

## Display Cook Operations Manual Questions KEY

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1. What are the degrees of doneness for sirloin steaks by time, temperature, and visual cues? **Operations Manual > Carver/Display Cook > Grilling Steaks**

Degree of Doneness	Appearance and Temp.	Approx. Steak Cook Time (Total)	Internal Temp.
Rare	Red, Cool Center	8 min.	130°F
Medium Rare	Mostly Pink, Cool Center	12 min.	140°F
Medium	Slightly Pink, Warm Center	16 min.	150°F
Medium Well	No Pink, Hot Center	20 min.	160°F
Well Done	Gray, Hot Center	24 min.	170°F

2. Where can sirloin steaks be held during the cooking process? **Operations Manual > Carver/Display Cook > Serving Steaks**

**Hold steaks only on the flame broiler or flat grill and never in the food warmer.**

3. Which items in the Display Cook area use time-tagging rather than temperature to ensure safe food handling practices? **Operations Manual > Carver/Display Cook > Running Procedures – Display Cooking Station, Running Procedures – Carving Station and Running Procedures – Display Cooking Station, Time-Tagging Waffle and Pancake Batter**

**All carved Items, pancake and waffle batter**

4. The position description of the Carver/Display Cook describes the success of the position as resting on what characteristics? **Operations Manual > Carver/Display Cook > Position Description**

**Well trained, friendly, and able to communicate effectively**

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5. What is the purpose of keeping a soup pot with water in it near the grill? **Operations Manual > Carver/Display Cook > Display Cooking Station**

**To store the grill scraper in so that it stays clean**

6. Why do we use separate utensils for vegetables, raw meats, and cooked meats?  
**Operations Manual > Carver/Display Cook > Running Procedures-Display Cooking Station**

**To avoid cross-contamination**

7. What is the shelf life of a well-done steak? **Operations Manual > Carver/Display Cook > Serving Steaks**

**10 minutes**

8. How long can carving meats be held on display? **Operations Manual > Carver/Display Cook > Time-Tagging Carved Meats**

**Maximum of 4 hours (unless the shelf life is less than 4 hours - do not exceed the shelf life).**

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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? **Operations Manual > Carver/Display Cook > Running Procedures — Display Cooking Station**

**As sections of the grill become free and at the end of each full cooking cycle  
With a grill scraper**

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? **Operations Manual > Carver/Display Cook > Running Procedures-Carving Station**

**Smile and make eye contact with each Guest, watch for Guests so they never have to wait to be served, offer carved meat to Guests as they pass by the carving station.**