

007: The Man with the Golden Gun

Cuisine of Thailand

02/16/2011

Manager: Alex B. Criswell

# The Man with the Golden Gun (007)

Lab I

02/16/2011

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# **007: The Man with the Golden Gun**

## **Cuisine of Thailand**

**02/16/2011**

**Manager: Alex B. Criswell**

*Choice of Appetizer or Soup:*

**Appetizer:**

*A dual appetizer:*

**Gold Bag**

Crunchy western delight with chicken & vegetables within.

**Sesame Shrimp Toast\***

Ground shrimp topped upon toasted bread.

**Soup:**

**Thai Vegetable & Rice Soup**

Vegetable & rice soup made with a western world influence.

**Salad:**

**Green Papaya Salad**

A unique Thai salad served with shaved green papaya, assorted vegetables, and fresh apple. Topped with a lime dressing.

## Main Entrée:

### *Your choice of:*

#### **Oven Roasted Duck**

A juicy duck breast topped with a flavorful red curry sauce\*\*.  
Served with steamed white rice & stir-fried vegetables.

#### **Thai-Style Grilled Chicken**

Marinated chicken with your choice of sauce (Peanut\*, Red Chili, or Lime)  
Served with steamed white rice & stir-fried vegetables.

#### **Stir-Fry Basil Noodles\***

Stir-fried rice noodles with fresh basil & tofu.  
Served with stir-fried vegetables.

## Dessert:

### *A dual dessert:*

#### **Mango & Sticky Rice\*\***

Fresh sliced mango served with sticky coconut rice.

#### **Crisp Rubies\*\***

Sweetened water chestnuts served with coconut cream & shaved ice.

## Beverages:

**Thai Iced Tea\*\*, Unsweetened Iced Tea, or Regular & Decaffeinated Coffee**

\*Please note the following allergens in this evening's menu: Peanuts, Soy, or Shellfish.

\*\*Includes Dairy Products

# **007: Golden Gun Lab**

**02/16/2011**

## **Food Course Abbreviations**

*Appetizer-Gold Bags & Sesame Shrimp Toasts-(APP)*

*Soup- Thai Vegetable & Rice Soup-(SOUP)*

*Salad-Green Papaya Salad-(SAL)*

*Dinner: Red Meat/Duck- (DUCK)*

*Dinner: White Meat/Chicken-(CHIX)*

*Dinner: Meatless/Tofu-(TOFU)*

*Dessert: Mango & Sticky Rice & Crisp Rubies-(DESS)*

*Specialty Beverage: Thai Iced Tea-(TEA)*

007: *The Man with the Golden Gun (Lab I-2/16)*

Manager: Alex B. Criswell

APP: **Gold Bags** (Ground Chicken & Vegetables in a Wonton Wrapper)

APP: **Shrimp Toast** –*Shellfish Allergy*

(Ground Shrimp on top of crisp white bread)

SOUP: **Thai Vegetable & Rice Soup**

(Veg. & rice soup with a Thai broth)

SAL: **Green Papaya Salad**

(Shaved papaya salad w/ a lime dsq.)

\*\*Meat Entrees: Rice/Veg. \*\*

CHIX: **Thai Grilled Chicken** (Chix w/ choice of Peanut (*Nut Allergy*), Lime, or Chili Sauce)

DUCK: **Oven Roasted Duck**

(Duck breast topped w/ red curry sauce\*)

TOFU: **Stir-Fry Basil Noodles** (S.F. Noodles w/ fresh basil & tofu) \*\*Veg. Only\*\* (*Tofu-Soy Allergy*)

DESS: **Mango & Sticky Rice\***

(Sliced Mango served w/ sticky coconut rice)

DESS: **Crisp Rubies\*** (Sweetened Water Chestnuts served with coconut cream)

TEA: **Thai Iced Tea\*** (A sweetened dark western tea with condensed milk and cream) (\*Includes Dairy Products)

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DESS: Crisp Rubies (Sweetened Water Chestnuts served with coconut cream)

TEA: Thai Iced Tea (A sweetened dark western tea with condensed milk and cream)

# Schedule

**February 16th, 2010**

Restaurant Manager:

- Alex B. Criswell-General Manager(GM)
- Chef Barbara Henning-Front of House(FOH) Manager
- Chef Pitparnee Duangpustra-Back of House(BOH/HOH) Manager

Opening Time: 1800

Closing Time: 2100

IN Time: 1300 (SUL 301)

Kitchen Time: after meeting OR by 1400

OUT Time: 2200 OR when everyone is finished.



<b>Appetizer I*</b>	Redacted	<b>Gold Bags</b>
<b>Appetizer II*</b>	Redacted	<b>Sesame Shrimp Toasts</b>
<b>Soup*</b>	Redacted	<b>Thai Vegetable &amp; Rice Soup</b>
<b>Salad*</b>	Redacted	<b>Green Papaya Salad</b>
<b>Dessert I</b>	Redacted	<b>Crisp Rubies</b>
<b>Dessert II</b>	Redacted	<b>Mango &amp; Sticky Rice</b>
<b>Entrée I/WM</b>	Redacted	<b>Thai Grilled Chicken</b>
<b>Entrée II/RM</b>	Redacted	<b>Roasted Duck</b>
<b>Entrée III/Veg</b>	Redacted	<b>Stir-Fry Basil Noodles</b>
<b>Server 1</b>	Redacted	
<b>Server 2</b>	Redacted	
<b>Server 3</b>	Redacted	
<b>Server 4</b>	Redacted	
<b>Server 5</b>	Redacted	
<b>Server 6</b>	Redacted	
<b>Server 7</b>	Redacted	
<b>Dishroom I</b>	Redacted	<b>Loader</b>
<b>Dishroom II</b>	Redacted	<b>Unloader</b>
<b>Dishroom III</b>	Redacted	<b>Floater</b>
<b>Chef</b>	Chef Pit	<b>Back of the House</b>
<b>Professor</b>	Chef Henning	<b>Front of the House</b>

\*\*\*Regardless of your job duties (whether easy or difficult), it is required that EVERYONE assists each other. Remember; If one falls, we all could fall.

## HTM 492 Closing Checklist revised 5/19/2009

### BOH

- \_\_\_\_\_ bain marie properly drained - all food debris removed - properly cleaned
- \_\_\_\_\_ convection oven - top and bottom - nothing left & any 492 spills properly cleaned up
- \_\_\_\_\_ combi-oven/steamer - top and bottom - nothing left & any 492 spills properly cleaned up
- \_\_\_\_\_ steam jacketed kettle properly cleaned including drain pan
- \_\_\_\_\_ tilt fry pan properly cleaned *IF USED FOR LAB*
- \_\_\_\_\_ warmer to the left of the tilt fry pan - nothing left & any 492 spills properly cleaned up
- \_\_\_\_\_ range 6 burner top, shelf above range [underside also], backsplash + drip pan under range - all cleaned
- \_\_\_\_\_ conventional ovens [1, 2, & 3] under range *IF USED FOR LAB*
- \_\_\_\_\_ griddle + drip pan under griddle *IF USED FOR LAB*
- \_\_\_\_\_ broiler & salamander + drip pan under broiler *IF USED FOR LAB*
- \_\_\_\_\_ free standing warmer - sheet pans removed and washed - bottom wiped clean
- \_\_\_\_\_ cooler [2 door] - ALL food items removed, sides & bottom wiped clean, NOTHING left inside
- \_\_\_\_\_ cooler [1 door] - ALL food items removed, sides & bottoms wiped clean, NOTHING left inside
- \_\_\_\_\_ cooler/freezer combination - 492 items properly labeled as such
- \_\_\_\_\_ All station counters cleaned and sanitized in preparation for Chartwell's in a.m.
- \_\_\_\_\_ dish machine taken apart as per EcoLab demonstration
- \_\_\_\_\_ dish machine strainer baskets are clean and not just sprayed, trapped food bits are removed from bottom of machine, dishwasher parts are in drainer in preparation for Chartwell in a.m.
- \_\_\_\_\_ ALL stations and floors - mopped and free of standing water - dust pans and brooms returned to proper place
- \_\_\_\_\_ ALL dishes, flatware, glassware and brown trays removed from dish room and properly stored
- \_\_\_\_\_ round and oval trays washed and stacked properly to dry [rounds on an angle; ovals Xed]
- \_\_\_\_\_ ALL parts for mixers, food processor, and blender are accounted for in the dry storage room
- \_\_\_\_\_ ALL wasted food and debris is removed from the dry storage room floor; shelves organized
- \_\_\_\_\_ ALL alcohol is returned to the dry storage area and stored properly
- \_\_\_\_\_ rolling carts in kitchen next to prep tables
- \_\_\_\_\_ keys returned to Chartwell's or your instructor [DO NOT LET KEYS GET LOCKED IN OFFICE]

### FOH

- \_\_\_\_\_ soiled linen counted and in linen bag to be returned to Mickey's linens
- \_\_\_\_\_ beverage containers & coffee machines have been properly emptied (check coffee filter) and wiped clean
- \_\_\_\_\_ decorations returned to 3<sup>rd</sup> floor and stored properly [NOT JUST SHOVED IN THE ROOM]
- \_\_\_\_\_ ALL room dividers & podium returned to place of origin- NOTHING left in/on podium
- \_\_\_\_\_ music removed from sound system and returned to owner, SOUND SYSTEM TURNED OFF
- \_\_\_\_\_ tables returned to place of origin
- \_\_\_\_\_ cafeteria floor where beverage station was placed, mopped and free of any sticky or debris
- \_\_\_\_\_ hallway mopped; mop and bucket properly put away in Chartwell's cleaning supplies closet
- \_\_\_\_\_ clothing and hangers removed from floor and bench in lady's locker room
- \_\_\_\_\_ cafeteria tables free of soda cups/cans, containers, napkins or other debris b4 staff dismissed

# Food Preparation for Dining Room

## ICED TEA

For each 3 gallons of tea use the following recipe:

<u>Ingredient</u>	<u>Amount</u>	
"1 ounce" [large] tea bags-----	6 each	<b>**USE ONLY FOODSERVICE SIZE TEA BAGS**</b>
"boiling" water-----	1 gallon	
"cold" water-----	2 gallons	

- Procedure:
- 1) Place tea bags in a stainless steel container.
  - 2) Pour boiling water over tea bags
  - 3) Steep for 10 minutes off the heat
  - 4) Remove tea bags [if tea bags break, START OVER]
  - 5) Pour hot tea into cold water – DO NOT ADD ICE
  - 6) FOR SERVICE: Fill glasses with ice and fill with tea just before serving

***Always*** pour the hot tea concentrate into the cold water. ***DO NOT*** refrigerate or put ice into the tea prior to service. Cloudiness develops in tea that has been refrigerated.

## LEMONS

Lemon slices for waters:

- 1) zest the lemons 1<sup>st</sup>; put the zest in an OPEN container; take it to the line for service
- 2) slice the lemons on **CLEANED** slicer; width set on [ 10 ]; [ 10-12 ] slices per lemon
- 3) remove seeds with end of a potato peeler or tines of a fork – this should not take all day

Lemon wedges for tea:

- 1) cut off ends of each lemon; cut in half lengthwise; cut each lemon into [ 8-10 ] wedges
- 2) about 1/3 of the way from one end make a cut to the peel [so lemon can be put on glass rim]
- 3) remove seeds with end of a potato peeler or tines of a fork – this should not take all day

## COFFEE, DECAFFEINATED COFFEE, HOT TEA

ALWAYS "BREW" A CARAFE OF HOT WATER FIRST TO CLEAN OUT OLD WATER.

We brew our own coffee, decaffeinated coffee, and hot water for tea in the dining room with our drip unit(s). Brown lip glass carafes are for regular coffee; orange lip glass carafes are for decaffeinated coffee and hot water. Use Stewarts brand only \*\*\*.

Procedure: Fill water in carafes to top of lettering. Use filters with ½ cup coffee or decaffeinated coffee or filter empty pot for hot water. Put empty pot in holder before pouring water in top of unit. (If using top unit to keep pot warm, remember to push switch for upper burner.) NEVER PUT AN EMPTY POT ON A LIT BURNER. Handle carafes carefully and use the correct one for the product intended.

## CREAMERS

USE **ULTRA-PASTEURIZED CREAM ONLY**. Get small glass creamer pitchers; pour cream into each only ¾ full; place on tray and refrigerate until just before service. Ratio: 1 pitcher for every 10 guests. Ultra-pasteurized cream DOES NOT have to be held on ice at the bev station.

## Lab Manager

### Set Up

- ✓ obtain reservations list from Behavioral Sciences Office
- ✓ confer with your instructor regarding floor diagram taking into consideration needed aisle space and workflow during peak periods
- ✓ come early to set up décor
- ✓ brief staff on duties at 1:00
- ✓ go to BOH first to get everything moving along and answer any questions
- ✓ supervise placement of tables to match flow diagram
- ✓ supervise setting of tables – what is missing, uneven, or in the wrong place?
- ✓ supervise decoration setup
- ✓ run between BOH and FOH helping out wherever assistance is needed BUT remember, the manager gets the work done through the staff, if the manager is doing all the work, the manager isn't supervising
- ✓ assign tables and guest checks to servers – record numbers on list and diagram
- ✓ check staff for proper attire including required apron for "check holder"
- ✓ brief wait staff on any menu particulars or changes at pre-meal meeting

### During the Lab – working with FOH lab assistant when appropriate

- ✓ greet guests at door with smile
- ✓ check off guest's names on reservation list as they arrive; make any necessary changes to reservations list [4 guests instead of 6; 3 guests instead of 2]
- ✓ check table on floor diagram as guests arrive; note any changes [in terms of numbers]
- ✓ introduce yourself and lead guests to their tables; pull out chairs for ladies when possible
- ✓ present menus [ladies 1<sup>st</sup>]; DO NOT put menu on charger plate or table
- ✓ alert service staff to any guest number or table changes
- ✓ check service staff for proper techniques during meal – remind service staff to be seen and "present" in the dining room - assist service staff when needed
- ✓ check beverage station and on into kitchen to ensure staff are "working" and not "congregating" at the water cooler
- ✓ be attentive and alert to the dining process in case a customer requires additional service during the meal; visit tables NO MORE THAN TWICE during the seating
- ✓ alert FOH lab assistant and your instructor to any potential problems IMMEDIATELY

### After the Meal – working with FOH lab assistant & and your instructor as needed

- ✓ tally the reservation list
- ✓ collect all used and unused checks
- ✓ match reservation list to checks
- ✓ locate missing checks if appropriate
- ✓ balance receipts – be sure staff have noted on check any changes in guest numbers
- ✓ prepare receipts, checks, and bursar form for police pick-up
- ✓ remove music from sound system and return to owner
- ✓ supervise and complete Closing Checklist procedures/tasks
- ✓ make sure cafeteria tables are free of soda cups/cans, food containers, napkins and all other debris before students are dismissed



# Statement of Duties

## FOH/ALL POSITIONS

All Positions:

Lab I:

1:00-1:44

Meet in designated area for pre-lab meeting with any questions that are needed to be answered.

1:44-1:59

Change into proper attire. Remember to remove all rings and jewelry; as well as wearing the following: Purdue Chef Jacket, fully enclosed slip-resistant shoes, hair restrain/white baseball cap, fitted pants with no exposed skin.

2:00

Enter designated workstation

2:01-5:40

Follow Statement of Duties, as directed. Ask for help when needed.  
Assist other's during down time.

Ensure that proper sanitation guidelines are followed at all times.

5:40-6:15

Fill water glasses and specialty beverages and place on tables according to table diagrams.

6:16-6:29

Ensure dining room is completely clean and set.

Gather at the front door to greet your assigned guests/tables.

6:30-8:59

Dinner Service.

Clean as quickly as possible.

While guests are still in the dining room, you may remove everything from your tables once your guests have left except for the centerpieces.

During peak times, FOH staff is responsible for the upkeep the side station which includes; but is not limited to:

- Brewing Coffee
- Brewing Iced Tea
- Preparing Specialty Beverage
- Keeping side station free of debris and spills.
- Assisting in the scraping of soiled plates and transferring loaded soiled dish cart to dish room.

#### 9:00-9:59

Clean up the dining room after all guests leave.

Assist in cleaning the buffet room as well as breaking down the side station and breakdown station.

Break down tables and move chairs.

## FOH MANAGER STATEMENT OF DUTIES\*

(All times are CST/PM-Evening)

1:00-1:15-Handout duties, enforce sanitation guidelines

1:16-1:29 -Answer questions

2:00- All Staff enters designated areas.

2:01-3:59-Assist students as needed.

4:00-5:15-. Inspect all students' progress, & enforce time limits where applicable.

5:16-5:44-Prepare for dinner service. Designate additional duties, if needed.

5:45-6:29- Check over dining room and designated areas to ensure that all procedures are being properly followed.

6:30-9:00-Dinner Service

- Ensure that all guests are seated properly and all food is being properly portioned.

- Dismiss tables by section if necessary to avoid guest traffic and crowding issues.

- Follow sanitation guidelines at all times.

- Promote TEAMWORK and ensure all students are helping out each other.

- ("Standing Around" will not be permitted).

9:01-10:00- Clean up dining room, buffet room, and service area(s).

Designate additional individuals to assist in the dish-room. Have other individuals sweep/mop floors and take out trash.

\*Lab Manager may also assist.



## Statement of Duties

Job Duty: *Server*

Name: **Redacted**

**\*All times are evening (PM)**

Pre-Prep Schedule:

3:30-5:00

Begin preparing Gold Bags as directed. Ask Chef Pit for assistance if needed.

Lab I:

2:00-2:59

Pull the following dishes and take to dish to be washed

Racks of coffee cups (80) and saucers (80)

Forks (80 small, 80 regular)

Spoons (80) and soup spoons (80)

Dessert forks, spoons, and knives (80)

Water glasses, beverage glasses (80)

Water pitchers (6)

Creamers (14)

Tea kettles (8)

Coffee pots: 2 Regular & 2 Decaf. One decaf pot will be used for heated hot water.

Thermal (1): This will be filled with hot water.

3:00-3:44

Assist FOH Staff with polishing all silverware and glasses.

3:45-4:15

Begin to brew Iced Tea(as directed) and allow to cool in cooler.

Help set tables and ensure that all tables are *uniform*.

4:16-5:19

Assist staff with setting up and decorating the buffet room and buffet, salad, and dessert line(s)/table(s).

5:20-5:39

Change clothes and prepare for briefing of the menu and night's events.

Assist other students with duties if they need help prior to changing.

5:40-6:15

Fill water glasses and specialty beverages and place on tables according to table diagrams.

6:16-6:29

Ensure dining room is completely clean and set.

Gather at the front door to greet your assigned guests/tables.

6:30-8:59

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9:00-9:59

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Assist in cleaning the buffet room as well as breaking down the side station and breakdown station.

Break down tables and move chairs.

# Statement of Duties

Job Duty: *Server*

Name: **Redacted**

**\*All times are evening (PM)**

Pre-Prep Schedule:

3:00-4:30

Prepare peanut sauce as directed.

Lab I:

2:00-2:59

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Forks (80 small, 80 regular)

Spoons (80) and soup spoons (80)

Dessert forks, spoons, and knives (80)

Water glasses, beverage glasses (80)

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Coffee pots: 2 Regular & 2 Decaf. One decaf pot will be used for heated hot water.

Thermal (1): This will be filled with hot water.

### 3:00-3:44

Wash and sanitize beverage tables.

Wheel the coffee stand to the FOH, place clean pots on the stand until time to fill the pots.

Place tea kettles on a saucer along with a tea bag.

Wash out the thermos containers and fill with appropriate beverages (1 Iced Tea, 2 Water, & 1 Specialty Beverage). Any backup thermoses go to the cooler.

Ensure there are buckets underneath the specialty beverage and water container for accidental spills.

### 3:45-4:15

Sweep dining room and buffet room.

Inspect for anything that may be out of place or misplaced.

Help with decorations/dining room set up.

Assist any other staff that needs assistance

### 4:16-4:59

Assist FOH staff in setting up the dining room, side station, and breakdown station.

### 5:00-5:19

Assist the BOH staff with setting up the buffet; and prepare for the FOH meeting/briefing.

Make sure you are familiar with the menu, your table section, and table seating time.

### 5:20-5:39

Change clothes and prepare for briefing of the menu and night's events.

Assist other students with duties if they need help prior to changing.

5:40-6:15

Fill water glasses and place them on the tables. Pull the creamer and specialty drink out of the cooler .

Begin preparing coffee warming the hot water at 5:45.

6:16-6:29

Ensure dining room is completely clean and set.

Gather at the front door to greet your assigned guests/tables.

6:30-8:59

Dinner Service.

Clean as quickly as possible.

While guests are still in the dining room, you may remove everything from your tables once your guests have left except for the centerpieces.

During peak times, FOH staff is responsible for the upkeep the side station which includes; but is not limited to:

- Brewing Coffee
- Brewing Iced Tea
- Preparing Specialty Beverage
- Keeping side station free of debris and spills.
- Assisting in the scraping of soiled plates and transferring loaded soiled dish cart to dish room.

9:00-9:59

Clean up the dining room after all guests leave.

Assist in cleaning the buffet room as well as breaking down the side station and breakdown station.

Break down tables and move chairs.

# Statement of Duties

Job Duty: *Server*

Name: **Redacted**

**\*All times are evening (PM)**

Pre-Prep Schedule:

3:30-5:00

Blanch vegetables for stir-fry vegetables as directed.

Lab I:

2:00-3:29

Review diagram for napkin fold and fold napkins as instructed.

Fold enough napkins needed for a seating of 80 people and place them on the table once the table is set.

3:30-3:59

Assist staff in setting tables and preparing buffet room.

4:00-4:59

Assist in decorating the dining room.

Once you are done, help the other wait staff with polishing glasses.

5:00-5:19

Assist the BOH staff with setting up the buffet; and prepare for the FOH meeting/briefing.

Make sure you are familiar with the menu, your table section, and table seating time.

5:20-5:39

Change clothes and prepare for briefing of the menu and night's events.

Assist other students with duties if they need help prior to changing.

5:40-6:15

Fill water glasses and specialty beverages and place on tables according to table diagrams.

6:16-6:29

Ensure dining room is completely clean and set.

Gather at the front door to greet your assigned guests/tables.

6:30-8:59

Dinner Service.

Clean as quickly as possible.

While guests are still in the dining room, you may remove everything from your tables once your guests have left except for the centerpieces.

During peak times, FOH staff is responsible for the upkeep the side station which includes; but is not limited to:

- Brewing Coffee
- Brewing Iced Tea
- Preparing Specialty Beverage
- Keeping side station free of debris and spills.
- Assisting in the scraping of soiled plates and transferring loaded soiled dish cart to dish room.

9:00-9:59

Clean up the dining room after all guests leave.

Assist in cleaning the buffet room as well as breaking down the side station and breakdown station.

Break down tables and move chairs.



# Statement of Duties

Job Duty: *Server*

Name: **Redacted**

**\*All times are evening (PM)**

Pre-Prep Schedule:

3:00-4:30

Assist in cutting the vegetables for the stir-fry. Assist other students as needed.

Lab I:

2:00-2:59

Pull the following dishes and take to dish to be washed

Racks of coffee cups (80) and saucers (80)

Forks (80 small, 80 regular)

Spoons (80) and soup spoons (80)

Dessert forks, spoons, and knives (80)

Water glasses, beverage glasses (80)

Water pitchers (6)

Creamers (14)

Tea kettles (8)

Coffee pots: 2 Regular & 2 Decaf. One decaf pot will be used for heated hot water.

Thermal (1): This will be filled with hot water.

### 3:00-3:44

Wash and sanitize beverage tables.

Wheel the coffee stand to the FOH, place clean pots on the stand until time to fill the pots.

Place tea kettles on a saucer along with a tea bag.

Wash out the thermos containers and fill with appropriate beverages (1 Iced Tea, 2 Water, & 1 Specialty Beverage). Any backup thermoses will go to the cooler.

Ensure there are buckets underneath the specialty beverage and water container for accidental spills.

### 3:45-4:15

Sweep dining room and buffet room.

Inspect for anything that may be out of place or misplaced.

Help with decorations/dining room set up.

Assist any other staff that needs assistance

### 4:16-4:59

Assist FOH staff in setting up the dining room, side station, and breakdown station.

### 5:00-5:19

Assist the BOH staff with setting up the buffet; and prepare for the FOH meeting/briefing.

Make sure you are familiar with the menu, your table section, and table seating time.

### 5:20-5:39

Change clothes and prepare for briefing of the menu and night's events.

Assist other students with duties if they need help prior to changing.

### 5:40-6:15

Fill water glasses and place them on the tables. Pull the creamer and specialty drink out of the cooler .

Begin preparing coffee and warming the hot water at 5:45.

6:16-6:29

Ensure dining room is completely clean and set.

Gather at the front door to greet your assigned guests/tables.

6:30-8:59

Dinner Service.

Clean as quickly as possible.

While guests are still in the dining room, you may remove everything from your tables once your guests have left except for the centerpieces.

During peak times, FOH staff is responsible for the upkeep the side station which includes; but is not limited to:

- Brewing Coffee
- Brewing Iced Tea
- Preparing Specialty Beverage
- Keeping side station free of debris and spills.
- Assisting in the scraping of soiled plates and transferring loaded soiled dish cart to dish room.

9:00-9:59

Clean up the dining room after all guests leave.

Assist in cleaning the buffet room as well as breaking down the side station and breakdown station.

Break down tables and move chairs.

## Statement of Duties

Job Duty: *Server*

Name: **Redacted**

**\*All times are evening (PM)**

Pre-Prep Schedule:

3:00-4:30

Prepare soup rice and red curry sauce as directed. See Chef Pit for assistance.

