perf. pan, proof for 20 minutes - longer will cause dough to collapse. Bake at 350 on high fan for 7 minutes, rotate, bake another 7 minutes.

### Muffins

Spray muffin pans along the edges only. Bake muffins at 325 with fan on low setting for 20 minutes then rotate and bake for 10 more minutes. Done when toothpick comes out clean.

### Slicer settings

Slicing dial set at 2.5 for ham, 1.5 for turkey, and 1.5 for beef (about 1 oz for each) fold in rows atop deli tissue. Cover with plastic wrap and label (I for Ingles or Boar's Head), Ham, Turkey, or beef, the date, and place in cooler. For tomatoes, set at 5.5/6.

### Sausage

Place approximately 15 patties in each row on a tissue-lined sheet pan and place on breakfast tray in cooler.

### Cookies

Spray tissue lined baking sheets and place approximately 15 cookies out (3 x 5). Bake at 325 for \_\_\_ minutes on low fan. If not done, rotate and bake 5 more minutes.

### Cobbler

Pour 3 cans of apples or other canned fruit into 2" short pan. In separate bowl, combine 1 cup each of sugar, self-rising flour, and milk. Pour over fruit. Bake 30-40 minutes.

### Chocolate pudding

In containers w/domed lids, place 3 layers of Oreo crumbles and 2 layers of chocolate pudding - starting with the Oreo crumbles.

### Floors

Floors are swept at 3:30 and hosed down/scrubbed, squeegeed. Hot water poured on floor helps rinse away residue.

### Deep frying

"Broiler chicken 8-piece cut up" bags in cooler: Cover in flour and place each piece in basket. (Plunge chicken into fryer or chicken will stick to basket). Cook in closed fryer for 16 minutes (give or take a minute) for an internal temp of 165 degrees. Safe to open fryer when pressure drops to zero or handle turns easily.

Chicken tenders: Cook in closed fryer for 10-12 minutes.

Okra: Cook in open fryer for 3 minutes.

Potato wedges: Cook in open fryer for 7-7-1/2 minutes.

Onion rings: Cook in open fryer for 3-1/2 minutes.

Frozen catfish: Cook in open fryer for 7 minutes.

Thawed Swai fish: Dredge in buttermilk, flour, buttermilk, flour and cook in open fryer for 7 minutes.

### Hot Bar

Combine satellite/hot bar items in new clean pans. Store in hot box. Do not cover fried items. For food not to be stored, place in bus tub, weigh out and record before throwing out.

### Closing bars

Break salad bar down at 6:45 pm. Shut down one pizza oven. Place dressings under bar. Shut down hot bar, pizza bar at 7 pm.

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