

Meat Cutter Operations Manual Questions

1. List the first two steps for proper meat delivery procedures.
2. What is the Meat Cutter responsible for doing at the beginning of the shift? List all that apply.
3. Why has Golden Corral adopted the policy of purchasing meat only from approved suppliers?
4. Upon arrival, frozen protein items must be stored in one of two areas, depending on the restaurant's production needs. What are those two areas of the restaurant?

Meat Cutter Operations Manual Questions

5. Bleach is only allowed to be used in the meat room. What are the approved uses in the meat room and what is the proper concentration?

6. When cutting a sirloin butt, what should you do with the meat if you have to leave the meat room for more than 5 minutes?

7. What is the shelf life specification for fresh chicken?

8. Where do we store the meat grinder parts?

9. What color cutting board is used for chicken products?

Meat Cutter Operations Manual Questions

10. What is the size of the grinding plate used to prepare ground beef?

11. What class of animal does Golden Corral use when ordering beef and what is the fat limitation at its thickest point?

12. What is the maximum temperature the meat room should be?

13. When should a Meat Cutter wear a cut-resistant glove?