Lab I:

2:00-3:29

Arrange tables according to diagram.

Gather table linens and place on tables evenly.

Begin to polish clean silverware using vinegar water (ratio/0.25 C: 1 gal water)

3:30-4:15

Gather all the clean dishes needed to set the tables & set the tables according to the place setting diagrams.

After the tables are set, begin to polish the water & specialty beverage glasses with the water vinegar mixture. As you are polishing the glasses, set the glasses on sheet trays according to type of glass.

4:16-4:29

Make specialty drink using recipe that is attached.

Gather sugar, salt, and pepper and fill in the side station. Place on trays for dinner service. Sugar, Salt, and Pepper will not be placed on tables; unless requested by guest.

4:30-4:59

Zest required amount of lemons for slices and wedges. Slice the lemons according to the HTM 492 Lab Manual Guide. Once lemons are sliced, wedge the remaining amount of lemons. Ask manager for assistance if needed.

5:00-5:19

Assist the BOH staff with setting up the buffet; and prepare for the FOH meeting/briefing.

Make sure you are familiar with the menu, your table section, and table seating time.

5:20-5:39

Change clothes and prepare for briefing of the menu and night's events.

Assist other students with duties if they need help prior to changing.

5:40-6:15

Fill water glasses and specialty beverages and place on tables according to table diagrams.

6:16-6:29

Ensure dining room is completely clean and set.

Gather at the front door to greet your assigned guests/tables.

### 6:30-8:59

Dinner Service.

Clean as quickly as possible.

While guests are still in the dining room, you may remove everything from your tables once your guests have left except for the centerpieces.

During peak times, FOH staff is responsible for the upkeep the side station which includes; but is not limited to:

- Brewing Coffee
- Brewing Iced Tea
- Preparing Specialty Beverage
- Keeping side station free of debris and spills.
- Assisting in the scraping of soiled plates and transferring loaded soiled dish cart to dish room.

### 9:00-9:59

Clean up the dining room after all guests leave.

Assist in cleaning the buffet room as well as breaking down the side station and breakdown station.

Break down tables and move chairs.

# Statement of Duties

Job Duty: *Server*

Name: **Redacted**

**\*All times are evening (PM)**

Pre-Prep Schedule:

3:30-5:00

Prepare Sticky Rice as directed. See Chef Pit for assistance.

Lab I:

2:00-3:29

Review diagram for napkin fold and fold napkins as instructed.

Fold enough napkins needed for a seating of 80 people and place them on the table once the table is set.

3:30-3:59

Assist staff in setting tables and preparing buffet room.

4:00-4:59

Assist in decorating the dining room.

Once you are done, help the other wait staff with polishing glasses.

5:00-5:19

Assist the BOH staff with setting up the buffet; and prepare for the FOH meeting/briefing.

Make sure you are familiar with the menu, your table section, and table seating time.

5:20-5:39

Change clothes and prepare for briefing of the menu and night's events.

Assist other students with duties if they need help prior to changing.

5:40-6:15

Fill water glasses and specialty beverages and place on tables according to table diagrams.

6:16-6:29

Ensure dining room is completely clean and set.

Gather at the front door to greet your assigned guests/tables.

6:30-8:59

Dinner Service.

Clean as quickly as possible.

While guests are still in the dining room, you may remove everything from your tables once your guests have left except for the centerpieces.

During peak times, FOH staff is responsible for the upkeep the side station which includes; but is not limited to:

- Brewing Coffee
- Brewing Iced Tea
- Preparing Specialty Beverage
- Keeping side station free of debris and spills.
- Assisting in the scraping of soiled plates and transferring loaded soiled dish cart to dish room.

9:00-9:59

Clean up the dining room after all guests leave.

Assist in cleaning the buffet room as well as breaking down the side station and breakdown station.

Break down tables and move chairs.



## Statement of Duties

Job Duty: *Server*

Name: **Redacted**

**\*All times are evening (PM)**

Pre-Prep Schedule:

3:00-4:30

Prepare Soup Vegetables as directed and assist others as needed.

Lab I:

2:00-3:29

Arrange tables according to diagram.

Gather table linens and place on tables evenly.

Begin to polish clean silverware using vinegar water (ratio/0.25 C: 1 gal water)

3:30-4:15

Gather all the clean dishes needed to set the tables & set the tables according to the place setting diagrams.

After the tables are set, begin to polish the water & specialty beverage glasses with the water vinegar mixture. As you are polishing the glasses, set the glasses on sheet trays according to type of glass.

4:16-4:29

Make specialty drink using recipe that is attached.

Gather sugar, salt, and pepper and fill in the side station. Place on trays for dinner service. Sugar, Salt, and Pepper will not be placed on tables; unless requested by guest.

4:30-4:59

Zest required amount of lemons for slices and wedges. Slice the lemons according to the HTM 492 Lab Manual Guide. Once lemons are sliced, wedge the remaining amount of lemons. Ask manager for assistance if needed.

5:00-5:19

Assist the BOH staff with setting up the buffet; and prepare for the FOH meeting/briefing.

Make sure you are familiar with the menu, your table section, and table seating time.

5:20-5:39

Change clothes and prepare for briefing of the menu and night's events.

Assist other students with duties if they need help prior to changing.

5:40-6:15

Fill water glasses and specialty beverages and place on tables according to table diagrams.

6:16-6:29

Ensure dining room is completely clean and set.

Gather at the front door to greet your assigned guests/tables.

6:30-8:59

Dinner Service.

Clean as quickly as possible.

While guests are still in the dining room, you may remove everything from your tables once your guests have left except for the centerpieces.

During peak times, FOH staff is responsible for the upkeep the side station which includes; but is not limited to:

- Brewing Coffee
- Brewing Iced Tea
- Preparing Specialty Beverage
- Keeping side station free of debris and spills.
- Assisting in the scraping of soiled plates and transferring loaded soiled dish cart to dish room.

9:00-9:59

Clean up the dining room after all guests leave.

Assist in cleaning the buffet room as well as breaking down the side station and breakdown station.

Break down tables and move chairs.

## Statement of Duties

Job Duty: *Appetizer I*

Item: *Gold Bags*

Name: **Redacted**

**\*All times are evening (PM)**

Pre-Prep Schedule:

3:30-5:00

Continue to prepare Gold Bags as directed.

Lab I:

1:00-1:44

Meet in designated area for pre-lab meeting with any questions that are needed to be answered.

1:44-1:59

Change into proper attire. Remember to remove all rings and jewelry; as well as wearing the following: Purdue Chef Jacket, fully enclosed slip-resistant shoes, hair restrain/white baseball cap, fitted pants with no exposed skin.

2:00

Enter designated workstation (Station A)

2:01-4:59

1<sup>st</sup> Priority: Assist Redacted with soup recipe.

2<sup>nd</sup> Priority: Assist Redacted salad recipe.

3<sup>rd</sup> Priority: Ensure that you have enough time to prepare your Gold Bags prior to service.

Ensure that proper sanitation guidelines are followed at all times and ensuring that your workspace is completely sanitized before moving to the dinner line for dinner service.

5:00-6:15

Prepare Gold Bags Appetizer and assist with the other appetizer (Shrimp Toasts) in between cooking your appetizer. Plate appetizers as directed.

6:14-6:29

Set up Chicken Station on the buffet line and prepare for dinner service.

6:30-8:59

Dinner Service. Once dinner service ends, please break down your station quietly as not to disturb guests.

9:00-9:59

Clean up. Assist all staff in cleaning the FOH and kitchen.

- If saving food, remember to label (date, time, use by, name, and cook initials)
- Transfer any dirty dishes to the dish tank.
- Clean and sanitize working station.
- Sweep Floors & Take Out Trash.

10:00 PM

End Time. (All duties MUST be completed and entire kitchen must be inspected by the manager prior to dismissal.)

# Statement of Duties

## BOH/ALL POSITIONS

All Positions:

### Lab I:

1:00-1:44

Meet in designated area for pre-lab meeting with any questions that are needed to be answered.

1:44-1:59

Change into proper attire. Remember to remove all rings and jewelry; as well as wearing the following: Purdue Chef Jacket, fully enclosed slip-resistant shoes, hair restrain/white baseball cap, fitted pants with no exposed skin.

2:00

Enter designated workstation

2:01-4:59

Prepare recipe as directed while assisting other BOH staff with their recipes.

Ensure that proper sanitation guidelines are followed at all times.

### Appetizer/Gold Bags:

\*Follow "ALL Positions" Guidelines as above.

2:00-4:59 Assist with soup and salad recipe(s).

5:00-5:59 Prepare Gold Bags and assist with the other appetizer.

6:00-6:29 Set up buffet line while portioning ingredients for *live* dinner service.

6:30-8:59 Dinner Service.

9:00-9:59 Clean Up.

### Appetizer/Shrimp Toasts:

\*Follow "ALL Positions" Guidelines as above.

2:00-4:59 Prepare Shrimp Toasts recipe and assist with stir-fry vegetables preparation.

5:00-5:59 Prepare Shrimp Toasts and assist with the other appetizer.

6:00-6:29 Set up buffet line while portioning ingredients for *live* dinner service.

6:30-8:59 Dinner Service.

9:00-9:59 Clean Up.

### Soup (Thai Veg & Rice) & Salad (Green Papaya):

\*Follow "ALL Positions" Guidelines as above.

5:00-6:29 Set up salad line while portioning ingredients for *live* dinner service.

6:30-8:59 Dinner Service.

9:00-9:59 Clean Up.

#### Dessert I: Crisp Rubies

\*Follow "ALL Positions" Guidelines as above.

5:00-6:29 Assist others as needed until dinner service.

6:30-7:29 Assist staff during dinner service. Be prepared to begin preparing and bringing out desserts early if FOH manager specifies.

7:30-8:45 Prepare desserts as directed, ensuring proper holding temperatures as well as food presentation is followed.

8:46-9:59 Assist staff with clean up.

#### Dessert II: Mango & Sticky Rice

\*Follow "ALL Positions" Guidelines as above.

5:00-6:29 Assist others as needed until dinner service.

6:30-7:29 Assist staff during dinner service. Be prepared to begin preparing and bringing out desserts early if FOH manager specifies.

7:30-8:45 Begin to bring out desserts, after receiving clearance from FOH manager.

8:46-9:59 Assist staff with clean up.

#### All Entrees:

\*Follow "ALL Positions" Guidelines as above.

5:00-6:29 Assist in setting up buffet line while preparing entrée for *live* dinner service.

6:30-8:59 Dinner Service.

9:00-9:59 Clean Up.

#### Dishwashers/Utility:

1:00-1:59 Review Job guidelines, ask questions, & change into proper attire.

Review "All positions" for attire guidelines.

2:00-2:14-Set up Dish Machine. This includes draining and rinsing out prior to usage.

2:15-8:59-Wash All HTM Used Dishes, Pans, and Equipment.

\*Help others in-between washing dishes, and during ALL down time.

9:00-10:00-Finish washing all HTM dishes and begin clean up procedures.

## BOH MANAGER STATEMENT OF DUTIES\*

(All times are CST/PM-Evening)

1:00-1:15-Handout recipes, enforce sanitation guidelines

1:16-1:29 -Answer questions

2:00-All Staff enters designated areas.

2:01-2:14-Assist in gathering equipment and assist students where needed.

2:15-5:15-Assist in preparation of food. Inspect all students' progress, & enforce time limits where applicable.

5:16-5:44-Prepare for dinner service. Designate additional duties, if needed.

5:45-6:29- Assist in portioning food into hotel pans for buffet service.

6:30-9:00-Expedite food orders. Ensure hot food remains hot and cold food remains cold.

- Temp food when necessary. Follow sanitation guidelines.

- Promote TEAMWORK and ensure all students are helping out each other.

- ("Standing Around" will not be permitted).

- BOH Manager will designate breaks as necessary/needed.

9:01-10:00- Clean up entire prep area and work station. Designate additional individuals to assist in the dish-room. Have other individuals sweep/mop floors and take out trash.

\*Lab Manager may also assist.



## Statement of Duties

Job Duty: *Dessert Cooks I & II*

Item: *Mango & Sticky Rice*

Name: **Redacted**

**\*All times are evening (PM)**

Pre-Prep Schedule:

Gina: 2:00-3:30

Begin pre-preparing Crisp Rubies recipe.

Redacted 3:00-4:30

Continue with pre-preparing Crisp Rubies recipe. Assist others with pre-prep duties.

Lab I:

1:00-1:44

Meet in designated area for pre-lab meeting with any questions that are needed to be answered.

1:44-1:59

Change into proper attire. Remember to remove all rings and jewelry; as well as wearing the following: Purdue Chef Jacket, fully enclosed slip-resistant shoes, hair restrain/white baseball cap, fitted pants with no exposed skin.

2:00

Enter designated workstation (Station B & C)

2:01-4:59

Redacted Prepare Mango Recipe as directed and assist BOH staff during down time.

Redacted: Prepare Rice for entrees and assist Jen with Mango Recipe during down time.

Ensure that proper sanitation guidelines are followed at all times and ensuring that your workspace is completely sanitized before moving to the buffet line for dinner service.

5:00-5:59

Assist in setting up buffet line in the dining room as well as setting up your work station on the buffet line.

6:00-6:29

Begin plating desserts, if not already completed & keep desserts chilled (at proper holding temperature until ready for service. *Do not put ice on crisp rubies until nearing immediate service.*

6:30-8:59

Dinner Service. Desserts will begin to be placed on dessert table at 7:30 PM (must be cleared by FOH manager) unless directed differently. Once dinner service ends, please break down your station quietly as not to disturb guests.

During dinner service, Jen will be re-stocking the dessert table in a quiet & professional manner. Please know all ingredients/details of the recipe(s) to answer any questions guests may have. Gina will be portioning shaved ice onto crisp rubies in an efficient manner.

9:00-9:59

Clean up. Assist all staff in cleaning the FOH and kitchen.

- If saving food, remember to label(date, time, use by, name, and cook initials)
- Transfer any dirty dishes to the dish tank.
- Clean and sanitize working station.
- Sweep Floors & Take Out Trash.

10:00 PM

End Time. (All duties MUST be completed and entire kitchen must be inspected by the manager prior to dismissal.)



# Statement of Duties

Job Title: *Dish-room Staff/Floater (Utility)*

Employee: **Redacted**

*\*All times are evening (PM)*

## *Pre-Prep Schedule:*

2:00-3:30

Assist Redacted with cutting up vegetables for stir-fry. Cut all vegetables as directed for the stir-fry vegetable recipe. Ensure that all vegetables are cut correctly and in a uniform size.

## *Lab I:*

- |           |  |
|-----------|--|
| 2:00-2:14 | Drain & rinse out dish machine prior to 492 usage.   |
| 2:15-5:00 | Assist dishroom staff with scraping/washing all soiled dishes; and unloading and putting away all clean dishes.<br><br>During down-time, assist the FOH staff with setting up the dining room and server side station. |
| 5:01-5:59 | Set up entire breakdown station and assist with BOH staff on setting up the buffet line.   |
| 6:00-8:59 | During peak business time, Trenton will refill buffet pans as directed by staff. Otherwise, scrape and stack all soiled dishes in side station and transfer to dishroom as needed.                                     |
| 9:00-9:59 | Assist in cleaning up the kitchen as well as cleaning up the dishroom.   |
| 10:00 PM  | End Time. (All duties MUST be completed and entire kitchen must be inspected by the manager prior to dismissal.)   |



# Statement of Duties

Job Title: *Dish-room Staff/Loader (Utility)*

Employee: **Redacted**

*\*All times are evening (PM)*

## *Pre-Prep Schedule:*

2:00-3:30

Prepare Lime Ginger Sauce for Chicken as directed.

## *Lab I:*

2:00-2:14 Drain & rinse out dish machine prior to 492 usage.

2:15-5:00 Scrape & wash all soiled dishes

Help the un-loader as needed.

During down-time, assist the BOH staff with preparation of food.

5:01-5:59 Assist BOH staff with buffet line set up, as well as helping clean/set up the kitchen for dinner service. You are still required to keep up on dishes during this time.

6:00-8:59 Scrape & wash all soiled dishes; while assisting the un-loader. If the floater is assisting with other duties, you will be required to transfer the soiled dishes from the breakdown station to the dishroom.

9:00-9:59 Assist in cleaning up the kitchen as well as cleaning up the dishroom.

10:00 PM End Time. (All duties MUST be completed and entire kitchen must be inspected by the manager prior to dismissal.)

# Statement of Duties

Job Title: *Dish-room Staff/Un-loader (Utility)*

Employee: **Redacted**

## *Pre-Prep Schedule:*

3:30-5:00

Prepare Sticky Rice as directed (see Chef Pit).

## *Lab I:*

*\*All times are evening (PM)*

- |           |   |
|-----------|---|
| 2:00-2:14 | Drain & rinse out dish machine prior to 492 usage.  |
| 2:15-5:00 | Un-load and put away all clean dishes.<br><br>Help the loader as needed.<br><br>During down-time, assist the BOH staff with preparation of food.                        |
| 5:01-5:59 | Assist BOH staff with buffet line set up, as well as helping clean/set up the kitchen for dinner service. You are still required to keep up on dishes during this time. |
| 6:00-8:59 | Un-load and put away all clean dishes; while assisting the loader and BOH staff as needed.  |
| 9:00-9:59 | Assist in cleaning up the kitchen as well as cleaning up the dishroom.  |
| 10:00 PM  | End Time. (All duties MUST be completed and entire kitchen must be inspected by the manager prior to dismissal.)  |

## Statement of Duties

Job Duty: *Entrée III: Meatless Entrée*

Item: *Stir-Fried Basil Noodles*

Name: **Redacted**

**\*All times are evening (PM)**

Pre-Prep Schedule:

2:00-3:30

Cut all vegetables as directed for the stir-fry vegetable recipe. Ensure that all vegetables are cut correctly and in a uniform size.

Lab I:

1:00-1:44

Meet in designated area for pre-lab meeting with any questions that are needed to be answered.

1:44-1:59

Change into proper attire. Remember to remove all rings and jewelry; as well as wearing the following: Purdue Chef Jacket, fully enclosed slip-resistant shoes, hair restrain/white baseball cap, fitted pants with no exposed skin.

2:00

Enter designated workstation (Station J)

2:01-4:59

Prepare recipe as directed while assisting other BOH staff with their recipes.

Ensure that proper sanitation guidelines are followed at all times and ensuring that your workspace is completely sanitized before moving to the buffet line for dinner service.

\*Be sure to have all items pre-prepared/pre-portioned (if needed) for buffet service as you will be cooking *live* on the buffet line.



5:00-5:59

1<sup>st</sup> Priority: Heat all sauces for dinner entrees thoroughly and place on steam table.

2<sup>nd</sup> Priority: Assist in setting up buffet line in the dining room as well as setting up your work station on the buffet line.

6:00-6:29

Finish setting up station on buffet line for service. Begin preparing entrée as directed in recipe, ensuring that food remains at proper holding temperature.

6:30-8:59

Dinner Service. Once dinner service ends, please break down your station quietly as not to disturb guests.

9:00-9:59

Clean up. Assist all staff in cleaning the FOH and kitchen.

- If saving food, remember to label(date, time, use by, name, and cook initials)
- Transfer any dirty dishes to the dish tank.
- Clean and sanitize working station.
- Sweep Floors & Take Out Trash.

10:00 PM

End Time. (All duties MUST be completed and entire kitchen must be inspected by the manager prior to dismissal.)

## Statement of Duties

Job Duty: *Entrée II: Red Meat Entrée*

Item: *Oven Roasted Duck*

Name: **Redacted**

**\*All times are evening (PM)**

Pre-Prep Schedule:

3:30-5:00

Sear Duck on tilt skillet and assist other's as needed.

Lab I:

1:00-1:44

Meet in designated area for pre-lab meeting with any questions that are needed to be answered.

1:44-1:59

Change into proper attire. Remember to remove all rings and jewelry; as well as wearing the following: Purdue Chef Jacket, fully enclosed slip-resistant shoes, hair restrain/white baseball cap, fitted pants with no exposed skin.

2:00

Enter designated workstation (Station L)

2:01-4:59

1<sup>st</sup> Priority: Assist in cooking the rice(side).

2<sup>nd</sup> Priority: Cook duck recipe as directed and assist other BOH staff as needed.

Ensure that proper sanitation guidelines are followed at all times and ensuring that your workspace is completely sanitized before moving to the buffet line for dinner service.

5:00-5:59

Finish preparing duck entrée and assist in setting up buffet line in the dining room as well as setting up your work station on the buffet line.

6:00-6:29

Finish setting up serving station on buffet line for service.

6:30-8:59

Dinner Service. Once dinner service ends, please break down your station quietly as not to disturb guests.

9:00-9:59

Clean up. Assist all staff in cleaning the FOH and kitchen.

- If saving food, remember to label(date, time, use by, name, and cook initials)
- Transfer any dirty dishes to the dish tank.
- Clean and sanitize working station.
- Sweep Floors & Take Out Trash.

10:00 PM

End Time. (All duties MUST be completed and entire kitchen must be inspected by the manager prior to dismissal.)

## Statement of Duties

Job Duty: *Appetizer II*

Item: *Shrimp Toasts*

Name: **Redacted**

**\*All times are evening (PM)**

Pre-Prep Schedule:

2:00-3:30

Prepare bread and shrimp toast filling as directed.

Lab I:

1:00-1:44

Meet in designated area for pre-lab meeting with any questions that are needed to be answered.

1:44-1:59

Change into proper attire. Remember to remove all rings and jewelry; as well as wearing the following: Purdue Chef Jacket, fully enclosed slip-resistant shoes, hair restrain/white baseball cap, fitted pants with no exposed skin.

2:00

Enter designated workstation (Station E)

2:01-4:59

1<sup>st</sup> Priority: Prepare shrimp toasts appetizer.

2<sup>nd</sup> Priority: Assist with preparation and portioning of the stir-fry vegetables.

3<sup>rd</sup> Priority: Assist others as needed.

Ensure that proper sanitation guidelines are followed at all times and ensuring that your workspace is completely sanitized before moving to the dinner line for dinner service.

5:00-6:14

Prepare Shrimp Toasts Appetizer. Plate appetizers as directed.

6:15-6:29

Set up Starch & Veg Station on the buffet line and prepare for dinner service.

6:30-8:59

Dinner Service. Once dinner service ends, please break down your station quietly as not to disturb guests.

9:00-9:59

Clean up. Assist all staff in cleaning the FOH and kitchen.

- If saving food, remember to label(date, time, use by, name, and cook initials)
- Transfer any dirty dishes to the dish tank.
- Clean and sanitize working station.
- Sweep Floors & Take Out Trash.

10:00 PM

End Time. (All duties MUST be completed and entire kitchen must be inspected by the manager prior to dismissal.)

## Statement of Duties

Job Duty: *Soup & Salad*

Item: *Thai Vegetable & Rice Soup/Green Papaya Salad*

Name: **Redacted**

**\*All times are evening (PM)**

Pre-Prep Schedule:

You will be relieving: TRedacted

1<sup>st</sup> Priority: Prepare Lime Dressing for Salad

2<sup>nd</sup> Priority: Assist in cutting the vegetables for the soup

You relief will be: Redacted

Lab I:

1:00-1:44

Meet in designated area for pre-lab meeting with any questions that are needed to be answered.

1:44-1:59

Change into proper attire. Remember to remove all rings and jewelry; as well as wearing the following: Purdue Chef Jacket, fully enclosed slip-resistant shoes, hair restrain/white baseball cap, fitted pants with no exposed skin.

2:00

Enter designated workstation (Station F & G)

2:01-4:59

1<sup>st</sup> Priority: Prepare soup recipe first (as directed). Redacted will assist you.

2<sup>nd</sup> Priority: Prepare Salad Ingredients (as directed). Ensure that all ingredients are kept separate as you will be mixing the salad *live*.

Ensure that proper sanitation guidelines are followed at all times and ensuring that your workspace is completely sanitized before moving to the salad line for dinner service.

\*Be sure to have all items pre-prepared/pre-portioned (if needed) for buffet service as you will be preparing ingredients *live* on the salad line.

5:00-5:59

Assist in setting up buffet line in the dining room as well as setting up your work station on the buffet line.

6:00-6:29

Finish setting up station on salad line for service. Begin preparing entrée as directed in recipe, ensuring that food remains at proper holding temperature.

6:30-8:59

Dinner Service. Once dinner service ends, please break down your station quietly as not to disturb guests.

9:00-9:59

Clean up. Assist all staff in cleaning the FOH and kitchen.

- If saving food, remember to label(date, time, use by, name, and cook initials)
- Transfer any dirty dishes to the dish tank.
- Clean and sanitize working station.
- Sweep Floors & Take Out Trash.

10:00 PM

End Time. (All duties MUST be completed and entire kitchen must be inspected by the manager prior to dismissal.)

# Statement of Duties

Job Duty: *Entrée I: White Meat*

*(Also working as a "live" chef while cooking the Stir-Fry Vegetables on Buffet Line)*

Item: *Grilled Chicken*

Name: **Redacted**

**\*All times are evening (PM)**

Pre-Prep Schedule:

3:00-4:30

Begin to prepare chicken marinade. Rinse and marinade Chicken.

Lab I:

1:00-1:44

Meet in designated area for pre-lab meeting with any questions that are needed to be answered.

1:44-1:59

Change into proper attire. Remember to remove all rings and jewelry; as well as wearing the following: Purdue Chef Jacket, fully enclosed slip-resistant shoes, hair restrain/white baseball cap, fitted pants with no exposed skin.

2:00

Enter designated workstation (Station D)

2:01-4:59

Prepare recipe as directed while assisting other BOH staff with their recipes.

Ensure that proper sanitation guidelines are followed at all times and ensuring that your workspace is completely sanitized before moving to the buffet line for dinner service.

5:00-5:59

Assist in setting up buffet line in the dining room as well as setting up your stir-fry work station on the buffet line.

6:00-6:29

Finish setting up station on buffet line for service. Begin preparing stir-fry vegetables as directed in recipe, ensuring that food remains at proper holding temperature.



6:30-8:59

Dinner Service. Once dinner service ends, please break down your station quietly as not to disturb guests.

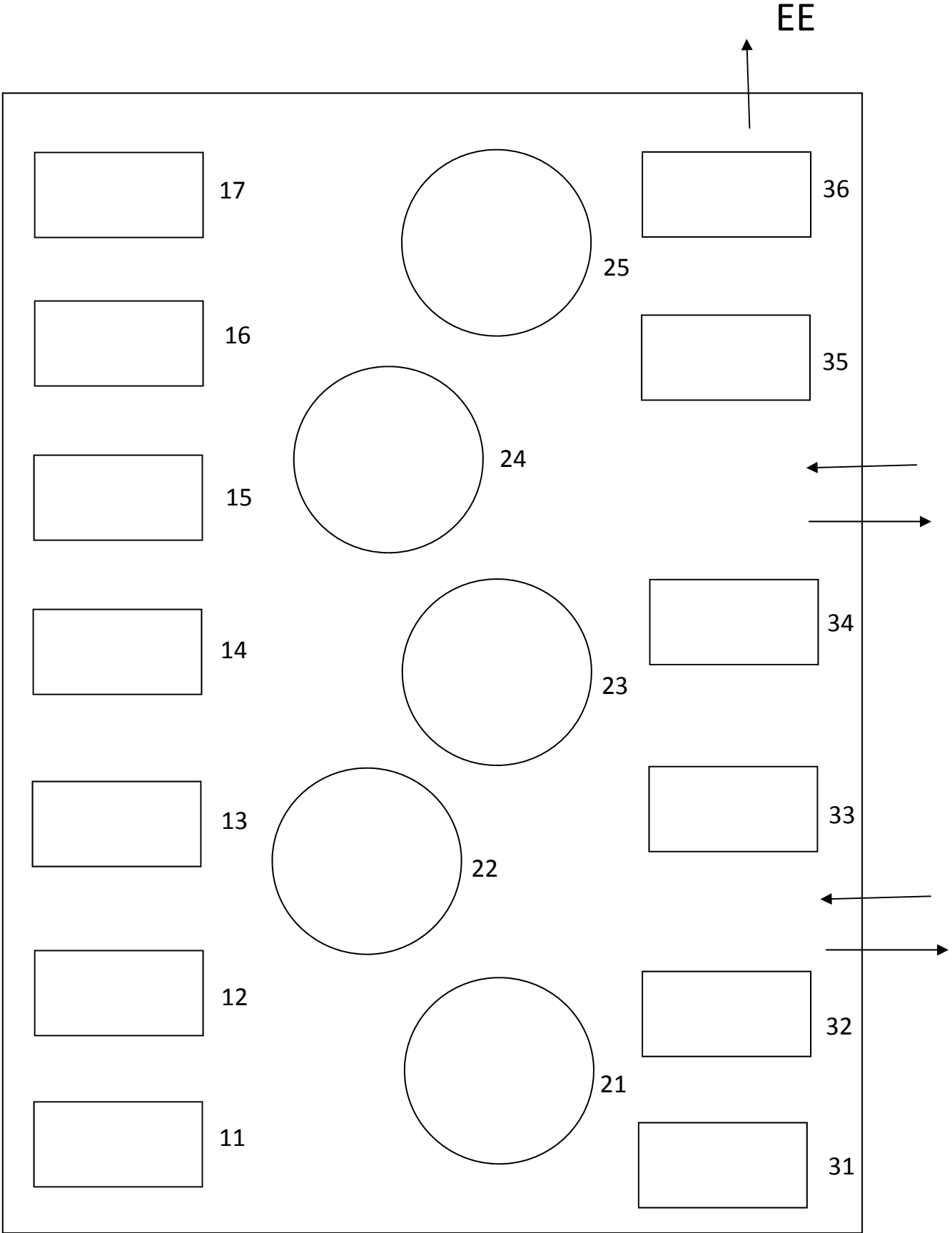
9:00-9:59

Clean up. Assist all staff in cleaning the FOH and kitchen.

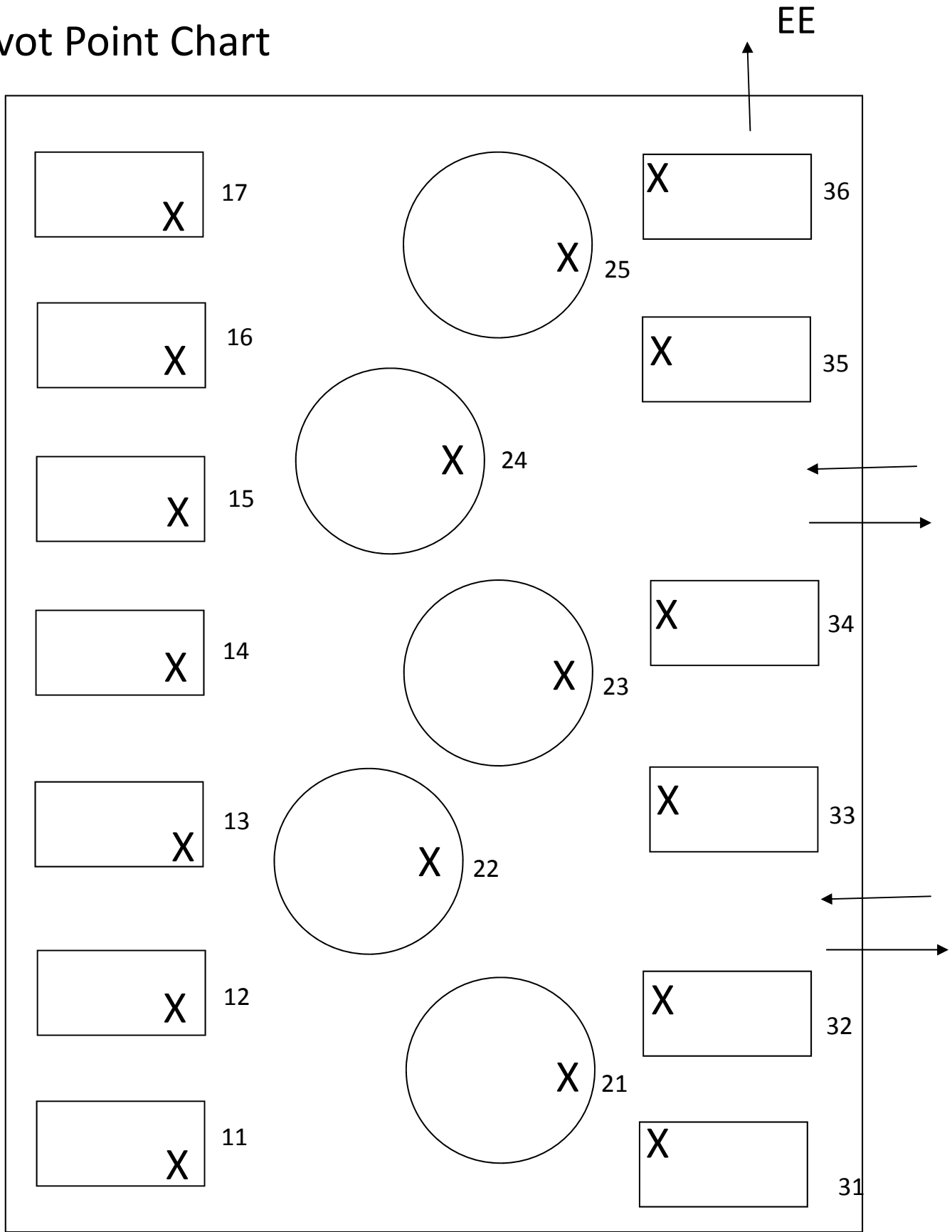
- If saving food, remember to label(date, time, use by, name, and cook initials)
- Transfer any dirty dishes to the dish tank.
- Clean and sanitize working station.
- Sweep Floors & Take Out Trash.

10:00 PM

End Time. (All duties MUST be completed and entire kitchen must be inspected by the manager prior to dismissal.)



# Pivot Point Chart



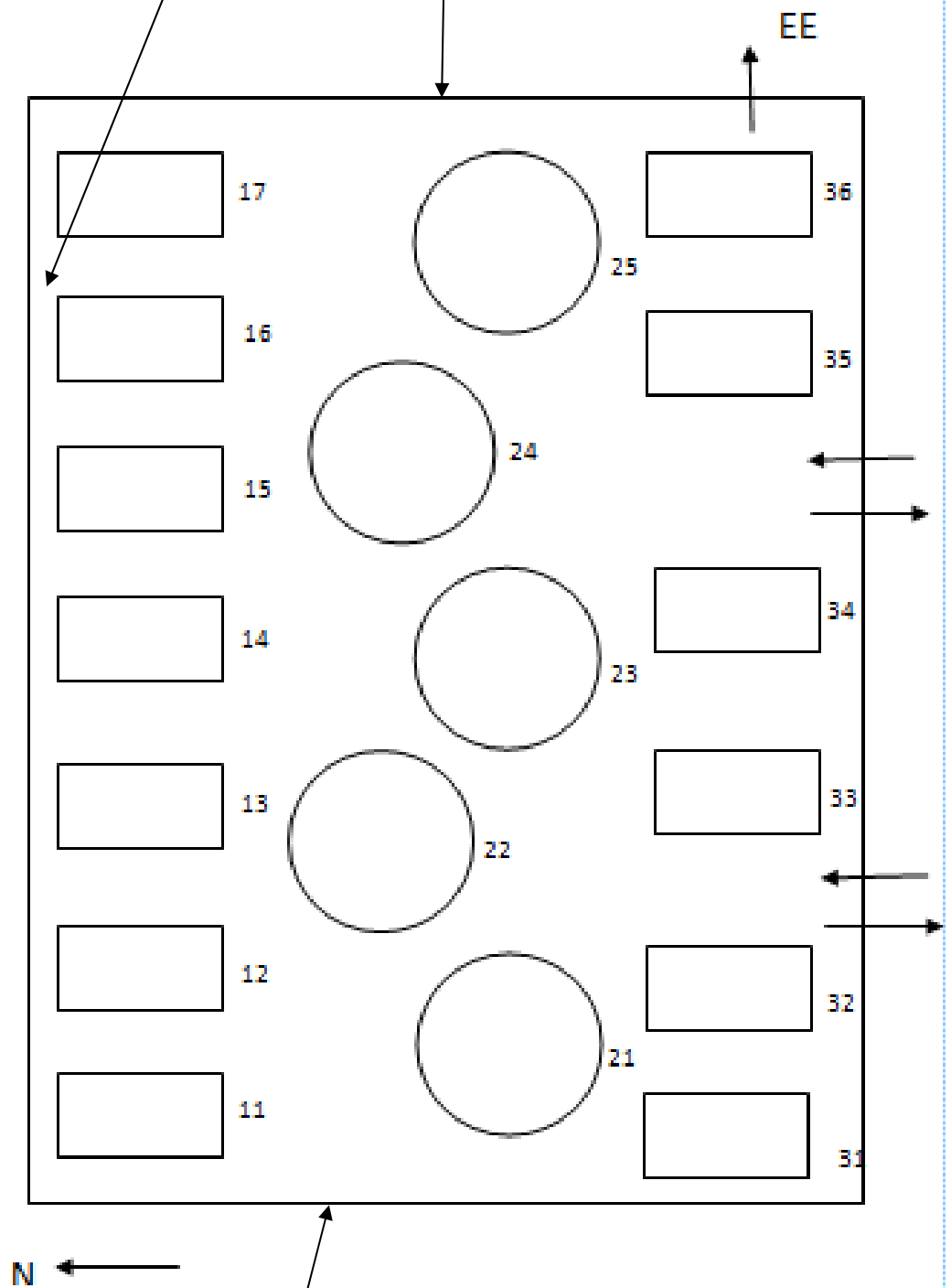
N ←

X=Denotes Pivot Point/Guest #1

# Dining Room Décor Layout

Candles (Candle Boxes)  
aligned evenly along these  
(East & North) Walls

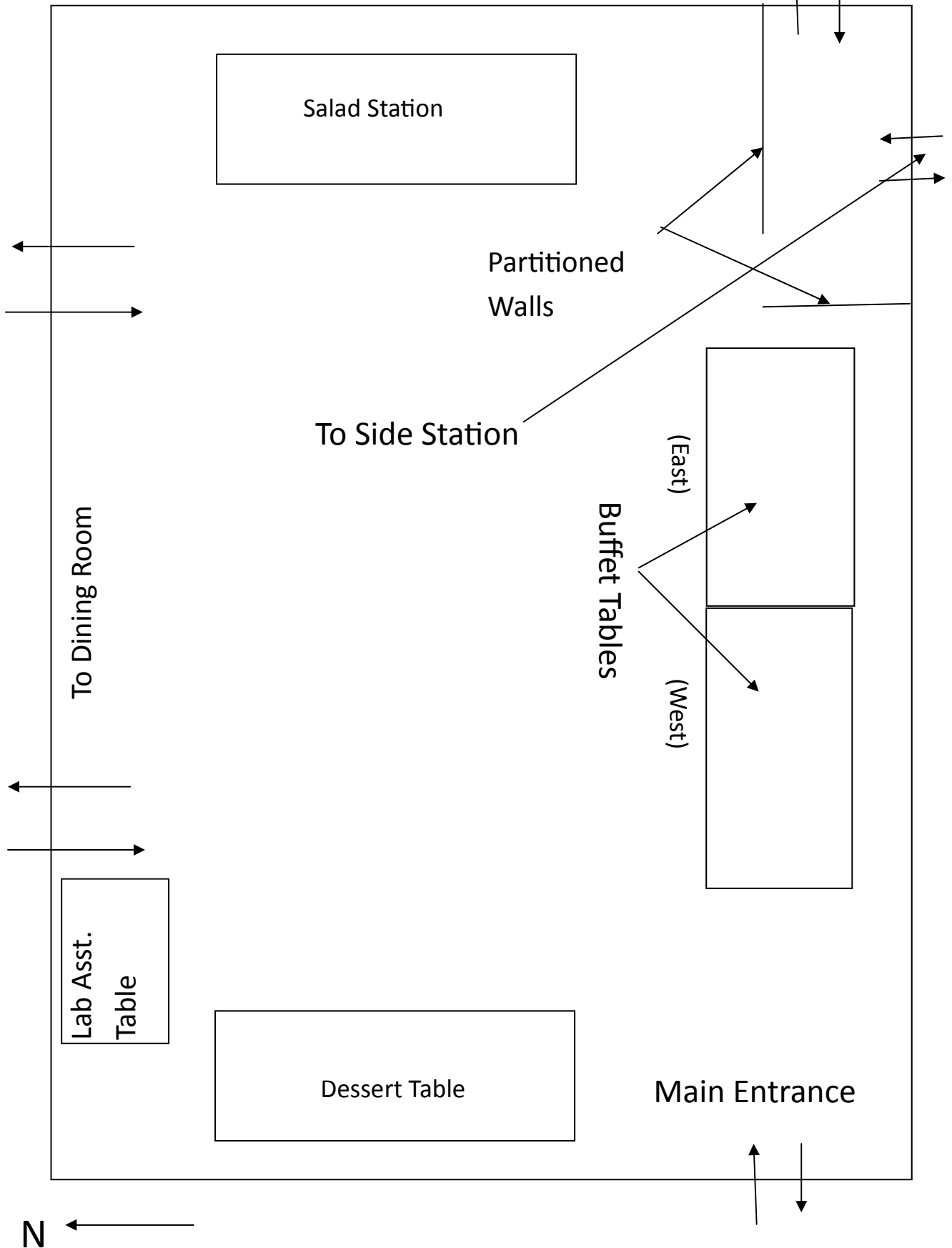
Note: All white  
window shades are  
lowered to the can-  
dle boxes.



007 Banner on this (west) wall

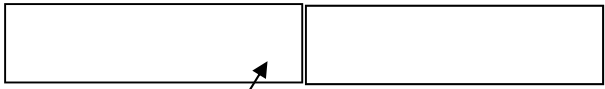
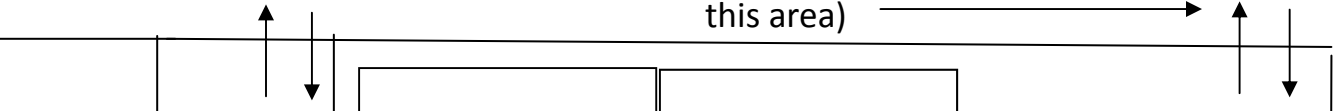
# Buffet Serving Room

To Kitchen (OUT Only-)DO NOT ENTER



To Kitchen: OUT ONLY-DO NOT ENTER

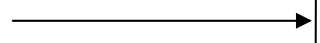
Employee Walkway (NO food trays or dishes in this area)



Server Side Station

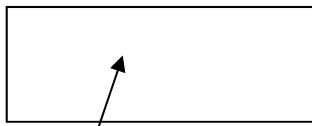
To Dish-room

Utility Employees shall take dishes to the dish-tank area through the dual doors on the south side of the cafeteria.



Buffet Room

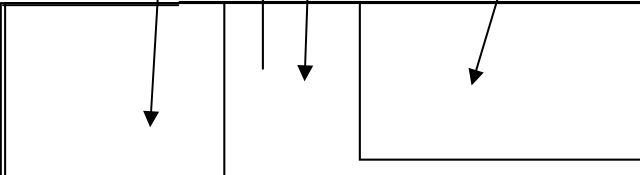
Cafeteria/(North Side)



Breakdown Station

Registration Station

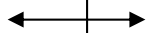
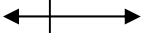
Specialty Drink Table (If glasses are not already on tables)



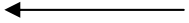
North SUL Doors (To PORT)

Welcome Podium

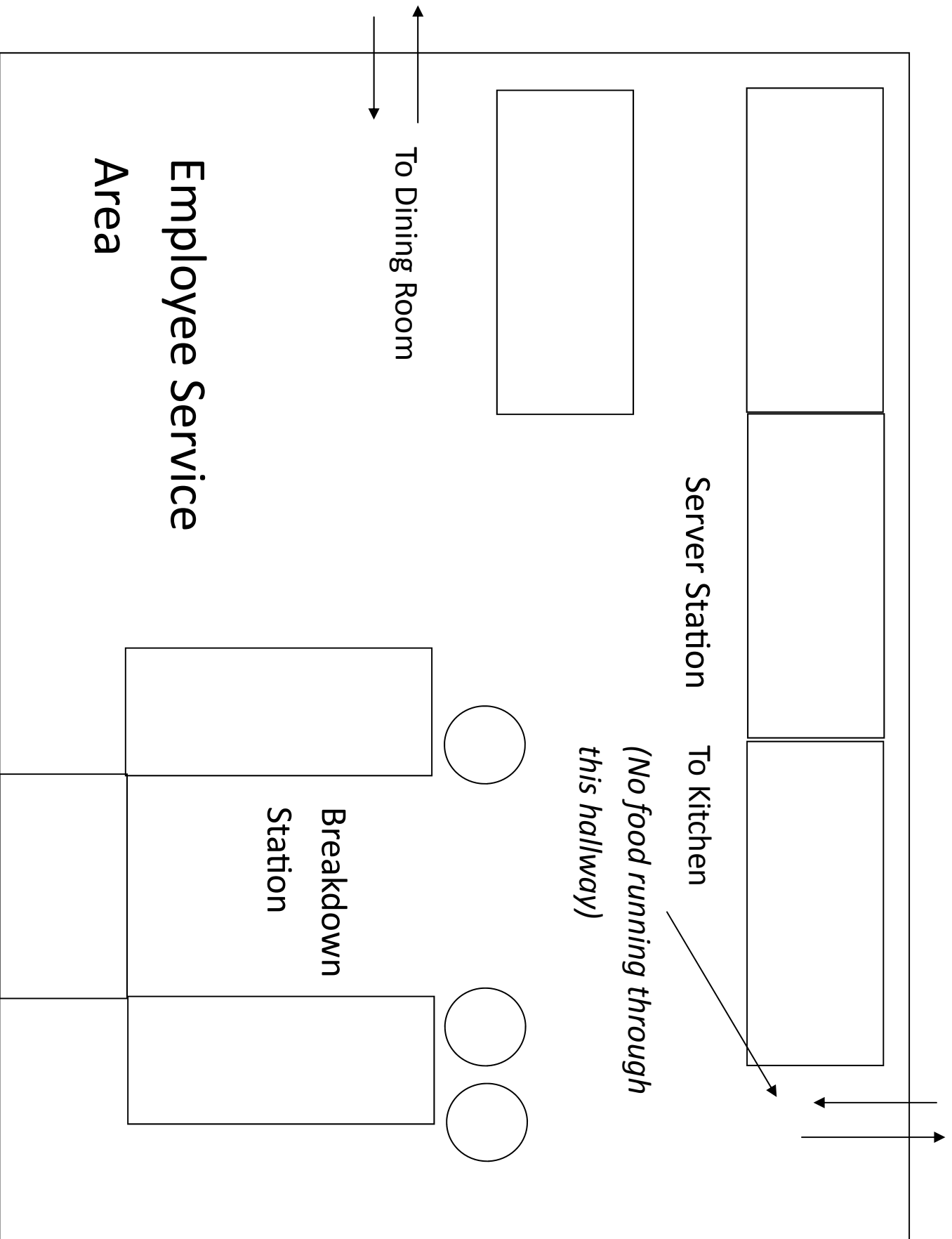
South SUL Doors (To 173rd)

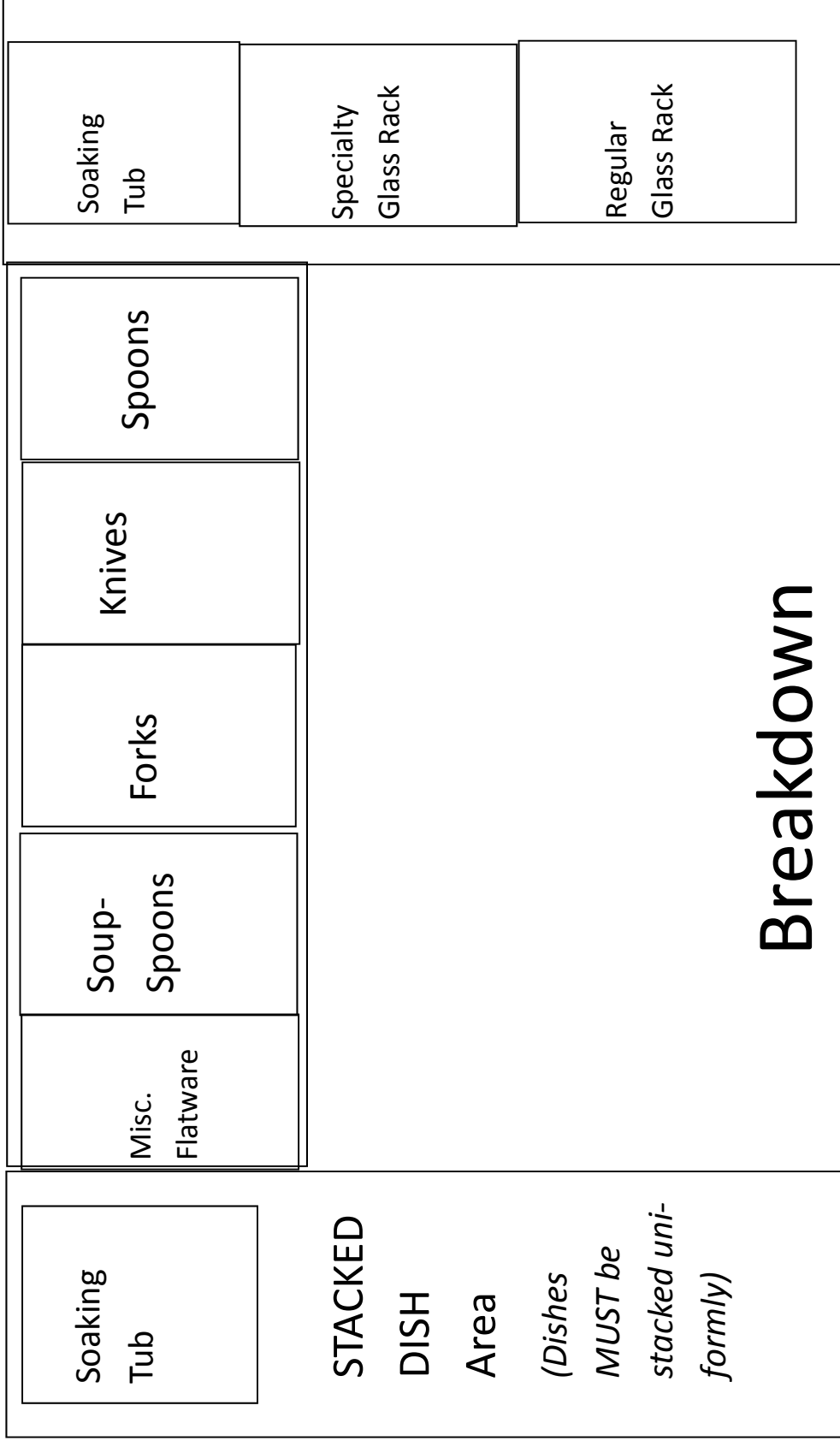


N



Aerial Map of Service Area (excluding Dining Room)





Soaking Tub

**STACKED DISH Area**  
*(Dishes MUST be stacked uniformly)*

Misc. Flatware

Soup-Spoons

Forks

Knives

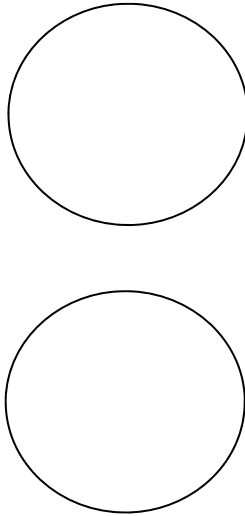
Spoons

Soaking Tub

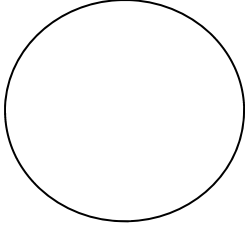
Specialty Glass Rack

Regular Glass Rack

# Breakdown Station



Solid Waste



Fluid Waste



Bread Refill Station:

First/Original

Amount:

# Guests + 1.

Refill Amount:

# Guests OR Amount Requested-Whichever is less.

Server Side Station

Storage Table-

**Reserved for:**

Extra Table Set-ups

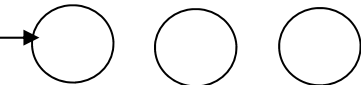
& *Misc. Items/*  
*Garnishes*

**(No personal items permitted)**

Lemons & Garnishes go in this area.

