

Hot Cook Operations Manual Questions

1. What information does the Steamer Cooking Chart provide?
2. What are our guidelines for keeping hot buffet products looking fresh?
3. According to the Operations Manual, what is the purpose of boiling out the fryers?
4. Which chart lists the cook times for the convection ovens?
5. What is the purpose of the Fryer Rotation System?

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10. According to the Operations Manual, what are key points that need to be followed to ensure just-in-time delivery and provide the Guests with a consistent, quality product?

11. List the five key factors to a successful Fry Cook operation.

12. If a Hot Cook asks a Guest if they found what they were looking for, this is an example of our focus on the most important aspects of guest service and what matters most to our Guests. We call this set of rules: