

Hot Cook Operations Manual Questions KEY

1. What information does the Steamer Cooking Chart provide? **Operations Manual > Hot Cook > Steamer Cooking Chart**

How long to steam items (varies whether the item is frozen, thawed, reheated, etc.) and whether to cover them in the steamer

2. What are our guidelines for keeping hot buffet products looking fresh? **Operations Manual > Hot Cook > Product Quality**

Just-in-time delivery, make small amounts proportionate to lighter demand, ensure that frozen foods are stored at a minimum of 0°, never leave frozen or cooked products out at room temperature, stir products regularly, reconstitute products according to the recipe, rotate old items with new items following the rotation procedures and recipe shelf life, maintain proper food temperatures, and never mix fresh fried items with fried items from a previous batch.

3. According to the Operations Manual, what is the purpose of boiling out the fryers? **Operations Manual > Hot Cook > Boil out the fryers**

To remove all the polymers and carbonized particles that lead to off flavors and oil deterioration.

4. Which chart lists the cook times for the convection ovens? **Operations Manual > Hot Cook > Oven Chart**

Oven Chart

5. What is the purpose of the Fryer Rotation System? **Operations Manual > Hot Cook > Fryer Rotation System**

To maximize the shelf life of the liquid shortening

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6. When dealing with leftover meat, what is the procedure for chicken and turkey?

Operations Manual > Hot Cook > Leftover meat

Pull meat from the bone the day it was cooked.

7. When should utensils be changed on the hot bar? **Operations Manual > Hot Cook > Pans and Utensils**

A minimum of every 20 minutes (change soiled or food-caked utensils immediately)

At 2:00 p.m., 5:00 p.m. and 7:00 p.m.

At the same time the pans are changed for the following: Macaroni & Cheese, Mashed Potatoes, Cheese Sauce, Soups, Gravies, Scrambled Eggs and Enchiladas.

8. Why does Golden Corral use the Frying Time Chart instead of supplying recipes for certain items? **Operations Manual > Hot Cook > Food Production > Frying Time Chart**

Some items listed on the Frying Time Chart that do not have recipes come into the restaurant as fully prepared frozen products and have no preparation needed.

9. What is the proper level of water in the hot wells at opening, and how often should the water level be checked? **Operations Manual > Hot Cook > Opening Procedures, Running Procedures, Closing Procedures**

Touching the bottom of the 2 ½" deep pans, checked periodically

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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?

Operations Manual > Hot Cook > Just-in-Time Delivery

Make sure all equipment is calibrated and working properly.

Prepare for peak meal periods by stocking and organizing each work area.

Know and follow your position responsibilities as they relate to just-in-time delivery.

Follow the appropriate production charts, build-to's, daily menus, and recipes.

Reduce recipes proportionately to meet production demands during slow periods.

Observe the proper serving specifications and shelf life of each product in your area.

11. List the five key factors to a successful Fry Cook operation. **Operations Manual > Hot Cook > Equipment Operation > Frying**

Quality Product

Quality Shortening

Quick Recovery Kettle

Temperature

Proper procedures and times

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: **Operations Manual > Hot Cook > Golden Rules of Hospitality**

The Golden Rules of Hospitality