Coffee Station

Coffee Thermoses  
2 Regular/1 Decaf

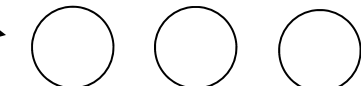


Thermos Containers

(Keep any back up thermos containers in cooler ready to go)

Fluid Pitchers:  
2 Water/1 Spec. Bev

Ice Bin

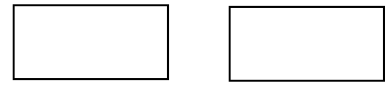


Ice Cold Tap Water

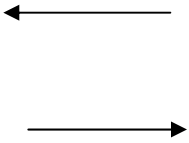
Iced Tea

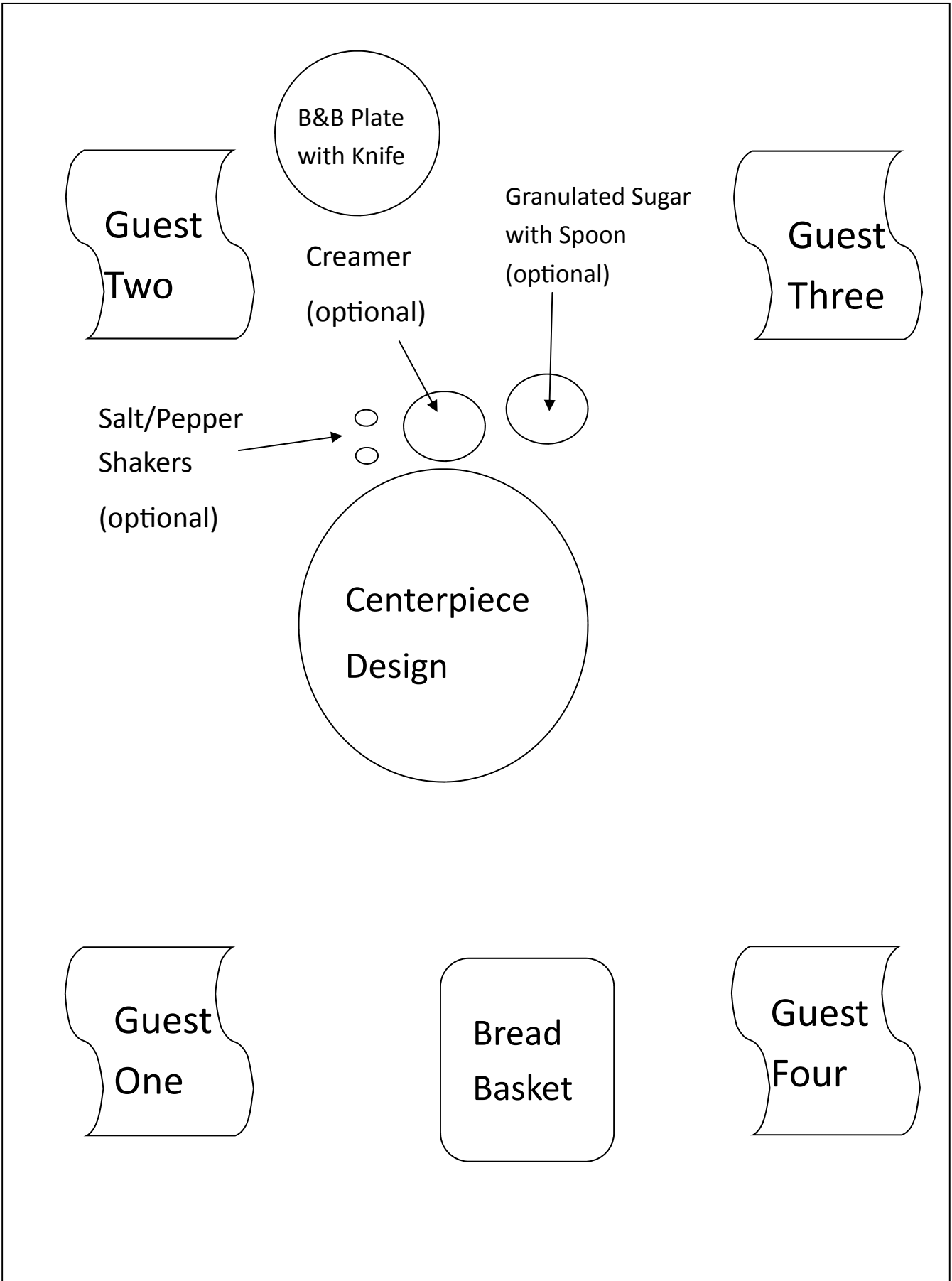
Spec. Bev

Specialty Bev. Items/ Mixers/ Garnishes go here.

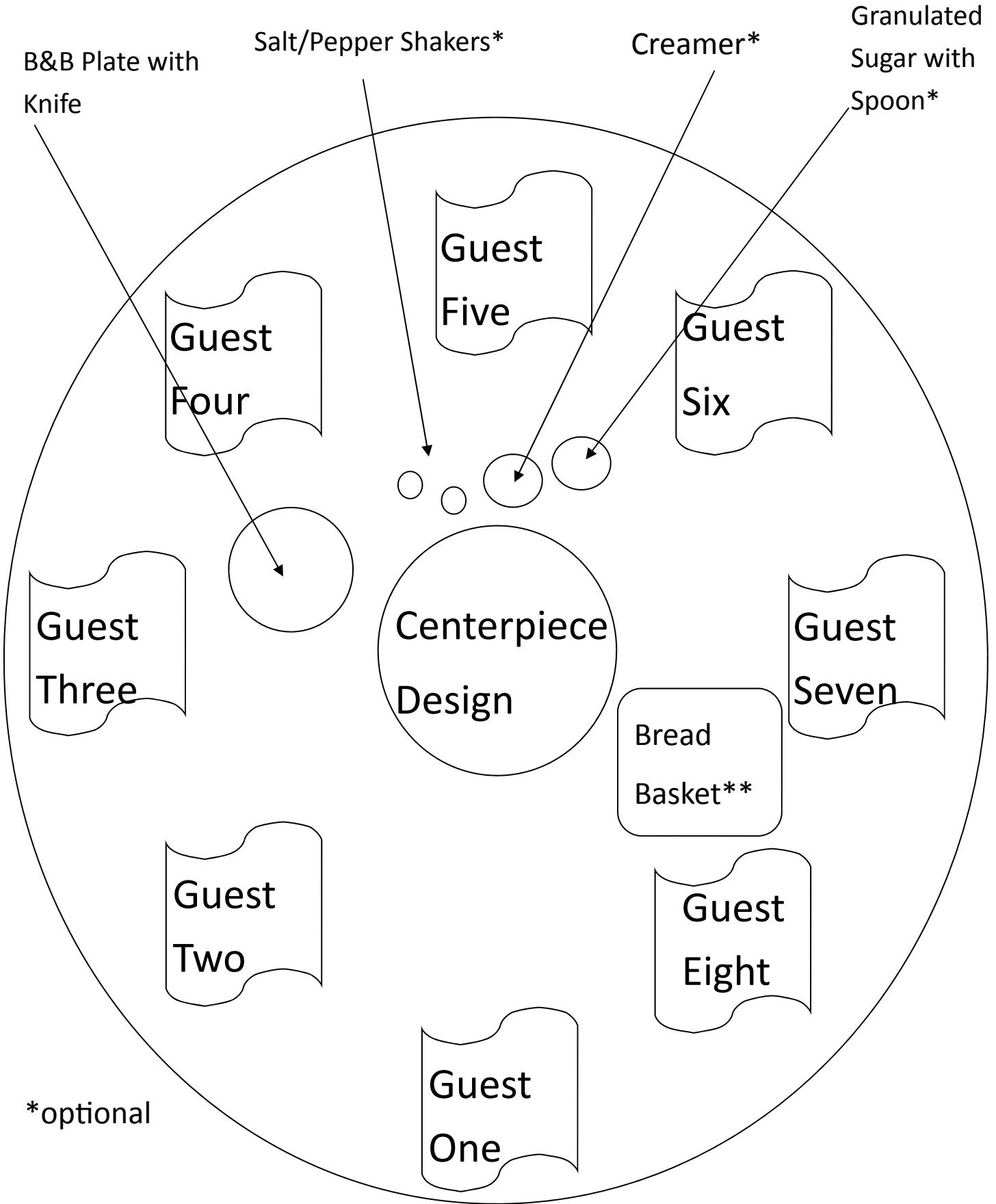


Employee Side Station





Four-Top Diagram



Eight Top Diagram

\*\*Two Bread Baskets may be placed on Eight-Top Tables as long as there is sufficient room

B&B Plate (Knife/ optional)  
Centerpiece  
Appetizer Plate placement  
Dessert Spoon  
Dessert Fork



Salad Fork  
Entrée Fork  
Place Setting  
Dinner Knife  
Dinner Spoon  
Coffee Cup & Saucer (Cup placed @ 5-o'clock position)

Bread Basket  
Water Glass  
Specialty Beverage Glass



Butter Plate with Knife

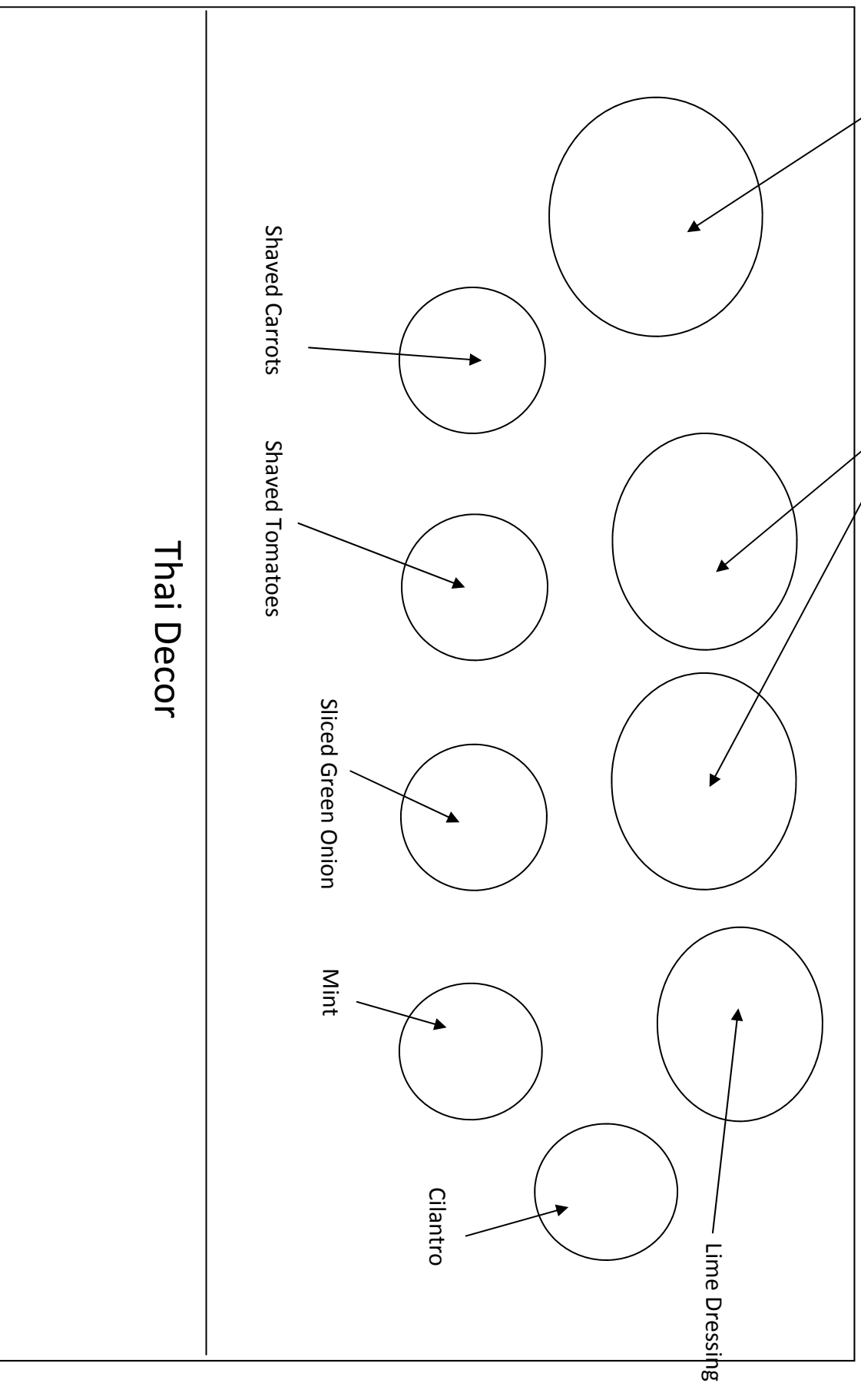
Coffee Cup & Saucer (Handle on Coffee Cup placed @ 5-o'clock position)

- Granulated Sugar with Spoon (optional)
- Creamer (optional)
- Salt/Pepper Shakers (optional)

Shaved Green  
Papaya

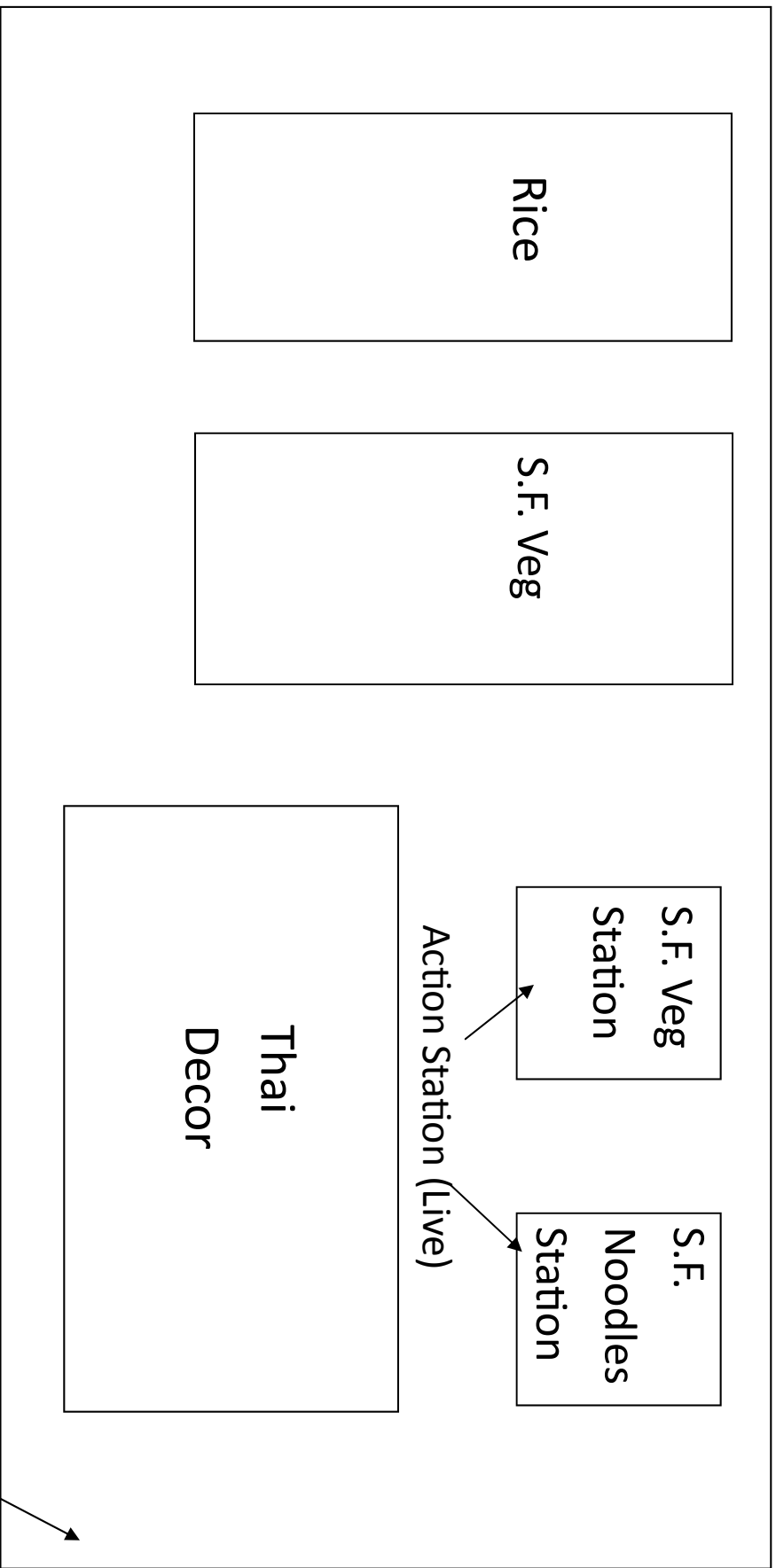
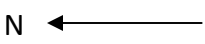
Mixing bowls  
for salads

# Salad Station Diagram



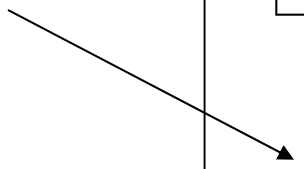
Thai Decor

# Buffet Table Diagram (East)

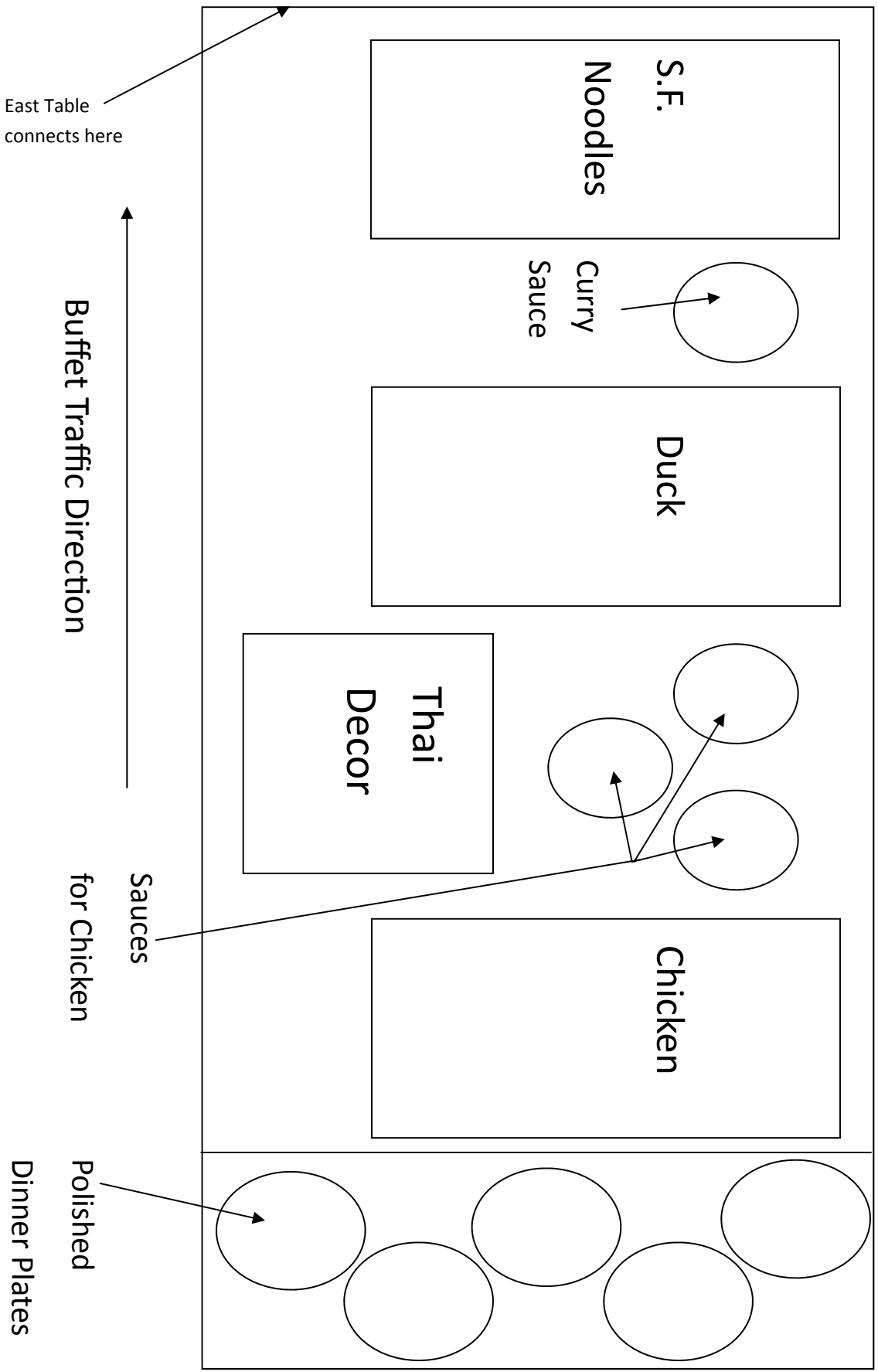
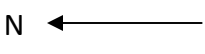


