

**(Instrumental music)**

Hello, this is Alex Criswell coming to you live from Michigan City, Indiana on February 11th, 2014. Today we will learn how to portion an Olive Garden salad.

First, we will cover the basics of portioning and the required equipment and ingredients to complete the specified task.

Thereafter, we will learn the process of how Olive Garden salads are made with a short conclusion of why salad portioning is important to you and the restaurant.

So, join me Olive Garden workers in this short instructional journey on portioning an Olive Garden salad.

**Properly Portioning an Olive Garden Salad**

Salad portioning is required as part of Olive Garden's standards. Salads are portioned according to the number of guests who order salad with their meal which include 1-2 guests, 3 guests, or 4-5 guests.

The following chart, which is also included in your training materials, shows the correct amount of ingredients for a properly portioned Olive Garden salad according to the guest count.

The steps of this process include:

- 1) Sanitize the work surface
- 2) Gather equipment
- 3) Retrieve ingredients
- 4) Wash hands and put on food handling gloves
- 5) Balance (or tare) the digital scale
- 6) Portion the salad (according to the guest group size)

The work surface needs to be sanitized prior to portioning out a salad.

To sanitize the work surface, a towel, bucket, potable water, and a quaternary ammonium sanitizer packet will be needed.

Mix the Quaternary Ammonium (Q-25) packet contents with one gallon of lukewarm water in a sanitizer bucket.

Submerge the towel into the bucket containing the sanitizer solution, to ensure all areas of the towel are moistened and then wring dry.

Wipe the damp sanitizer towel across your work surface covering all exposed areas you will be working with and allow to wiped surface to air-dry.

The following materials/equipment will be needed to properly portion an Olive Garden salad:

- Olive Garden salad bowl & salad tongs
- Digital scale
- 1-oz ladle
- 2-oz spoodle
- Brown tongs
- Metal salad tongs
- Food handling gloves
- Assorted Steam table pans for ingredient storage

All necessary food ingredients for an Olive Garden salad include:

- Olive Garden Salad Mix
- Sliced Roma Tomatoes
- Pepperoncinis, drained
- Black Olives, drained
- Red Onion slices (rings)
- OG Signature Salad Dressing
- Homestyle Croutons

Before the salad portioning process, a food handler is required to wash their hands and apply gloves prior to handling ready to eat food.

Washing your hands is not a complex task, but it must be done correctly in order to prevent the spread of germs that can cause foodborne illness.

Food workers will need to wash their hands with hot water and soap while vigorously rubbing their hands together under the water for at least 20-25 seconds and then dry your hands with a single use paper towel.

Once you have washed your hands, you may put on your food handling gloves in order to handle ready to eat food and prevent cross-contamination.

In order to weigh an Olive Garden salad properly, individuals must be able to balance a digital scale prior to portioning the salad.

To use the scale, you will first need to place it on a flat surface and then power on the scale.

Place the OG salad bowl with the tongs on the scale. You will see the weight of the salad bowl and tongs displayed on the scale screen. In order to weigh the salad greens, the employee will need to "zero-out" or "tare" the scale.

To do this, press the "zero/tare" button on the scale and the scale will now display "zero" ounces.

You are now ready to portion an Olive Garden salad.

For this video demonstration, a 1-2 guest salad will be portioned; however, the method demonstrated is the required technique used when portioning a salad. It is imperative that employees follow the provided chart in your training materials to accurately portion an Olive Garden salad.

Begin your salad portioning by placing salad greens in the Olive Garden salad bowl on the balanced digital scale. The scale screen will display the weight of the lettuce--In this case 5.6 ounces will need to be displayed for a 1-2 guest salad.

Next, place two roma tomato slices, two pepperoncinis, two black olives, and six red onion rings into the salad bowl. Be sure to place the ingredients in a uniform order to allow for proper food presentation.

Finish the salad with two ounces of Olive Garden signature salad dressing and ten croutons.

Once complete, you may remove your gloves and prepare to deliver the salad to your guests.

Now that we are ready to serve our OG salad, let's take a moment to understand the need for portioning.

The need for food portioning is a vital aspect within the hospitality industry as portioning is a critical factor in controlling food cost.

So, How much is too much?

For example:

Roma Tomatoes are \$3.00 per pound, with about five per pound weighing at 3 ounces each.

With six slices per tomato, it roughly figures to about 19 cents per ounce.

With an average of one slice, at ½ ounce each with 100 servings per day, the annual cost of this average is \$3,467.50 (nearly \$3,500) for this single product alone!

Imagine how many products whether it is breadsticks, alfredo sauce, or anything else you give "just a little bit extra" on. It's like throwing your profits into the trash.

So how does it affect you?

Inadequate portioning can lead to confused guests

A guest may receive an over or under portioned item and your tip may be affected.

Loss of profit means budget cuts will take place

Loss of employee incentives and employee parties

Even the Loss of jobs.

Remember, Over-portioning is against the standards and company policy requires Corrective action up to and including termination

If all employee's effectively portion food; food costs will remain low and will bring substantial profit to the restaurant.

Let's review what we learned today

Now you should understand the basic concept of portioning within the restaurant by guest groups

You can gather the needed ingredients for the salad

And identify the required equipment to create the salad

You can describe the process of how salads are made

And state the Purpose of portioning and why it is vital to the operations of the restaurant and your job.

I thank you for joining me today and I will be back with more instructional podcasts on common tasks at Olive Garden.

Be sure to come back to this podcast when you need a quick refresher on the Olive Garden salad portioning process.

This is Alex Criswell signing out for today and hope you come back soon for upcoming podcasts and other instructional materials.

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Please note this podcast was created for educational purposes only and is not meant to represent or dictate any company training materials or proprietary information.