

# Display Cook Need to Know Study Guide

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*Use this information to study for the Display Cook Quiz.*

## General

- Food is kept out of the temperature Danger Zone (41°-135°F).
- All Team Members wash hands every 20 minutes in warm, soapy water for 20 seconds.
- To prevent cross-contamination, raw meat and rolls/buns never grilled on the same section of the grill.
- Separate, color-coded utensils used for raw meat and cooked meat to prevent cross-contamination.
- Flame broiler and flat grill cleaned after each cooking cycle.
- Flame broiled products served immediately on hot buffet—never held in food warmer.
- The following recipes can be cooked with first side on flame broiler and second side on either the flame broiler or flat grill: Pork Steaks, Filets, Slices, and Chops; Ham Steaks.
- Flame Grilled Chicken recipes are grilled on the flat grill to 165°F and then finished on flame broiler to create diamond marks.
- Wire bristle brush is never used to clean grill.

## Golden Corral Traditional Favorites

### Sirloin Slab Steaks

- Steaks cooked on flame broiler at  $\frac{3}{4}$  of maximum temperature setting, held on flame broiler at  $\frac{1}{4}$  of maximum temperature setting. Flat grill set at 350°F for cooking and 200°F for holding.
- Steaks are not seasoned at time of cooking.
- Flame broiler and flat grill cleaned after each cooking cycle.
- Flame broiler used for grilling and holding all steaks. If volume dictates, steaks can be transferred from flame broiler to flat grill to continue cooking. All steaks must have diamond-shaped grill marks on both sides.
- Steaks carved approximately the width of two carving blades, targeting 3.5-4.5 oz. per steak.
- Steaks are always carved from grill directly to Guest's plate. **Not placed in a pan on the bar.**
- Steak weights are never used.
- Shelf life of well-done steak is 10 minutes after reaching well done.
- Grill steaks at least 4 minutes per side before serving.
- Steak cooked rare has a red, cool center **and is 130°F.**
- Steak cooked medium rare has mostly pink, cool center **and is 140°F.**
- Steak cooked medium has a slightly pink, warm center **and is 150°F.**
- Steak cooked medium well has no pink and a hot center **and is 160°F.**
- Steak cooked well done has a gray, hot center **and is 170°F.**
- To achieve Golden Corral's signature diamond-shaped grill marks, start grilling steaks at the 11 o'clock position and rotate to the 1 o'clock position on the chargrill.**

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## Steakburgers and Mini Steakburgers

- Steakburgers and Mini Steakburgers are cooked on the flat grill, seasoned on one side with GC Steak Seasoning, turned once, never pressed while cooking, and cooked to an internal temperature of 165°F.
- Steakburgers are topped with 1 slice of American cheese and served on a split, buttered, grilled 2 oz. yeast roll.
- Mini Steakburgers are topped with ½ slice of American cheese and served on a split, buttered, grilled 1 oz. yeast roll. Buns should not be split all the way through.
- Shelf life of cooked Steakburgers held shingled on the 200°F flat grill is 20 min.
- Shelf life of cooked Mini Steakburgers held on the 200°F flat grill is 10 min.
- Pre-buttered, hinged yeast rolls for steakburgers have a 10-hour shelf life held in a sealed storage container.
- Shelf life of Steakburgers and Mini Steakburgers on display is 15 minutes.
- Steakburgers should be approximately ½" thick, moist, and tender.
- Lettuce and tomatoes for Steakburgers must be time tagged.**

## Carving Station

- Carving Station set to 200°F.
- Heat lamps required over Carving Station.
- Carving Station is kept clean and carving board is changed out with each new product.
- The time tag must be placed out of view of the Guests and must include the start time and the end time. A new four-hour cycle starts only when an entirely new carving item with new, non-displayed product is put out on the Carving Station.
- If any leftover product at the Carving Station that was time-tagged and is still within its shelf life, it may be properly chilled and used in an approved leftover recipe.

## Breakfast

- When making omelets, the toppings are heated in the pan with butter-flavored cooking oil, then the egg product is added to the pan, then the cheese is added before folding cooked egg in half.
- At the omelet station, cut tomatoes and all cold protein and seafood items are time-tagged and used or discarded within 4 hours.
- Grilled French Toast is served cut in half on the diagonal then shingled in serving pan and sprinkled with powdered sugar.
- Shelf life of batter for pancakes and waffles is 4 hours.
- Waffle and pancake batter time-tagged when in use.
- Pancakes are 4" in diameter and are either served in a pan or are made to order and served directly to Guest's plate.
- Hash Browns cooked until golden brown, crispy on both sides and fully cooked.
- Each crock of raw shredded potatoes for Hash Browns is prepared with 4oz. of butter-flavored cooking oil.

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## Buffet Labels and Signs

- All food and beverages must be labeled with product name and calorie count.
- Buffet labels are clean and in good condition.
- Buffet labels are in proper position on the sneeze guard above the product they are labeling. By law, they must be placed individually or collectively within 5 feet of where the product is displayed.
- No hand-written or P-touch labels are permitted.

## Hospitality

- The Golden Rules of Hospitality
  - Always make Guests feel welcome. Greet Guests as they arrive in the dining room and while they are dining. Thank them as they leave.
  - Make a Connection. Make Guests feel appreciated and important.
    - Acknowledge Guests as you move through the restaurant
    - Make eye contact
    - Be friendly and smile
    - Engage in conversation
  - Help Guests.
    - Be a good listener
    - Ask Guests if they found what they were looking for
    - Answer questions
- What the Guest Expect
  - Guests Feel Special and Important
    - Greet Guests as they arrive
    - Follow the 5ft. Rule
    - Be friendly - smile and make eye contact
    - Engage in conversation
    - Thank Guests for visiting
  - Guests Are Offered Beverage Refills
    - Know what Guests are drinking
    - Offer a refill when glass is half full
  - Guests Experience Quality Food
    - Abundance and variety
    - Hot food hot and cold food cold
    - Fresh, full pans
  - Guests Dine in a Clean Restaurant
    - Bussed, clean tables
    - Clean restrooms
    - Clean bar areas and floors