Buffet Traffic Direction →

West Table connects here

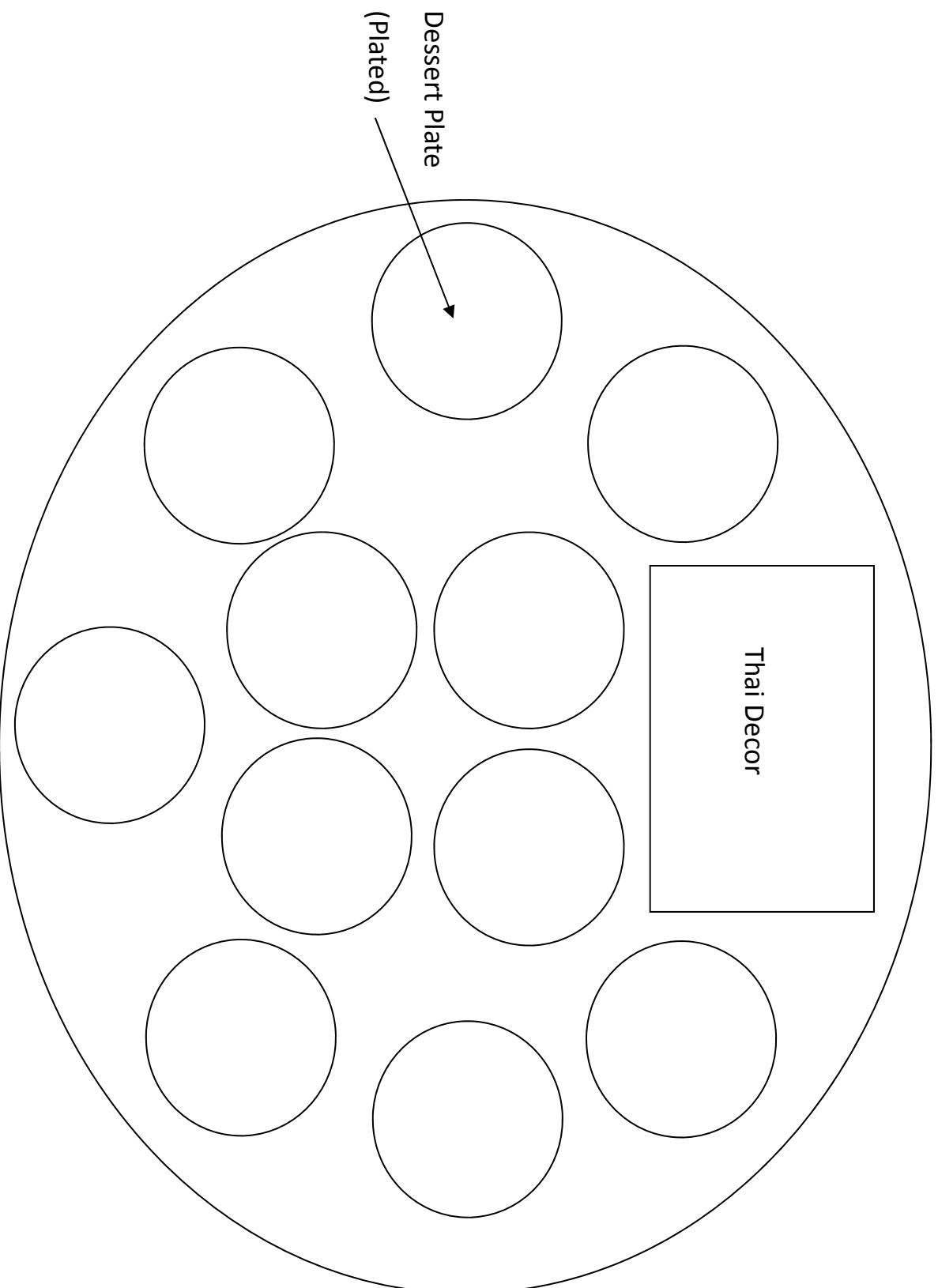


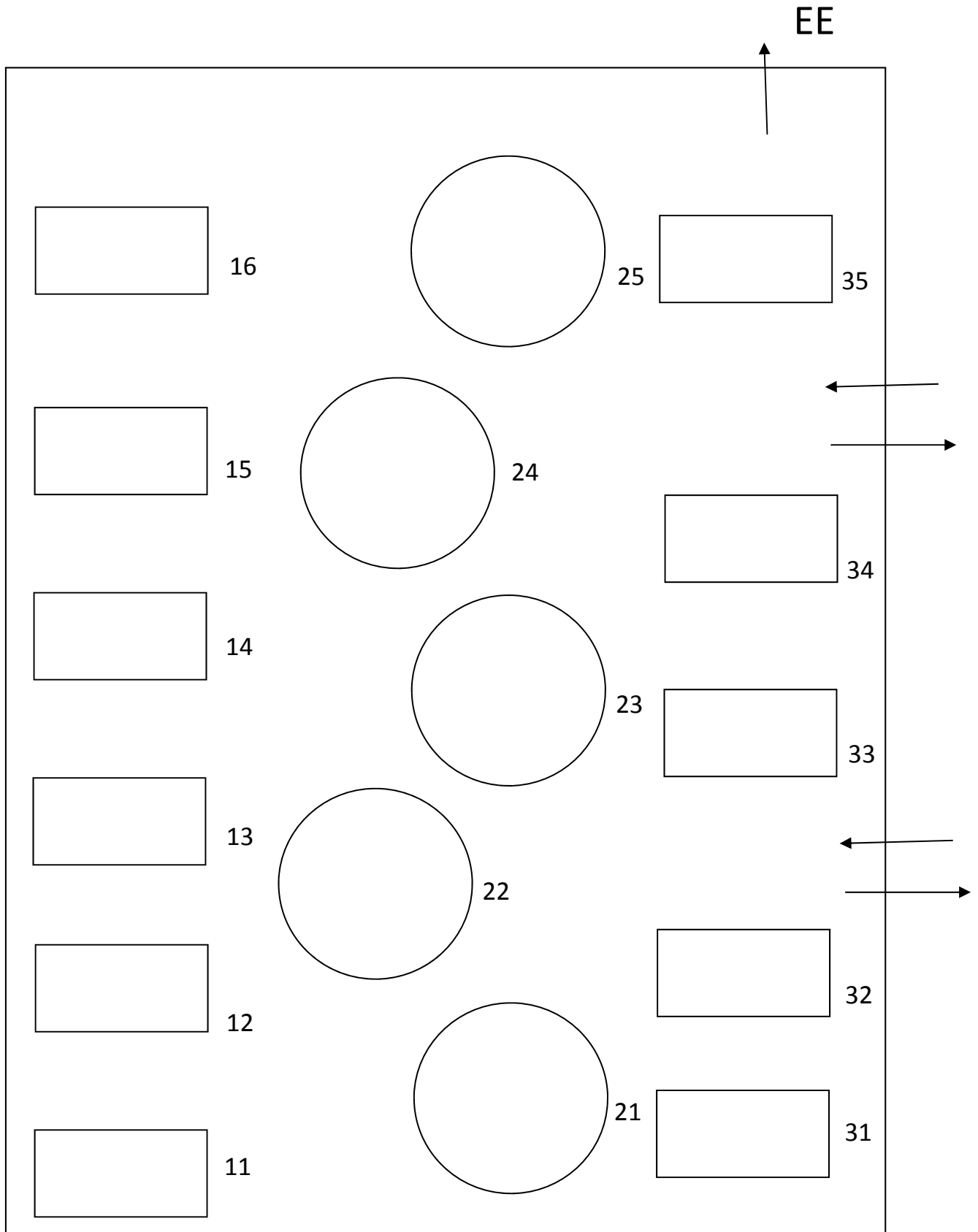
# Buffet Table Diagram (West)





# Dessert Station Diagram



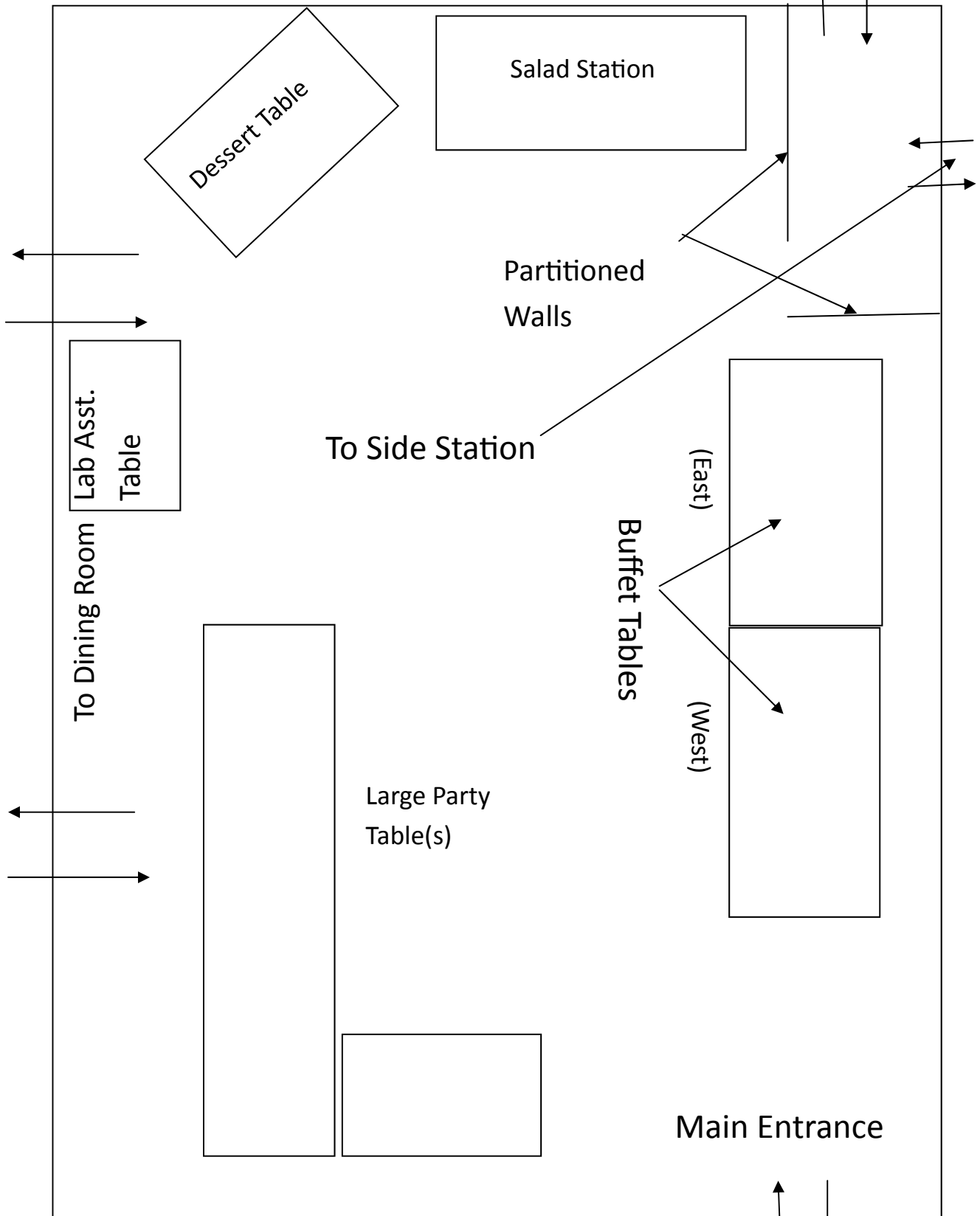


Group Table Floor Plan/Lab I

N ←

# Buffet Serving Room

To Kitchen (OUT Only-)DO NOT ENTER



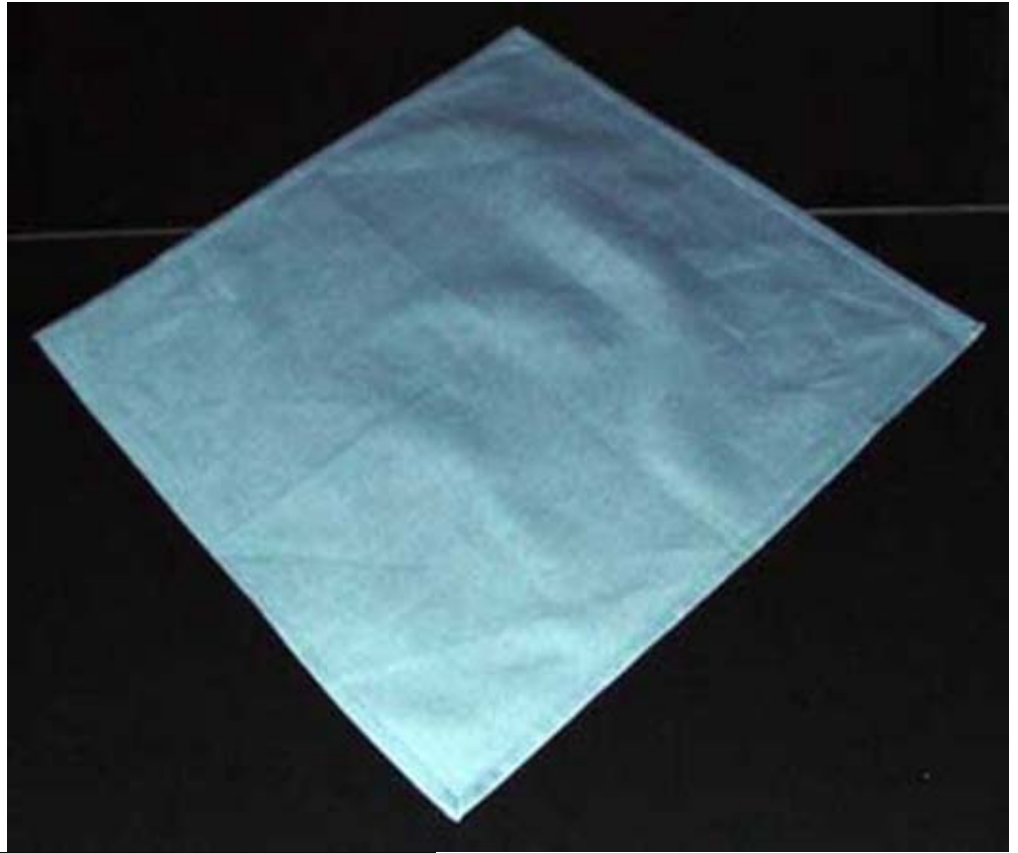
N ←

007: Lab I: The Man with the Golden Gun

# Tie Napkin Fold

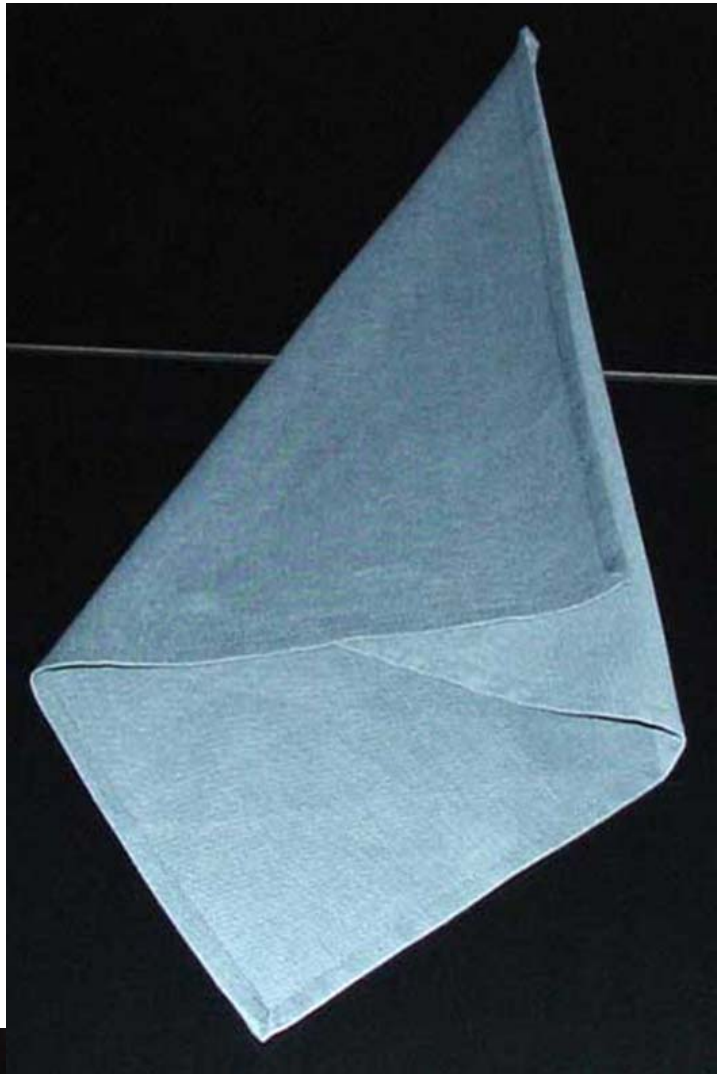


Step One: Lay  
Napkin down  
(seam-side up) in  
a diamond  
shape.

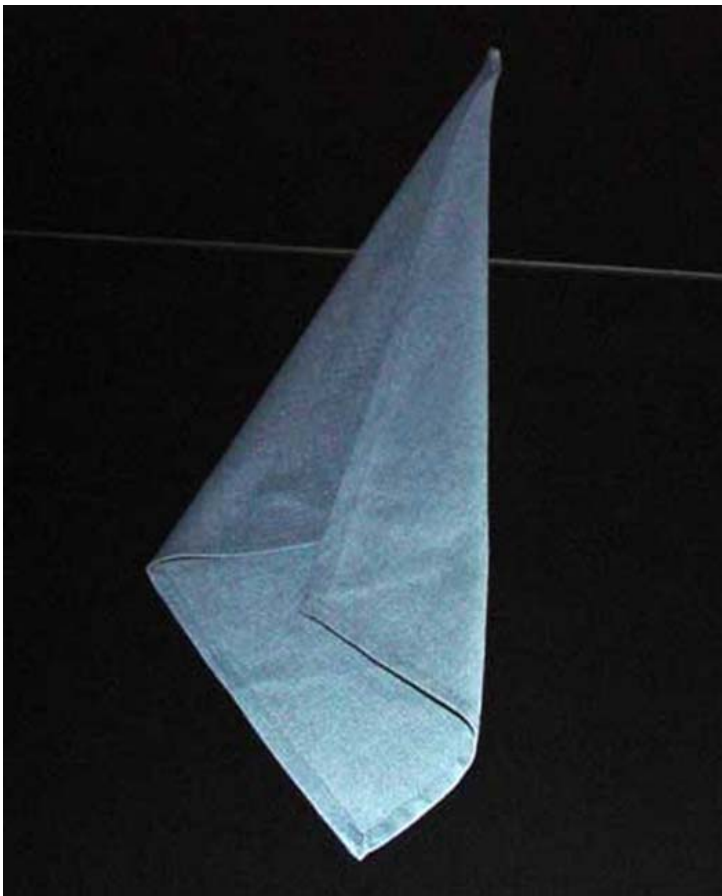


Step Two: Starting at  
the upper tip, fold the  
right side about 1/3 of  
the way diagonally to  
the left. DO NOT press  
the fold down.

Step Three: Repeat the last step with the left side and then adjust them both if needed so that both sides are symmetrical. Now press down the folds.



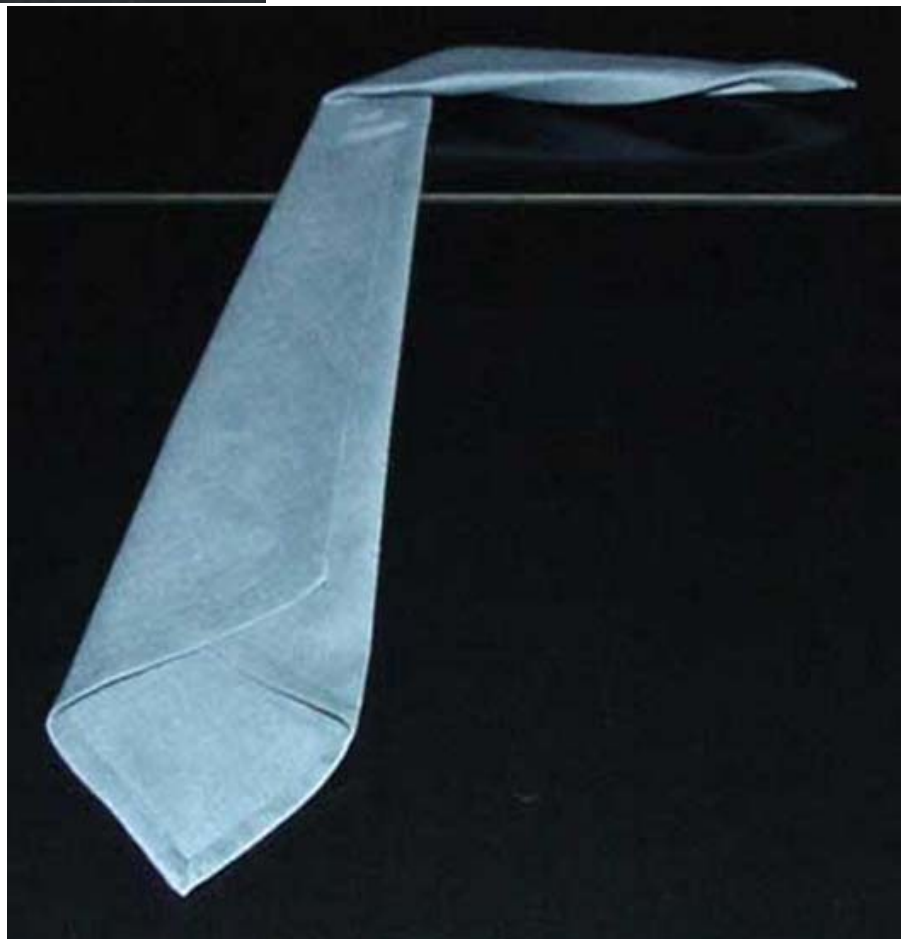
Step Four: Fold the right side in about 1/3 of the way starting from the upper tip, similar to what was done in the last two steps. DO NOT press down on this fold yet.





Step Five: Repeat the last fold along the left side and adjust for symmetry. The fold should resemble the back of a tie. Once the “tie” is symmetrical, press the folds down.

Step Six: Fold the upper 1/3 of the tie diagonally to the right so the tip of the tie is perpendicular to the lower part.



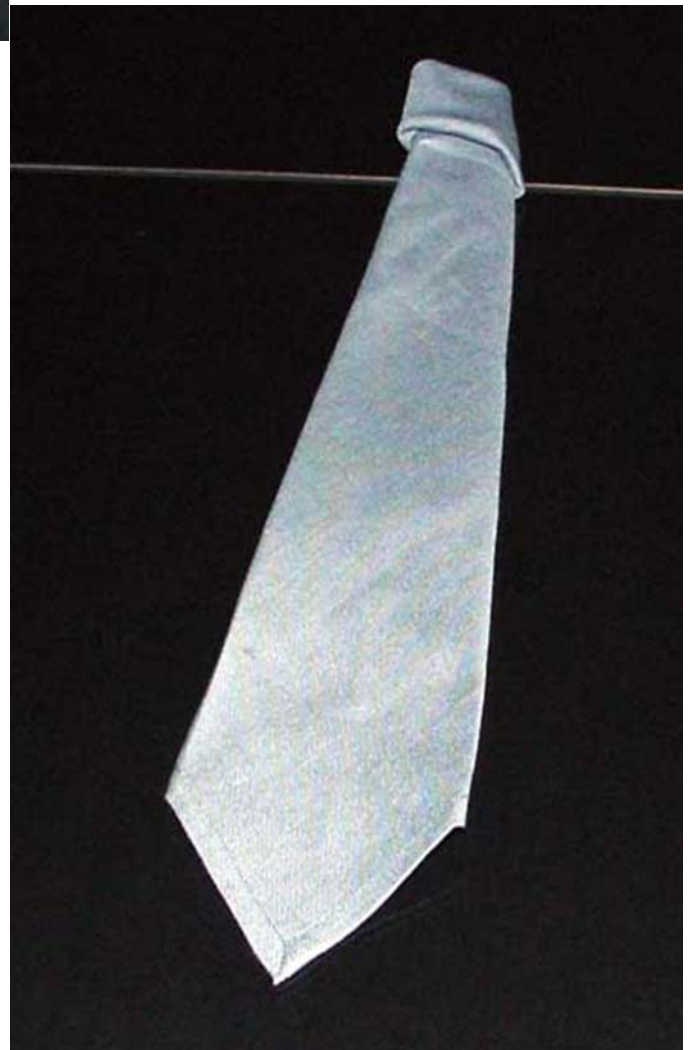




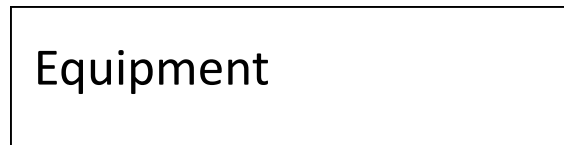
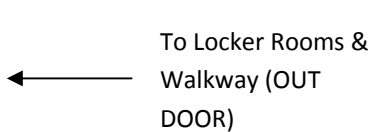
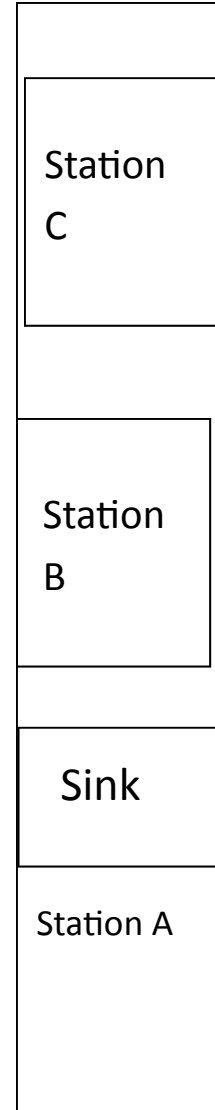
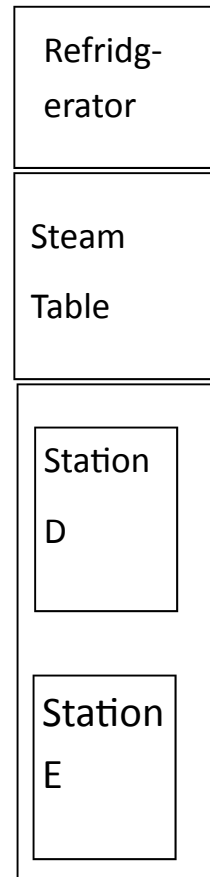
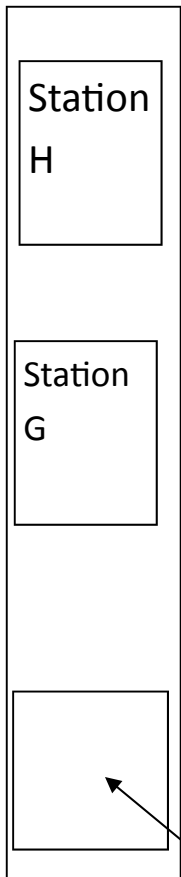
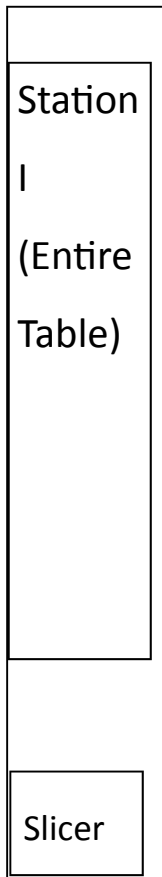
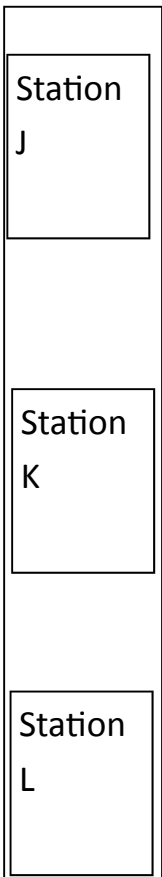
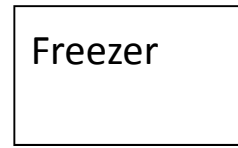
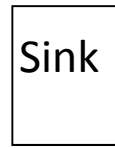
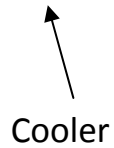
Step Seven: Turn the tie over so the tip is now pointing left.

Step Eight: Wrap the tip around the top of the tie and tuck it in underneath to create the knot.

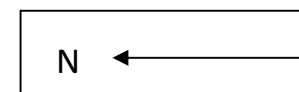
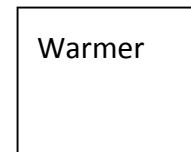
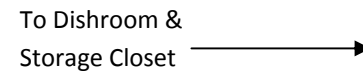
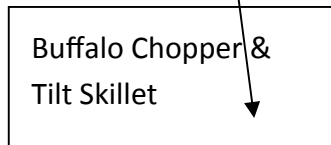
\*\*\*See initial photo for placement on plate/charger.\*\*\*



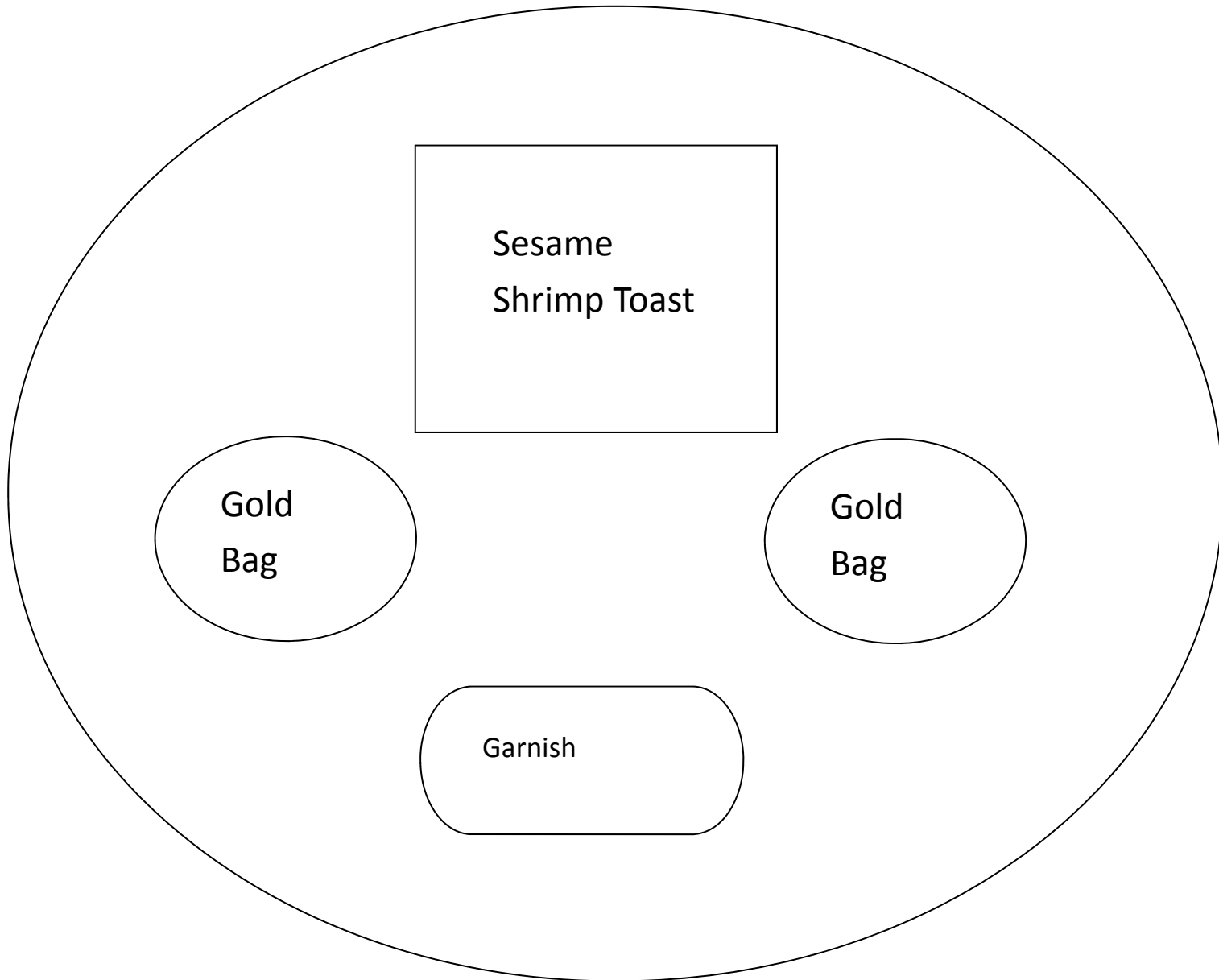




Server Walkway



# Appetizer: (Dual)



## Salad:

Salad with Assorted (thin) Strips  
of the following:

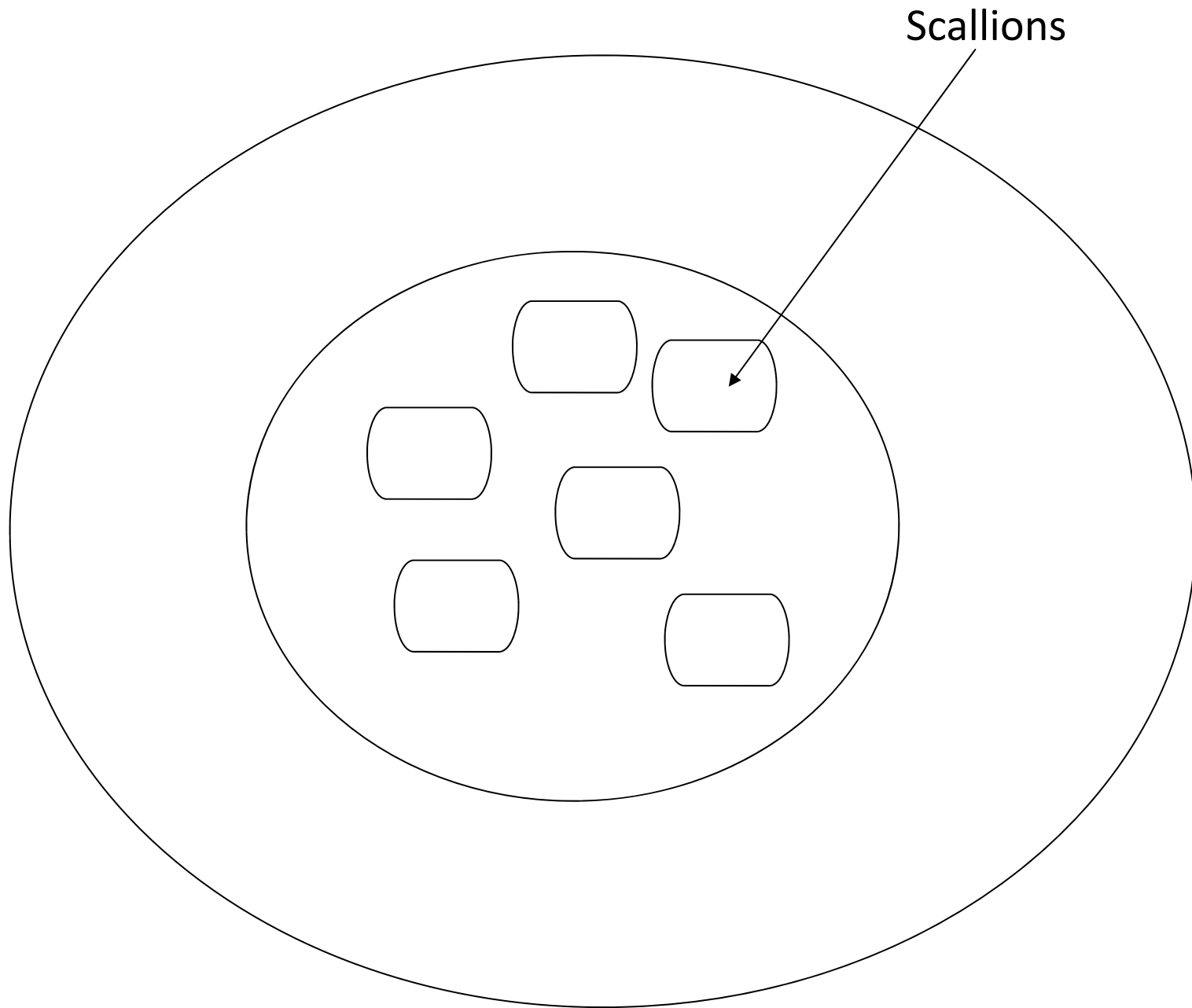
Green Papaya

Gala Apples

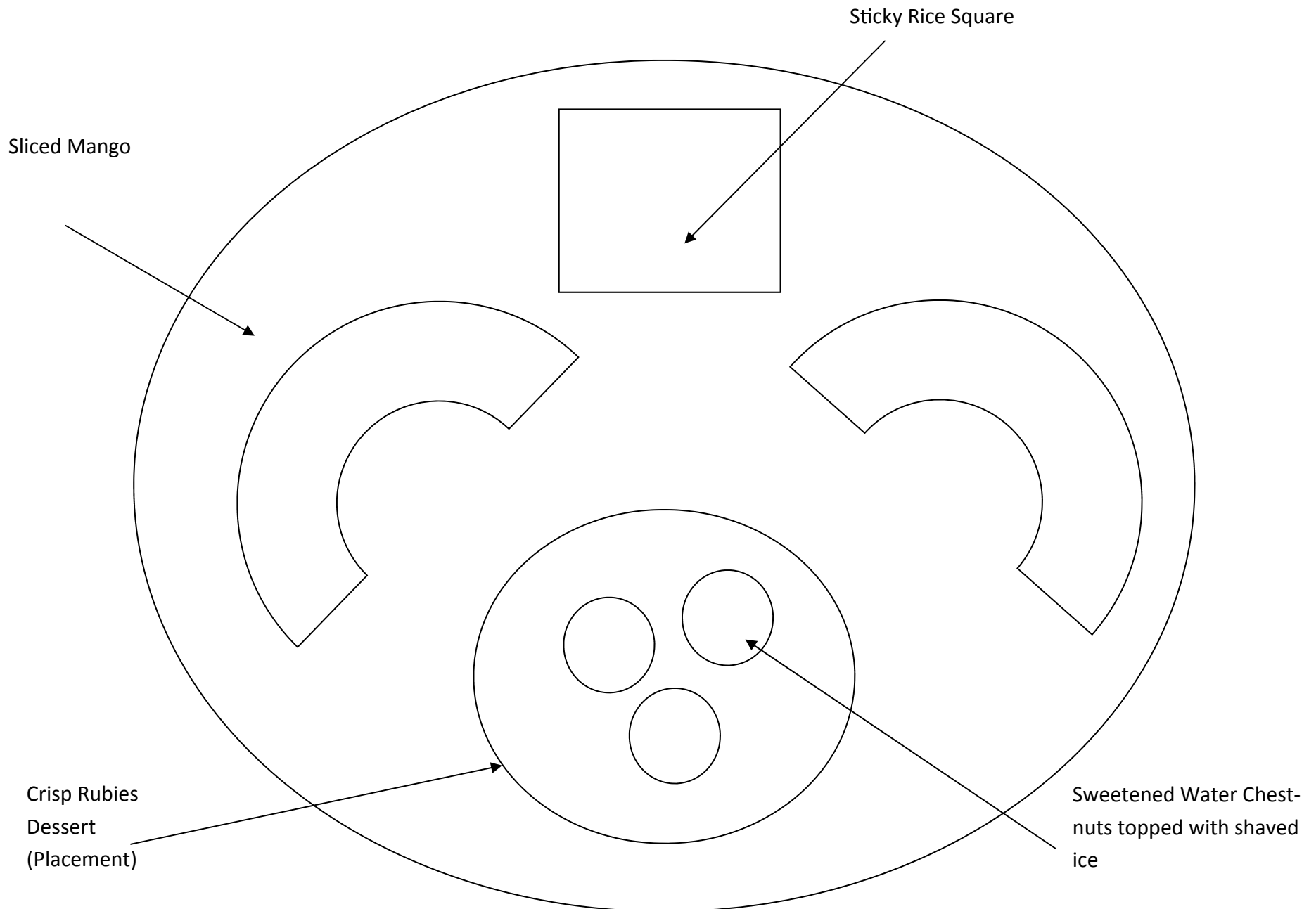
Granny Smith Apples

Carrots

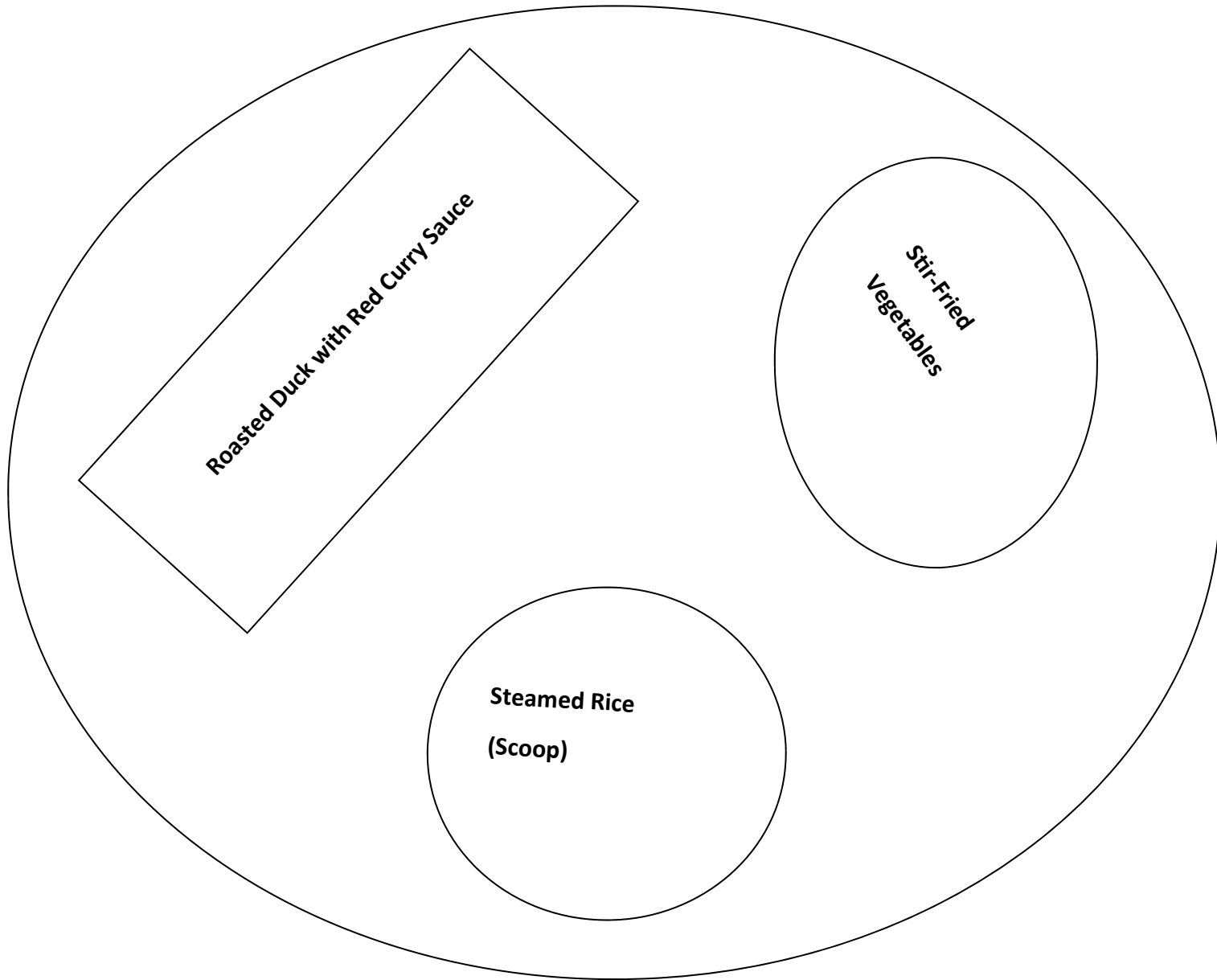
Soup:



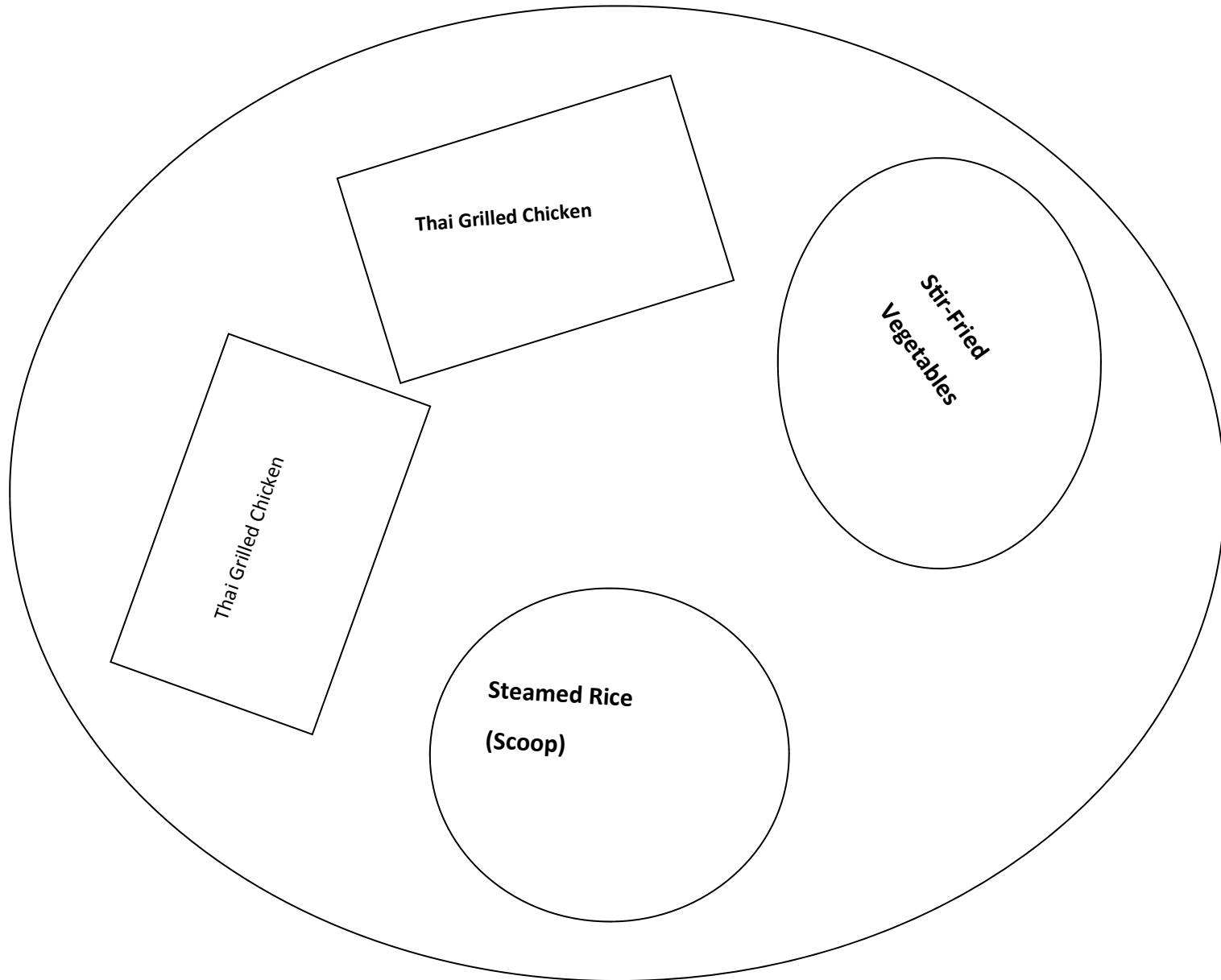
# Dessert: (Dual)



# Dinner: (Red)



# Dinner: (White)

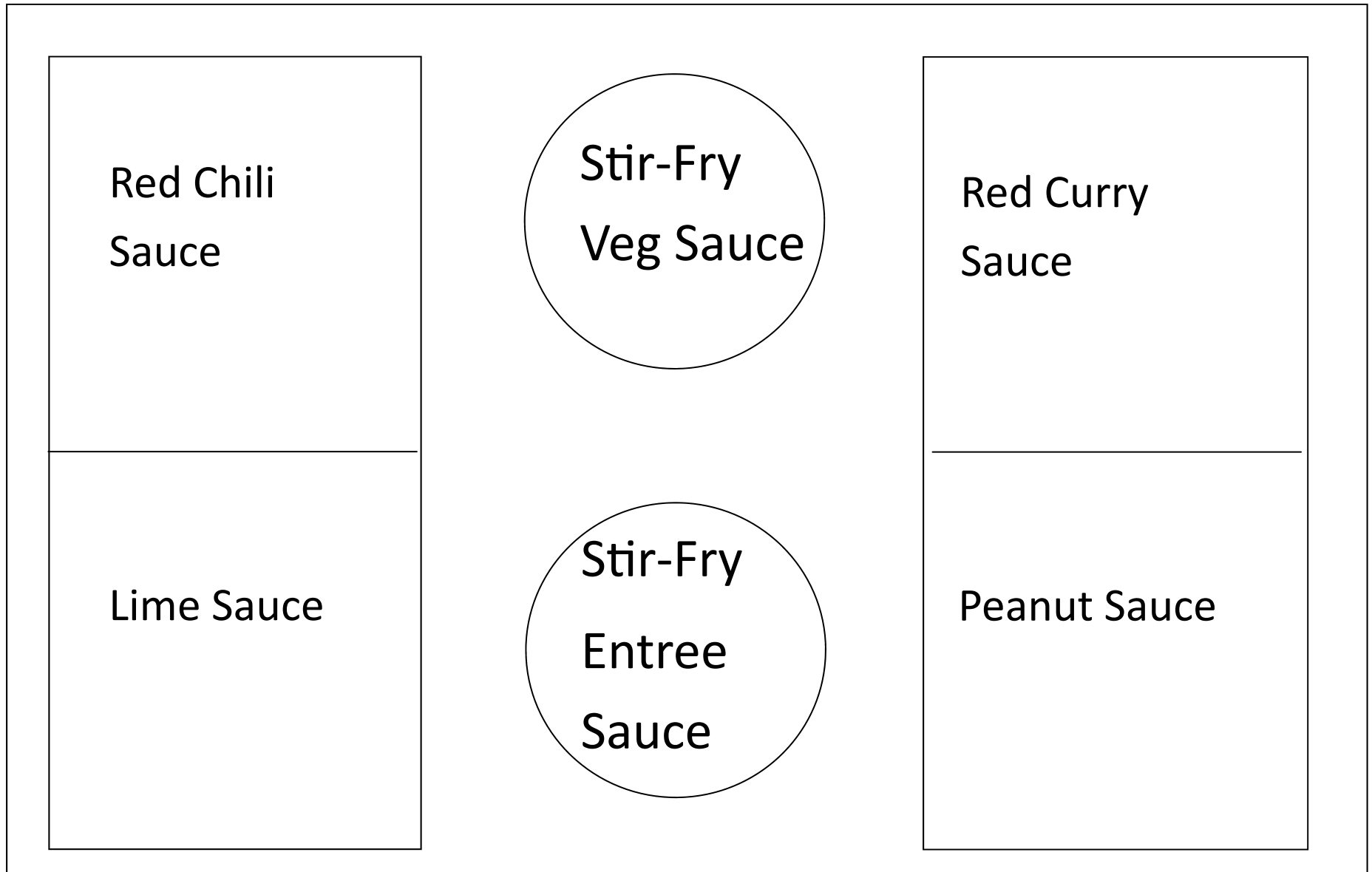


## Dinner: (Meatless)

Entrée with Rice Noodles,  
Chopped Basil Leaves, and Sliced  
Tofu.



