

Display Cook Operations Manual Questions

1. What are the degrees of doneness for sirloin steaks by time, temperature, and visual cues?

Degree of Doneness	Appearance and Temp.	Approx. Steak Cook Time (Total)	Internal Temp.
Rare			
Medium Rare			
Medium			
Medium Well			
Well Done			

2. Where can sirloin steaks be held during the cooking process?
3. Which items in the Display Cook area use time-tagging rather than temperature to ensure safe food handling practices?
4. The position description of the Carver/Display Cook describes the success of the position as resting on what characteristics?

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5. What is the purpose of keeping a soup pot with water in it near the grill?

6. Why do we use separate utensils for vegetables, raw meats, and cooked meats?

7. What is the shelf life of a well-done steak?

8. How long can carving meats be held on display?

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9. As part of running procedures, WHEN should the flame broiler and/or flat grill be cleaned? And WHAT should it be cleaned with

10. To provide the best service for our Guests at the carving station, what are some examples of how a Co-worker can interact with Guests?