# Steam Table Diagram (Lab I)/492/Golden Gun

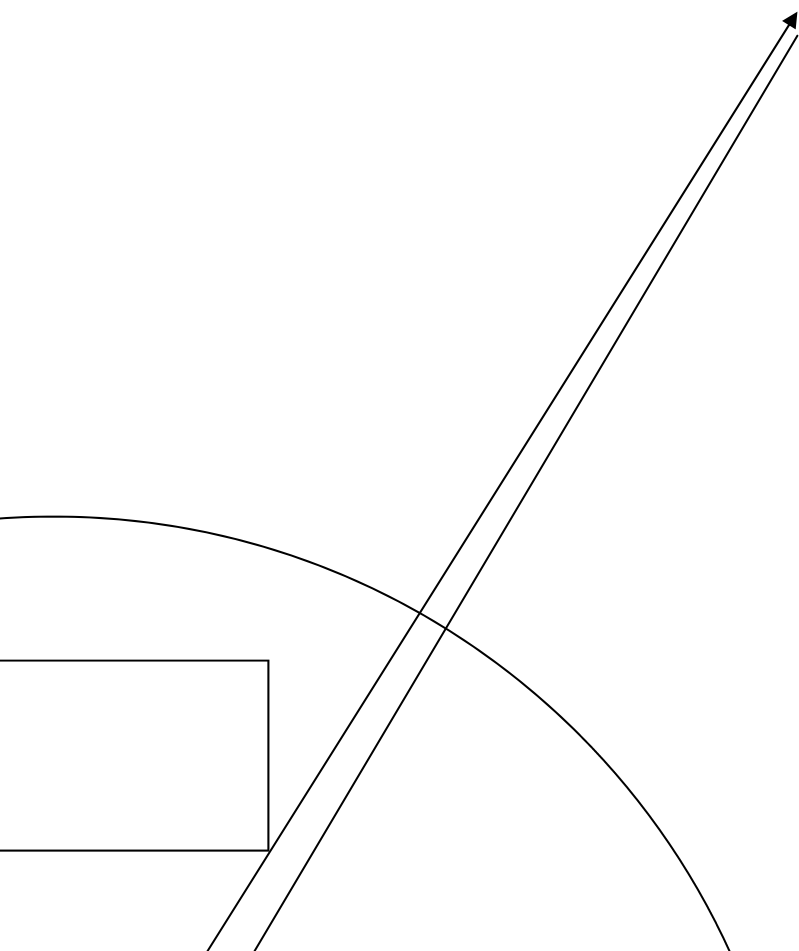


Butter  
Small black

Scallion  
Strips

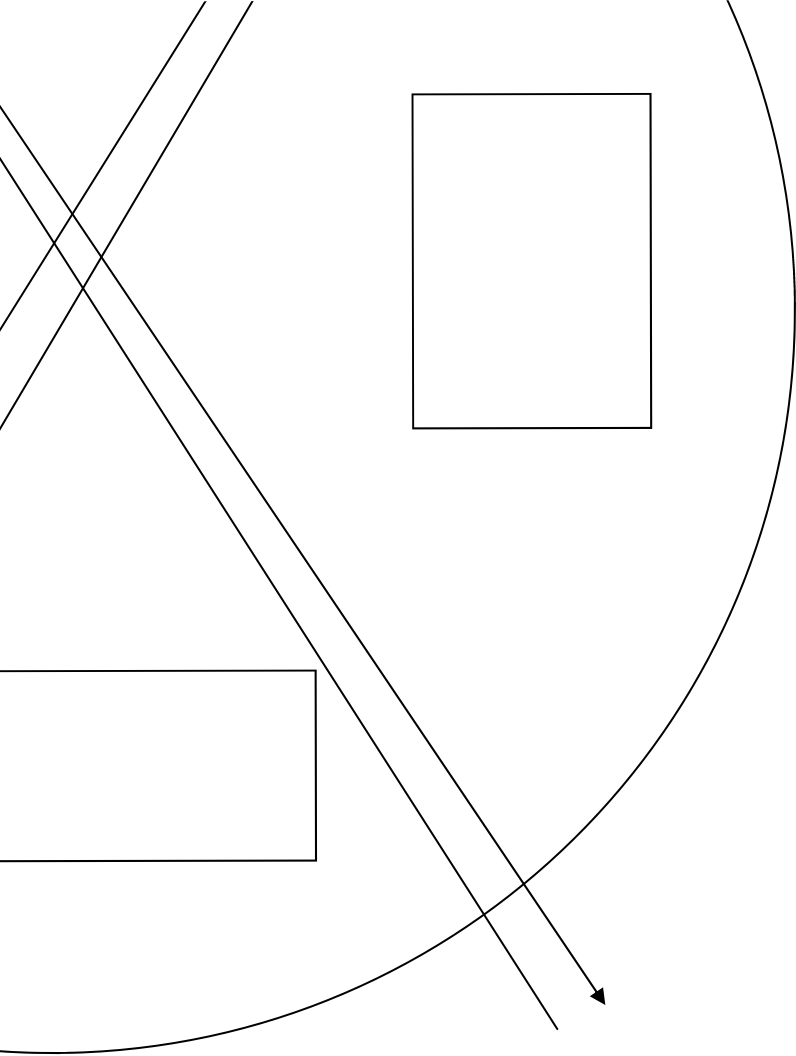


Plate  
k and gold

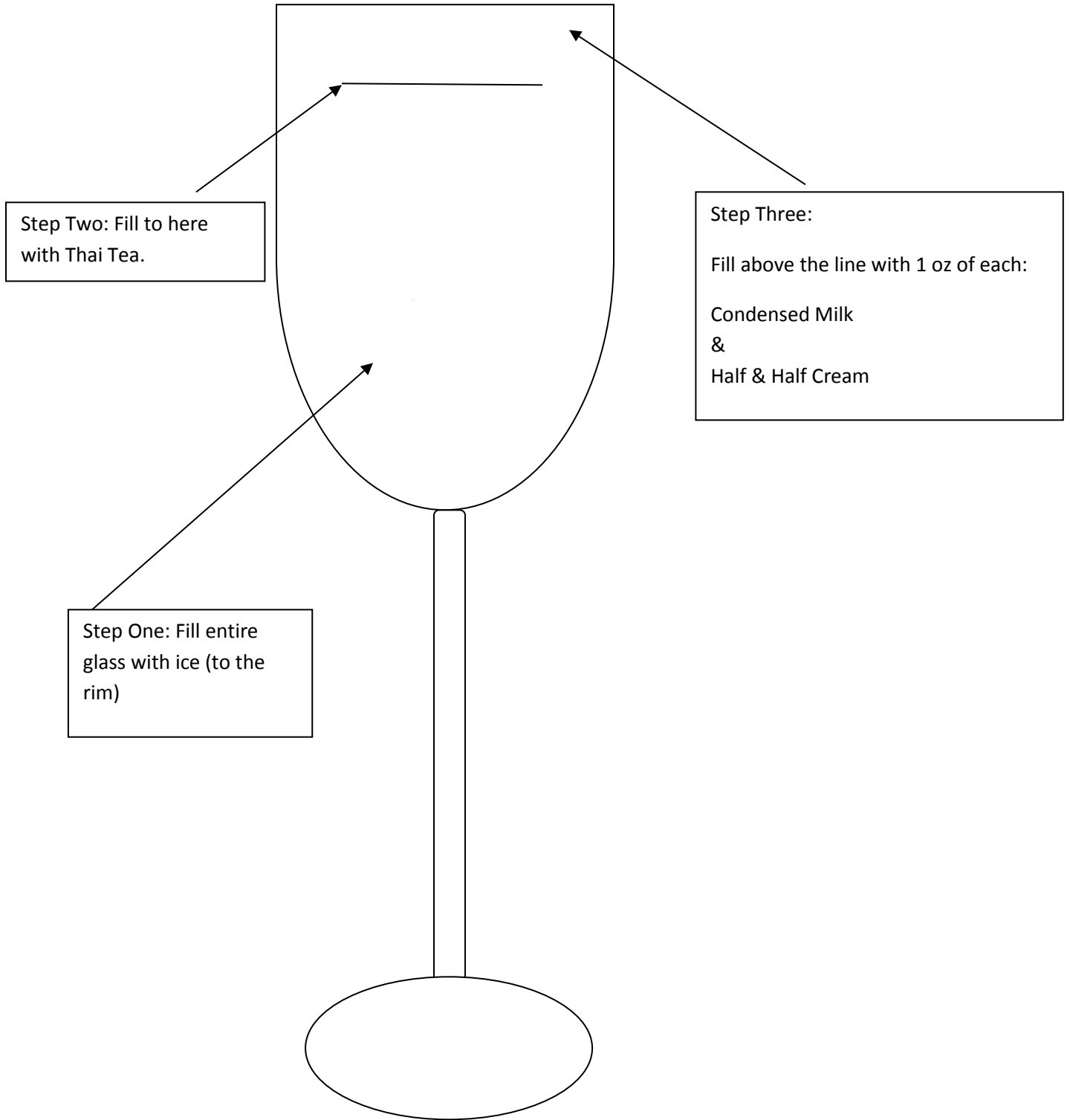




Butter  
pats



# Thai Iced Tea Diagram













Alex B. Criswell																					
<u>Master Ingredient List</u>																					
	<u>Total Call(AP)</u>	<u>Weight/ Conversion</u>	Bags	Gold	Shrimp Toast	Soup	Salad	Chicken	Duck	Tofu	Rubies	Mango	*Starch	*Veg	**Other**	Lime Sce	Peanut Sce	Chili Sce	Thai Tea	<u>Notes:</u>	
<b>ALL RECIPES</b>																					
<u>Alphabetical List of Ingredients</u>																					
Apple, Whole/Gala	3.3 #						3.3#														
Apple, Whole/Granny Smith	3.3 #						3.3#														
Bag, Iced Tea (FS)	1 box														1 box						
Bag, Plastic-Gallon	5 ea														5 ea						
Bag, Portion (8oz size)	100 ea														100 ea						
Beans, Green	75 ea													75 ea							
Bread, White	4 loaves			4 loaf																	
Broccoli, Florets/Frozen	1.56#													1.56 #							
Butter, Packets	150 ea														150 ea						
Butter, Peanut	4 C	32 oz															4 C				
Cabbage, Green	4.2 #	4.2 #				4.2 #															
Carrot, Whole	27 #					19 #	6 #							2 #							
Celery, Stalks	3.6 #					5 bu (3.6 #)															
Chestnuts, Water	3 C		3 C																		
Chestnuts, Water/Canned	200 oz									200 oz											
Chicken, Boned	90 pc							90 pc													
Chicken, Boneless	19 oz		19 oz																		
Chilies, Red	66 ea									10											
Cilantro	16.5 oz						12.33 C (16.5 oz)														
Coffee, Decaf	NA														NA						
Coffee, Reg.	NA														NA						
Coloring, Food(Red)	6 oz										0.75 C (6 oz)										
Containers, To-Go	100 ea														100 ea						
Corn, Kernels/Frozen	6 #					5 #									1 #						
Cream, Heavy	30 oz									3.75 c (30 oz)											
Duck, Breast	11.25#									180 oz (11.25 #)											
Egg, Whole	6 ea			6 ea																	
Filters, Coffee	1 cont.														1 cont.						
Flour, All-Purpose	0.58#		2.33 C																		
Flour, Tapioca	16 C										16 C										
Garlic, Cloves	43 oz	254 ea	7.5 ea	29 ea		37.5 ea	45 ea		10 ea					50 ea			75 ea				
Half/Half	175 oz	*22 C.													75 oz (9.375 C)					100 oz	
Juice, Lemon	4 oz					4 oz															
Juice, Lime	31.75 oz					3.5 C (28 oz)										3.75 oz					







# STANDARDIZED RECIPE FORM

HTM 492 Advanced Food Service Management

Recipe Title: <i>Chili Sauce</i>	Recipe Number: <i>45 portions</i>	Prep Time: <i>None</i>
Serving Size: <i>2 oz</i>	Portion Utensil: <i>Scoop # 24</i>	Cook Time: <i>15 minutes</i>
Total Yield: <i>90 oz/11.25 c/2.75qt</i>	Holding Temp: <i>&gt;135°F</i>	Cook Temp: <i>Medium Heat</i>

Source: Chef Pit
CF: NA

Ingredients	Servings #45 (Quantified)		Servings NA	Procedure
	Measure		Measure	
Sauce, Chili (Prepared)	2.75 qt			<ol style="list-style-type: none"> <li>1. In a large saucepan over medium heat, warm the chili sauce until proper temperature desired.</li> <li>2. Keep warm until service.</li> </ol>

Utensils: Metal Cooking Spoon
Pots/Pans/Etc: Large Saucepan
Equipment: Range

# STANDARDIZED RECIPE FORM

HTM 492 Advanced Food Service Management

Recipe Title: <i>Crisp Rubies</i> <i>(Thapthim Krawp)</i>	Recipe Number: <i>75 portions</i>	Prep Time: <i>20 minutes</i>
Serving Size: <i>4 oz</i>	Portion Utensil: <i>Serving Spoons</i>	Cook Time: <i>15 minutes</i>
Total Yield: <i>37.5 c/2.33 gal</i>	Holding Temp: <i>&lt;41°F</i>	Cook Temp: <i>Medium-High Heat</i>

Source: World Kitchens-Thailand (978-1741965230)
CF: 12.5

Ingredients	Servings #75 (Quantified)		Servings #6 (Original)		Procedure
	Measure	Weight	Measure	Weight	
Chestnuts, Water		200 oz		16 oz	<ol style="list-style-type: none"> <li>1. Slice all water chestnuts in approximately 10-12 pieces.</li> <li>2. Mix water and food coloring together in a large mixing bowl and add water chestnuts to the colored water and allow to soak for at least 10 minutes, or until the pieces turn red/pink.</li> <li>3. Remove from water and allow to dry.</li> </ol>
Coloring, Food (Red)	0.75 C		10 drops		
Water, Tap	3.25 C		0.25 C		
Bag, Plastic-Large	3 ea		1 ea		<ol style="list-style-type: none"> <li>1. While the water chestnuts are soaking, add the water to a large stockpot and allow to boil.</li> <li>2. Add tapioca flour to the plastic bag(s).</li> <li>3. Once water chestnuts are dry, put the water chestnuts in the plastic bag with the tapioca flour.</li> <li>4. Close the bag and shake well ensuring that all pieces enclosed in the bag are coated evenly.</li> <li>5. In a medium stockpot, bring water a boil.</li> </ol>
Flour, Tapioca	15.66 c		1.25 C.		
Chestnuts, Water(Sliced)	-----		-----		
Water	5 qt		X		
Water	0.75 gal		1 C.		



Floured Water Chestnuts					6. Remove chestnuts from bag and double check to make sure the chestnuts are coated evenly, and remove any excess flour.
Water, Boiling	(Large Stockpot)				7. Once water is boiling in the large stockpot, add a small amount of water chestnuts to the boiling water for up to two minutes, or until the water chestnuts float to the top.
Sugar, Granulated	(Medium Stockpot) 3 qt. + 0.5 C		1 C.		8. Remove from water, place on a large sheet pan, and allow pieces to completely drain/cool in the cooler. Cover completely.
Milk, Coconut Salt, Iodized	3 qt + 0.5 C 3 tsp + 1/8 tsp				9. Once water in boiling in the medium stockpot, add the sugar and stir until completely dissolved. Reduce heat to medium and simmer for 5-10 minutes, or until reduced to a thick syrup. Keep syrup aside.
Ice	13 C. (Approx,)				10. In a medium stockpot, add the coconut milk and salt, and cook over medium heat until slightly creamy. Set Aside.
Bag, Plastic-Large (Optional)	4 ea				11. If there is no ice crusher available, add 4 cups of ice to a large bag and pulverize until the ice is crushed for consuming. The crushed ice should resemble shaved ice served in snow-cones. 12. Place 2.5 oz of water chestnuts; 1 oz each of sugar syrup and coconut cream in a dessert bowl. 13. When ready to serve; add a few spoonfuls of ice over the rubies and serve chilled.

Utensils: Chef's Knife, Measuring Cups/Spoons, Cutting Board, Small Serving Spoon
Pots/Pans/Etc: Mixing Bowls, Large Stockpot, Sheet Pan(s)
Equipment: Ice Crusher(Island Oasis Machine/etc.), Range

# STANDARDIZED RECIPE FORM

## HTM 492 Advanced Food Service Management

Recipe Title: <i>Gold Bags (Thung Tong)</i>	Recipe Number: <i>75 portions</i>	Prep Time: <i>45 minutes</i>
Serving Size: <i>Two Bags</i>	Portion Utensil: <i>Tongs &amp; Flat-Edged Spatula</i>	Cook Time: <i>20 minutes</i>
Total Yield: <i>150 Bags</i>	Holding Temp: <i>&gt;135°F</i>	Cook Temp: <i>Range: Med-High Heat Fryer: 350°F Hot Oil</i>

Source: World Kitchens-Thailand (978-1741965230)
CF: 1.875

Ingredients	Servings #75 (150 bags) (Quantified)		Servings# 40 (80 bags) (Original)		Procedure
	Measure	Weight	Measure	Weight	
Water	3 qts		6.5 C		<ol style="list-style-type: none"> <li>1. In a medium saucepan, begin to boil the water.</li> <li>2. In addition, turn on the fryer to 350°F.</li> <li>3. If water chestnuts are not already pre-chopped, roughly chop the water chestnuts and place in a mixing bowl.</li> <li>4. Peel and roughly chop the garlic, and place in the mixing bowl with the water chestnuts.</li> <li>5. Thinly slice the green onions and place into the mixing bowl as well.</li> <li>6. Add the oyster sauce, salt, white pepper to the mixing bowl and mix well.</li> <li>7. If needed, de-bone the chicken.</li> <li>8. Roughly chop or blend the chicken well and add to the mixing bowl. These mixed ingredients will be the "filling" for the 'bags.'</li> </ol>
Chestnuts, Water (whole)	3 C.		1.5 C.		
Garlic, Cloves	8 ea		4 ea		
Onion, Green	8 ea		13 ea		
Sauce, Oyster	2 T		1 T		
Salt, Iodized	2 tsp		1 tsp		
Pepper, White (ground)	2 tsp		1 tsp		
Chicken, (Boneless or		19 oz		10 oz	

de-boned)					
Onion, Green	10 ea		19 ea		<p>9. In order to make the “ties” for the ‘bags,’ a green onion will need to be sliced in strips(six strips from each onion; excluding the root), as the “green part” will be used for the ties.</p> <p>10. Once the water is boiling, add the “ties” to the water for about five minutes, or until soft. Remove from the water and allow to dry on paper towels.</p>
Water, Boiling (from above)					
Towels, Paper	6 sheets		2 sheets		
Water, Cold	1.5 C		0.75 C + 2 T.		11. Mix the flour and cold water together in a saucepan until smooth. Stir and cook over medium heat for up to two minutes, or until thick. This will be referred to as the “flour paste.”
Flour, AP	3.75 T		2 T.		
Flour, AP Wrappers, Wonton	2 C 150ea		1 C 50 ea		<p>12. Lightly dust a sheet tray with AP Flour.</p> <p>13. On a clean cutting board, place a few sheets of the Spring-Roll Sheets (5-in. square).</p> <p>14. Add two teaspoons of the filling into the center of each wrapper sheet. Brush the flour paste around the filling on the sheet and pull the sides of the spring roll sheet up to create a ‘bag’ and enclose the filling. Place on the flour dusted sheet tray.</p> <p>15. Repeat the last step for each bag until you have made the required amount OR you have used all the filling and sheets. The required amount <u>MUST</u> be made, and if you run low on filling; more will need to be prepared.</p>
Paste, Flour (from above)					
Filling, Prepared					
Bags, Gold (Uncooked & Un-tied)					<p>16. Tie a piece of scallion or string (if deep-frying) around each uncooked bag. The “tie” should be tied in a knot to hold the bag together while cooking.</p> <p>17. <b>Deep Frying Method:</b> After fryer is completely heated, lower each gold bag gently into the fryer and fry <i>IN SMALL BATCHES</i> about 5-10 minutes until golden and crispy. Allow Gold Bags to drain. Remove the string and tie the scallion in a knot around the prepared Gold Bag and keep warm until service.</p>
Ties, Scallion (Cooked)					
Utensils: Chef’s Knife, Cutting Board, Measuring Spoons					
Pots/Pans/Etc: Mixing Bowls, Large Stockpot, Large Sheet Tray					
Equipment: Deep Fryer, Blender					

# STANDARDIZED RECIPE FORM

HTM 492 Advanced Food Service Management

Recipe Title: <i>Thai Grilled Chicken (Kai Yaang)</i>	Recipe Number: <i>45 Minutes</i>	Prep Time: <i>40 minutes</i>
Serving Size: <i>Chicken: 2 pcs Sauce Choice: 2 oz</i>	Portion Utensil: <i>Tongs</i>	Cook Time: <i>40 minutes</i>
Total Yield: <i>Each Sauce: 90 oz/11.25 c./2.75 qt (All Sauces: 270 oz/33.75 c./2.1325 gal Chicken: 90 pcs</i>	Holding Temp: <i>&gt;135°F (Marinating: 41°F)</i>	Cook Temp: <i>Med-High Heat</i>

Source:World Kitchens-Thailand (978-1741965230)
CF: 11.25

Ingredients	Servings # 45 (Quantified)		Servings #4 (Original)		Procedure
	Measure	Weight	Measure	Weight	
Root, Cilantro	45 ea		4 ea		<ol style="list-style-type: none"> <li>Chop the cilantro root very fine, and place in a large mixing bowl/ "marinade bowl."</li> <li>Peel and chop the garlic cloves very fine and place in the marinade bowl.</li> <li>Using the white part of the lemon grass stalk, finely chop the white part and place in the marinade bowl.</li> <li>Place the fish sauce, white pepper, and unpacked brown sugar in the marinade bowl.</li> <li><u>Pound</u> or <u>well-blend</u>(in a <u>blender</u>) all the ingredients in the marinade bowl (transfer to a bowl if ingredients were in a blender).</li> </ol>
Garlic, Cloves	45 ea		4 ea		
Stalk, Lemon Grass	11 ea		1 ea		
Sauce, Fish	2.75 c. + 1 T.		3 tsp.		

Pepper, White (Ground)	2.75 tsp		0.25 tsp		
Sugar, Brown (Unpacked)	3 T + 2 tsp		1 tsp		
Chicken, Boned (Dark Meat)	90 pc.		8 pc.		6. Rub the marinade evenly all over all pieces of chicken and allow chicken to marinate for at least three hours or overnight. **NOTICE**: Pounded Marinade ingredients may need to be distributed amongst several large bowls/containers to allow the chicken to marinate.
Chicken (Marinated)					7. Heat broiler until hot and cook the chicken pieces until tender, turning over at regular intervals, and ensuring the chicken reaches at least 165°F internally prior to serving. 8. Transfer cooked chicken to hotel pan for serving. Serve with choice of sauce.

Utensils: Large Stirring Spoon or Whisk, Measuring Spoons, Liquid Measuring Cups, Mortar & Pestle (optional), Brushes(Marinade Brushes), & a Chef's Knife
Pots/Pans/Etc: Large Mixing Bowls, Sheet Pans
Equipment: Broiler, Blender (Optional)

# STANDARDIZED RECIPE FORM

## HTM 492 Advanced Food Service Management

Recipe Title: <i>Lime Sauce</i>	Recipe Number: <i>45 portions</i>	Prep Time: <i>20 minutes</i>
Serving Size: <i>2 oz</i>	Portion Utensil: <i>Scoop # 24</i>	Cook Time: <i>15 minutes</i>
Total Yield: <i>90 oz/11.25 c/2.75 qt.</i>	Holding Temp: <i>&gt;135°F</i>	Cook Temp: <i>Medium Heat</i>

Source: Chef PIT
CF: NA

Ingredients	Servings #45 (Quantified)		Servings # 1 (Original)		Procedure
	Measure	Weight	Measure	Weight	
Paste, Tamarind	2.75 C. + 1 T.		1 T.		1. Combine all ingredients and place in a medium mixing bowl.
Sauce, Fish	4.25 C		1.5 T.		
Juice, Lime	0.5 C		0.5 tsp		
Pepper, Red (Crushed)	2 T.		Pinch		
Powder, Rice Sugar, Granulated	1 C. 0.5 C		1 tsp. 0.5 tsp		
Onion, Red	1 C.	0.33 #	1 tsp sliced.		2. Thinly slice the red onion and place in the mixing bowl. 3. Grate the ginger and chop the green onion very fine. Place in the mixing bowl. 4. Mix all ingredients well with a whisk and set sauce aside for service. 5. If serving sauce warm, keep warm until service.
Onion, Green	1 C.		1 tsp		
Root, Ginger	0.5 C		0.5 tsp		
Utensils: Measuring Cups/Spoons, Metal Cooking Spoon, Chef's Knife,					
Pots/Pans/Etc: Mixing Bowl, Cutting Board,					
Equipment: Range(optional)					



					<p>7. While the rice is “cooling,” begin to cut/prepare the mangoes.</p> <p>8. Once the rice has completely cooled, remove rice from stockpot and transfer to a large sheet pan. Cut rice into 2 oz portion-squares for serving.</p>
Mangoes, Whole	19 ea		2 ea		<p>9. Wash and peel the mangoes.</p> <p>10. Slice off two outside cheeks, removing as much fruit/flesh in large <i>uniform</i> pieces. Avoid cutting near the pit/stone as fibrous mango is not acceptable for serving.</p> <p>11. Slice each cheek lengthwise into even pieces, and set aside on sheet pans in portions to serve. Cover &amp; chill prior to serving.</p>
Rice, Sticky (Portioned)	2 pcs/2oz		-----		<p>12. Place 2 squares &amp; 2 pieces of mango on the dessert plate and serve chilled.</p>
Mango, Prepared	2 pcs		-----		

Utensils: Chef’s Knife, Tongs, Measuring Cups/Spoons,
Pots/Pans/Etc: Mixing Bowls, Large Stockpot (If using stockpot for rice), Sheet Pan(s)
Equipment: Rice Cooker(optional), Range



# STANDARDIZED RECIPE FORM

HTM 492 Advanced Food Service Management

Recipe Title: <i>Green Papaya Salad</i>	Recipe Number: <i>75 guests</i>	Prep Time: <i>45 Minutes</i>
Serving Size: <i>½ C. (4oz)</i>	Portion Utensil: <i>Tongs</i>	Cook Time: <i>None</i>
Total Yield: <i>37.5 C/2.35 gal</i>	Holding Temp: <i>&lt;41°F</i>	Cook Temp: <i>None</i>

Source(s): <a href="http://thaifood.about.com/od/thaisnacks/r/PapayaSalad.htm">http://thaifood.about.com/od/thaisnacks/r/PapayaSalad.htm</a> &World Kitchens-Thailand (978-1741965230)
CF: 18.75

Ingredients	Servings #75 (Quantified)		Servings #4 (Original)		Procedure
	Measure	Weight	Measure	Weight	
Garlic, Cloves	38 ea		2 ea		<ol style="list-style-type: none"> <li>1. Peel &amp; chop the garlic very fine.</li> <li>2. <i>Using gloves</i>; remove the seeds from the chilies and chop very fine.</li> <li>3. Add all chopped ingredients, fish sauce, and lime juice to a blender and mix until well incorporated.</li> </ol>
Chilies, Red(small)	56 ea		3 ea		
Sauce, Fish Juice, Lime	2.33 C 3.5 C		2 T. 3 T.		
Water	2 qt		0.5 C		<ol style="list-style-type: none"> <li>4. In a medium bowl, mix the water and lemon juice together.</li> <li>5. Slice the apples, remove the seeds, and cut julienne-style. Set aside in the bowl of water &amp; lemon juice to</li> </ol>
Apple, Whole (Granny Smith)	20 ea-All (10 of	6.6 # AP (3.3 # of each	0.5 of ea.	1 #	

& Gala)	each kind)	AP) (3 # EP each)	1.5 tsp		prevent browning/oxidation (1 gal water: 1 c. lemon juice).
Juice, Lemon	0.5 C.				
Tomato, Whole (Beefsteak)	21 ea	7 # AP (6 # EP)	1.33 ea	1 ea.	6. Core the tomatoes, slice very thin, and set aside. 7. Peel & chop the carrots in julienne strips. Set aside. 8. Chop the green onion (scallions), at an angle. Set aside. 9. Roughly chop the fresh mint and cilantro leaves. Set aside.
Carrot, Whole		6# AP (4.25 # EP)			
Onions, Green	6 bunch		3 ea		
Mint (Leaves)	7 qts		1.5 C.		
Cilantro (Leaves)	3 qt		0.66 C.		
Papaya, Green (Not Ripe)	46 ea		2 ea		10. Peel the papaya, cut in half, and remove all the seeds. 11. Using a cheese grater(or Papaya Grater) with the largest holes, grate the papaya and place in a large bowl. 12. Add all prepared ingredients and blended fish sauce mixture to the large mixing bowl with papaya and incorporate well.

Utensils: Serving Spoons, Serving Tongs, Chef's Knife
Pots/Pans/Etc: Mixing Bowls. Cutting Boards
Equipment: Blender

# STANDARDIZED RECIPE FORM

HTM 492 Advanced Food Service Management

Recipe Title: <i>Peanut Sauce (Naam Sa-Te)</i>	Recipe Number: <i>45 portions</i>	Prep Time: <i>15 minutes</i>
Serving Size: <i>2 oz</i>	Portion Utensil: <i>Scoop # 24</i>	Cook Time: <i>20 minutes</i>
Total Yield: <i>90oz/11.25 C./2.75 qt.</i>	Holding Temp: <i>&gt;135°F</i>	Cook Temp: <i>Medium-High Heat</i>

Source: World Kitchens-Thailand (978-1741965230)
CF: 7.5

Ingredients	Servings #45 (Quantified)		Servings #6 (Original)		Procedure
	Measure	Weight	Measure	Weight	
Oil, Vegetable	0.25 C + 3 T.		1 T.		<ol style="list-style-type: none"> <li>Heat the oil on medium-high in a large saucepan heat until hot.</li> <li>While the oil is heating, peel &amp; chop the onions very fine. Set aside in a large mixing bowl.</li> <li>Peel &amp; crush the garlic and put in the mixing bowl with the onion.</li> <li>Using only the white part of the lemon grass stalk, chop the white part very fine and place with the onion.</li> <li>Once the oil is heated, add the garlic, onion, and lemon grass and fry for one minute. Add the curry powder and stir until fragrant.</li> <li>Add the peanut butter, tamarind puree, chili puree, chopped peanuts, coconut milk, and brown sugar to the sauce pan. Slowly</li> </ol>
Onion, White	4 ea	1 # (EP) (1.25 # AP)	0.5 ea		
Garlic, Cloves	75 ea		10 ea		
Stalk, Lemon Grass	8 ea		1 ea		
Powder, Curry	0.25 C + 2 T + 1 tsp		2 T.		
Puree, Tamarind	0.25 C + 3 T + 1.5 tsp		1 T.		

Paste, Chili	0.25 C + 3 T + 1.5 tsp		1 C.		bring the mixture to a boil at medium heat.
Butter, Peanut	4 C.		0.5 C.		
Milk, Coconut Sugar, Brown (Unpacked)	2 qt + 3.25 c 5 T.		1.5 C. 2 tsp		
Water, Boiling (from above)					<p>7. Add 1 T. of boiling water at a time to allow the sauce to be slightly runny, allowing the sauce to simmer for two minutes.</p> <p>8. Keep warm until service.</p>

Utensils: Scoop #24, Chef's Knife, Cutting Board, Measuring Cups/Spoons
Pots/Pans/Etc: Large Stockpot, Large Skillet
Equipment: Range

# STANDARDIZED RECIPE FORM

HTM 492 Advanced Food Service Management

Recipe Title: <i>Roasted Duck with Red Curry Sauce</i>	Recipe Number: <i>45 portions</i>	Prep Time: <i>20 minutes</i>
Serving Size: <i>Duck: 4 oz</i> <i>Curry Sauce: 2 oz</i>	Portion Utensil: <i>Duck: Spatula</i> <i>Curry Sauce: Scoop #24</i>	Cook Time: <i>40 minutes</i>
Total Yield: <i>Duck: 180 oz/11.25#</i> <i>Curry Sauce: 90 oz/</i> <i>11.25 C./2.75 qt</i>	Holding Temp: <i>&lt;135°F</i>	Cook Temp: <i>Range: Medium Heat</i> <i>Oven: 400°F</i>

Source: <http://www.foodnetwork.com/recipes/emeril-lagasse/pan-roasted-duck-breast-recipe/index.html>

CF: 7.5

Ingredients	Servings #45 (Quantified)		Servings # 6 (Original)		Procedure
	Measure	Weight	Measure	Weight	
Duck, Breast		11.25 #		24 oz	<ol style="list-style-type: none"> <li>1. Pre heat oven to 400°F.</li> <li>2. Cut any excess fat off the duck, if needed.</li> </ol>
Oil, Vegetable	5.66 C		0.75 C		<ol style="list-style-type: none"> <li>3. In the tilt skillet, add 1 oz/2 T. of oil per duck breast that you wish to sauté. Spread oil evenly over skillet.</li> <li>4. Once oil is hot, add duck breast, skin side down and sear for six minutes.</li> <li>5. Repeat steps 3 &amp; 4 until all duck breasts are seared, while placing the prepared duck breasts seared-side up in shallow hotel pans (to cook in oven).</li> </ol>
Duck, Breast					<ol style="list-style-type: none"> <li>6. Cook duck breasts in oven for 8 minutes, or until proper</li> </ol>

(Seared)					temperature is desired (medium rare).
Paste, Curry (Red Curry)	8 T		3 T + 0.25 tsp		7. In a large saucepan, mix the coconut milk, heavy cream, and curry paste. Stir occasionally until thoroughly heated. Keep warm until service.
Milk, Coconut Cream, Heavy	4 pt. 2 pt.		1 C + 1 T 0.5 C		8. Serve 2 ounces of the red curry sauce over duck breast.

Utensils: Chef's Knife, Tongs, Measuring Cups/Spoons, Spatula
Pots/Pans/Etc: Shallow Hotel Pan(s), Large Frying Pan(s), Large Saucepan
Equipment: Conventional Oven, Range

# STANDARDIZED RECIPE FORM

HTM 492 Advanced Food Service Management

Recipe Title: <i>Sesame Shrimp Toasts (Khanom Bang Na Kung)</i>	Recipe Number: <i>75 portions</i>	Prep Time: <i>20 minutes</i>
Serving Size: <i>One Piece</i>	Portion Utensil: <i>Spatula, Flat Edged</i>	Cook Time: <i>40 minutes</i>
Total Yield: <i>75 Pieces</i>	Holding Temp: <i>&gt;135°F</i>	Cook Temp: <i>350°F</i>

Source: World Kitchens-Thailand (978-1741965230)
CF: 5.36

Ingredients	Servings #75 (Quantified)		Servings # 14 (Original)		Procedure
	Measure	Weight	Measure	Weight	
Shrimp, Raw Egg, Whole Sauce, Soy	6 ea 4 T	3.4 #	1 ea 2 tsp	10 oz	<ol style="list-style-type: none"> <li>1. Heat the deep fryer to 350°F.</li> <li>2. If necessary, peel &amp; de-vein the shrimp.</li> <li>3. In a food processor or blender, chop (blend) the cooked shrimp into a paste.</li> <li>4. Transfer blended shrimp to a medium sized mixing bowl; add the soy sauce and egg; incorporate well. Cover and refrigerate for at least 30 minutes.</li> </ol>
Root, Cilantro Garlic, Cloves Pepper, White (Ground)	40 ea 27 ea 1.33 tsp		8 ea 5 ea 0.25 tsp		<ol style="list-style-type: none"> <li>5. Pound or process (in a food processor) the cilantro root, garlic cloves, white pepper, and salt into a smooth paste. Add the mixed paste to the shrimp.</li> </ol>

Bread, Slice Oil, Olive Seeds, Sesame	75 ea 5 T + 1 tsp 1.33 c		6 ea 1 T. 0.25 C		<p>6. Using bread that has dried out ("Day Old Bread) cut the slices in half.</p> <p>7. Spread the bread onto a sheet pan and broil the bread for 3-4 minutes; or until the bread is dry and slightly crisp.</p> <p>8. Spread XX ounces of shrimp paste onto the slightly toasted bread.</p> <p>9. Top with a pinch of sesame seeds and slightly press the sesame seeds into the shrimp paste (on the bread). Cover and refrigerate for 30 minutes.</p>
Oil, Vegetable	3 C.		0.5 C.		<p>10. Heat the oil in a large skillet. Deep fry the toasts in small batches, paste side down for three minutes or until golden.</p> <p>11. Keep warm until service.</p>

Utensils: Chef's Knife, Tongs, Measuring Cups/Spoons,
Pots/Pans/Etc: Mixing Bowls, Large Skillet, Sheet Pan(s)
Equipment: Range, Deep Fryer, Food Processor (Optional)



# STANDARDIZED RECIPE FORM

HTM 492 Advanced Food Service Management

Recipe Title: <i>Steamed Rice</i>	Recipe Number: <i>90 portions</i>	Prep Time: <i>10 minutes</i>
Serving Size: <i>0.25 C.</i>	Portion Utensil: <i>Scoop # 20</i>	Cook Time: <i>40 minutes</i>
Total Yield: <i>22.5 C./5 5/8 Qt.</i>	Holding Temp: <i>&gt;135°F</i>	Cook Temp: <i>Steamed</i> <i>(350°F IF in oven)</i>

Source: FF 50 12 <sup>th</sup> Ed. (0-13-113871-5)
CF: 1.8

Ingredients	Servings #90 (Quantified)		Servings # 50 (Original)		Procedure
	Measure	Weight	Measure	Weight	
Water	7.5 qt. + 1.33 C		4.25 qt.		1. In a large stockpot, begin to boil the water.
Rice, Converted		6.3#		3.5#	2. In a large pan, mix uncooked rice amongst the pans while adding the salt and vegetable oil evenly among the rice.
Salt, Iodized	4 T		2 T.		
Oil, Vegetable	4 T		2 T.		3. Once the water is boiling, add the water and rice mixture to the rice cooker and cook 30 minutes, or until fluffy.
Utensils: Measuring Cups/Spoons, Metal Cooking Spoon					
Pots/Pans/Etc: Large Stockpot, 12 x 20 x 20-in pan					
Equipment: Range, Rice Cooker (preferred), Steamer (optional, takes 30-40 min)					

# STANDARDIZED RECIPE FORM

HTM 492 Advanced Food Service Management

Recipe Title: <i>Stir-Fry Noodles with Basil</i> <i>(Kuaytiaw Phat Khii Mao)</i>	Recipe Number: <i>10 portions</i>	Prep Time: <i>25 minutes</i>
Serving Size: <i>10 oz (3oz Tofu, 7 oz Noodles)</i>	Portion Utensil: <i>Serving Spoon</i>	Cook Time: <i>30 minutes</i>
Total Yield: <i>100 oz (30 oz Tofu, 70 oz Noodles)</i>	Holding Temp: <i>&gt;135°F</i>	Cook Temp: <i>Med-High Heat</i>

Source:World Kitchens-Thailand (978-1741965230)
CF: 2.5

Ingredients	Servings #10 (Quantified)		Servings #4 (Original)		Procedure
	Measure	Weight	Measure	Weight	
Noodles, Rice		2.5 #		1 #	***See Chef Pit for alternate instructions on cooking rice noodles; if needed. 1. In a large stockpot, boil the water at medium-high heat until at a rolling boil. 2. While the water preparing to boil, slice the tofu into ½" x 1" (One-Half by One-Inch) pieces; set aside and cover. 3. Cook the rice noodles until <i>al-dente</i> consistency. Remove from heat and drain. Rinse under cold water and cover to retain moisture.
Water	3 gal			1.5 gal	
Protein, Tofu (Soy)	30 oz	1.875#		12 oz	
Garlic, Cloves	10 ea			4 ea	4. While noodles are cooking, begin to peel the garlic, de-stem

Chilies, Birds-Eye(Red)	10 ea			4 ea	and de-seed the chilies. 5. Pound the garlic and chilies until a paste is formed. Set Aside.
Leaves, Basil	2.5 c			1 C.	6. Coarsely chop the basil leaves; cover, and set aside for garnish.
Oil, Vegetable	0.5 c + 2 T		4 T.		7. Heat the oil in a wok on Med-High heat and add the chili/garlic paste once the oil is heated. Stir until fragrant. 8. Add the cut tofu and fry until tofu is browned (cooked). 9. Add the fish sauce, brown sugar, and bean sprouts to the cooked tofu and cook until sugar is dissolved and ingredients are mixed well.
Tofu, Sliced	Prepared				
Paste, Chili/Garlic	Prepared				
Sauce, Fish	5 T		2 T.		
Sugar, Brown (Unpacked)	1 T + 2 tsp		2 tsp		
Sprouts, Bean	2.66 C (AP) (2.5 C. EP)		1 C.		
Noodles, Rice (Cooked)					10. Add the noodles to the cooked tofu mixture and toss until incorporated and hot.
Leaves, Basil (Chopped)					11. Toss the basil leaves lightly in the noodle mixture and serve hot.

Utensils: Chef's Knife, Tongs, Strainer, Large Serving Spoon or Spoodle
Pots/Pans/Etc: Mixing Bowls, Large Stockpot, Cutting Board
Equipment: Wok or Large Skillet

# STANDARDIZED RECIPE FORM

HTM 492 Advanced Food Service Management

Recipe Title: <i>Stir-Fry Vegetables (Phat Pak Ruam)</i>	Recipe Number: <i>100 portions</i>	Prep Time: <i>45 minutes</i>
Serving Size: <i>4 oz</i>	Portion Utensil: <i>Spooodle ( 4 oz)</i>	Cook Time: <i>&lt;5 minutes per order</i>
Total Yield: <i>400 oz/12.5 qt</i>	Holding Temp: <i>&gt;135°F</i>	Cook Temp: <i>Med-High Heat</i>

Source:World Kitchens-Thailand (978-1741965230)
CF: 25

Ingredients	Servings #100 (Quantified)		Servings # 4 (Original)		Procedure
	Measure	Weight	Measure	Weight	
Peppers, Bell -Red & Yellow		6 # (3# of each)	0.5# (0.25# of ea)		<ol style="list-style-type: none"> <li>1. Wash all vegetables as needed.</li> <li>2. Cut open bell peppers, &amp; remove the membrane. Slice into small, thin vertical pieces. Set aside in a large mixing bowl. This mixing bowl will be referred to as the "Vegetable Bowl."</li> <li>3. Shave the carrots &amp; cut into small, thin vertical pieces. Place in the vegetable bowl.</li> <li>4. Cut broccoli florets into small, bite size pieces. Set aside in a separate mixing bowl (not the vegetable bowl).</li> <li>5. Cut beans into 1-inch lengths on an angle. Place beans into the bowl with the broccoli.</li> <li>6. Remove the tips of each snow pea &amp; place in the vegetable bowl.</li> </ol>
Carrots, Whole	6.5 ea	2# (AP)	0.25 EA		
Broccoli, Florets		50 oz/ 1.56#	2 oz		
Beans, Green	75 ea		3 ea		

Peas, Snow	300 ea		12 ea		<p>7. Peel the ginger, slice <i>very thin</i>, and place in the vegetable bowl.</p> <p>8. Add the corn kernels to the vegetable bowl. Cover and place in the cooler.</p>
Root, Ginger	(18.75 in.)		(0.75 in)		
Corn, Whole Kernels		1 #	0.13 C		
Water	5 gal		3.25 C		<p>9. Add water to a stockpot and boil. While water is warming, proceed to step ten, and thoroughly read steps 11-13.</p> <p>10. In a large mixing bowl (or multiple, if desired), add ice to create an ice bath for vegetables that you will blanch in step 12.</p>
Ice Bath: Water Ice	Equal Amts. (in large bowl)				
<p>11. <b>IMPORTANT: PLEASE READ THIS ENTIRE SECTION BEFORE CONTINUING!!!</b></p> <p>12. Once water is boiling; add the beans and broccoli to the boiling water <u>IN SMALL BATCHES</u>. You will need a small strainer to hold vegetables in boiling water as you <i>will not</i> drain the water after blanching the first batch of vegetables.</p> <p>13. Blanch the beans and broccoli (In boiling water) for <b>ONLY 30 seconds</b>; remove from water, and immediately place in the ice bath to allow vegetables to have a crispy texture. Once vegetables are cooled and crisp (<u>IN SMALL BATCHES</u>), place in the vegetable bowl that is in the cooler.</p>					
Garlic, Cloves	50 ea		2 ea		<p>14. Peel &amp; mince garlic. Set aside.</p> <p>15. Slice Green Onion into small pieces (scallions), at an angle; Set aside.</p>
Onion, Green	4 bunches + 4 stalks		2 ea		
Sauce, Fish	1.66 C		1 T		<p>16. Mix the fish sauce, oyster sauce, water, and sugar in a bowl. Set aside and proceed to next step.</p>
Sauce, Oyster	2.33 C		1.5 T		
Water	3.5 C + 2 T		1 C + 2 T.		
Sugar, Granulated	4 T + 0.5 tsp		0.5 tsp		

Oil, Vegetable Garlic, Minced	6.25 C 1 tsp		4 T. Pinch		17. Heat the oil (1 T. per order) in the wok/large skillet on <u>medium</u> heat. Once oil is heated, add the garlic, per order and cook until the garlic is just light brown; adjusting heat as necessary.
Vegetables, Prepared(Portioned)			-----		18. >>>WARNING: Stir-Fry Vegetables cook FAST and at HIGH Temperatures, please adjust heat as necessary. 19. Add all the vegetables <i>per order</i> (except scallions) and the fish sauce mixture ( <i>per order/portion</i> ) to the wok/skillet once garlic is browned. 20. Stir-Fry Vegetables on <u>high</u> heat for up to three minutes until vegetables are tender. Cover as needed to ensure moisture.
Scallions	2 T.		2 tsp		21. Toss the scallions with the stir-fried vegetables and serve.

Utensils: Chef's Knife, Tongs, Strainer, Large Serving Spoon or Spoodle ( 4 oz)
Pots/Pans/Etc: Mixing Bowls, Large Stockpot, Pans for separated (cut) vegetables
Equipment: Wok or Large Skillet

# STANDARDIZED RECIPE FORM

## HTM 492 Advanced Food Service Management

Recipe Title: <i>Thai Iced Tea</i>	Recipe Number: <i>100 Glasses</i>	Prep Time: <i>25 minutes</i>
Serving Size: <i>8 ounces + Ice</i>	Portion Utensil: <i>Liquid Measuring Cup &amp; Measuring Spoons</i>	Cook Time: <i>5 minutes to "steep"</i>
Total Yield: <i>800 ounces/6.25 gal</i>	Holding Temp: <i>&lt;41°F</i>	Cook Temp: <i>Boiling Water/212°F</i>

Source: [http://www.foodnetwork.com/food/cda/recipe\\_print/0,1946,FOOD\\_9936\\_22609\\_PRINT-RECIPE-4X6-CARD,00.html](http://www.foodnetwork.com/food/cda/recipe_print/0,1946,FOOD_9936_22609_PRINT-RECIPE-4X6-CARD,00.html)

CF: 16.67

Ingredients	Servings #100 (Quantified)		Servings #6 (Original)		Procedure
	Measure	Weight	Measure	Weight	
Water	6.25 gal		6 C		<ol style="list-style-type: none"> <li>In a large stockpot, bring water to a boil and add Thai Tea.</li> <li>Allow to 'steep' up to five minutes. Tea should be a bright orange.</li> <li>Strain the tea, if leaves are not in filters.</li> <li>Add the sugar to the boiling tea, and stir well until sugar is dissolved.</li> <li>Allow to rapidly cool. Tea will be served cold.</li> </ol>
Tea, Thai	1 gal		1 C		
Sugar, Granulated	3 qt		0.75 c		
Iced Tea, Thai (Cooled)					<ol style="list-style-type: none"> <li>For serving: Fill glasses with ice (three-quarters full). Fill glasses with 6 oz of cooled tea.</li> <li>Add 1 oz each of the cream (half &amp; half) and condensed milk prior to serving. Stir well and serve to guest.</li> </ol>
Cream, Half & Half	3 qt		6 fl. oz		
Milk, Condensed	3 qt		6 fl. oz		
Utensils: Large Stirring Spoon, Measuring Spoons, Liquid Measuring Cups					
Pots/Pans/Etc: Large Stockpot(s) for boiling water					
Equipment: Range					

# STANDARDIZED RECIPE FORM

HTM 492 Advanced Food Service Management

Recipe Title: <i>Thai Vegetable &amp; Rice Soup</i>	Recipe Number: <i>75 portions</i>	Prep Time: <i>20 minutes</i>
Serving Size: <i>6 oz</i>	Portion Utensil: <i>4 oz Ladle</i>	Cook Time: <i>60 minutes</i>
Total Yield: <i>450oz/3.5 gal</i>	Holding Temp: <i>&gt;155°F</i>	Cook Temp: <i>Medium-High Heat</i>

Source: <i>The Original Thai Cookbook (0-399-51033-8)</i>
CF: <i>15</i>

Ingredients	Servings #75 (Quantified)		Servings # 5 (Original)		Procedure
	Measure	Weight	Measure	Weight	
Rice, Converted	7.5 #			0.5 #	<ol style="list-style-type: none"> <li>In a large stockpot, add the water and bring to a boil.</li> <li>In a rice cooker, add the rice, oil, and salt and mix well.</li> <li>While waiting for the water to boil, proceed to step five.</li> </ol>
Salt, Iodized	0.5c + 2 T		2 tsp		
Oil, Vegetable	0.5c + 2 T		2 tsp		
Water	2 gal + 3.25 qt		3 C		<ol style="list-style-type: none"> <li>When the water is boiling, pour boiling water over rice and steam for 30 minutes or until cooked (fluffy).</li> </ol>
Water, Boiling					
Rice, Uncooked (in rice cooker)					<ol style="list-style-type: none"> <li>Slice the carrots, celery, and mushrooms and place in a mixing bowl.</li> </ol>
Carrot, Whole	60 ea	19 # AP	4 ea	1 #	
Celery, Stalks	30 ea (5 bu.)	3.6 # AP	2 ea		
Mushrooms	8.3 pt AP		0.5 pt		



	(7.5 pt EP)				
Water Base, Vegetable	4.5 gal 4.5 C		4 C 4 T.		6. In a large jack kettle, heat the water until boiling. 7. Add the vegetable base and stir until dissolved. 8. Add the carrots, celery, and mushrooms and allow the vegetables to soften for up to 10 minutes.
Cabbage, Green Corn, Whole Peas	4.2 # 5 # 6.6 #		1 C 1 C 1 C		9. Chop the cabbage chiffonade style and add to the jack kettle. In addition, add the peas and corn to the jack kettle with the cabbage
Pepper, Black (ground) Ginger, Root Sauce, Fish Sprouts, Bean	3.75 tsp 3.75 tsp 2.75 C. 3.75 qt		0.25 tsp 0.25 tsp 2 T 1 C		10. Cook for 15 minutes, add the black pepper, minced ginger, fish sauce, and bean sprouts. Allow bean sprouts to slightly soften for about 5 minutes.
Rice, Cooked Onion, Green	--- 3.5 bu. + 2 stalks (AP)		2 ea		11. Add cooked rice to the soup and mix well. 12. Allow to cook for another 5 minutes. Adjust seasoning/broth if necessary. 13. Chop the green onions and put in a small bowl for a garnish on top of the soup.

Utensils: Measuring Cups/Spoons, Metal Cooking Spoon, Chef's Knife,
Pots/Pans/Etc: Large Stockpot, Cutting Board,
Equipment: Range, Jack Kettle, Steamer

# STANDARDIZED RECIPE FORM

HTM 492 Advanced Food Service Management

Recipe Title: <i>Unsweetened Iced Tea</i>	Recipe Number: <i>100 Glasses</i>	Prep Time: <i>25 minutes</i>
Serving Size: <i>8 ounces + Ice</i>	Portion Utensil: <i>Liquid Measuring Cup &amp; Measuring Spoons</i>	Cook Time: <i>5 minutes to "steep"</i>
Total Yield: <i>800 ounces/6.25 gal</i>	Holding Temp: <i>&lt;41°F</i>	Cook Temp: <i>Boiling Water/212°F</i>

Source: HTM 291 Lab Manual/M. West
CF: 3.125

Ingredients	Servings #100 (Quantified)		Servings #32 (Original)		Procedure
	Measure	Weight	Measure	Weight	
Water, Tap	1.5 gal		2 qt.		<ol style="list-style-type: none"> <li>1. In a large stockpot, bring water to a boil and add Unsweetened Tea.</li> <li>2. Allow to 'steep' up to five minutes.</li> <li>3. Strain the tea, if leaves are not in filters.</li> <li>4. Transfer the strained and steeped tea to a large thermos container.</li> </ol>
Tea, Unsweetened		12.5 oz		4 oz	
Water, Tap (Cold)	4.66 gal		1.5 gal		<ol style="list-style-type: none"> <li>5. Add the cold water to the hot tea in the thermos container.</li> <li>6. Allow to rapidly cool. Tea will be served cold.</li> </ol>
Utensils: Large Stirring Spoon, Measuring Spoons, Liquid Measuring Cups					
Pots/Pans/Etc: Large Stockpot(s) for boiling water					
Equipment: Range					