

Station 1

***Microwave**- use to heat:

Sausage Biscuits
Breakfast Tacos

***Tea**-

- Keep an eye on the level and make more as needed
- 3 Tea bags per pot of water (keep water hot on the stove)
- For **Sweet Tea** use 1 cup of sugar per gallon
- Serve in 20 oz. cups

***Hot Chocolate**-

- Keep eye on water level. Refill pot with hot water when half empty
- Use **4 tablespoons** per cup
- Serve in 12 oz. cups

* **Condiments Table**

- Maintain with products:
Pickles, onions, Ketchup, Salt, Pepper, Salsa, Mayo, Mustard, Jalapeños, Sugar, Creamer, Napkins
- Keep the table clean and orderly

Station 2

***Register**-

- Check price list at register- prices and quantities
- Use **#ns** button to open

Station 3

* **Coffee**-

- **Do not run out**
- Pour from maker into pots and use warmers to keep warm
- When the large pot is almost empty- Brew a new pot
- Use paper towels as a filter
- 5 cups of coffee grounds per pot
- Serve in 12 oz. cups

* **Sink**- keep utensils clean when not in use, keep counters clean.

Station 4

*** Canned Chili-**

- Keep warm to hot in temperature
- Do not over heat
- Stir frequently- be careful of the liner
- Continuously be mixing in a new can- in small amounts
- Turn up heat (if needed) until pot is full and warm
- Add small amount of water to maintain consistency
- Serve in bowls for:
 - Frito Chili Pie- Half bag of Fritos
 - Ladle/spoons to cover
- Use a boat to serve chili dogs and chili fries

*** Nacho Cheese-**

- Keep warm to hot in temperature
- Do not over heat
- Stir frequently- be careful of the liner
- Continuously be mixing in a new can- in small amounts
- Turn up heat if needed to pot is full and warm
- Add small amount of water to maintain consistency
- For **nachos**- serve in clear tray:
 - Hand full of chips
 - Drizzle with ladle of cheese
 - Fill cheese holder

- Also use with Frito pie, hot dogs or cheese fries

Station 5

*** Stove Top-**

- Maintain pot with hot water for tea and hot chocolate

*** Oven-**

- Use to maintain warm tenders, burgers and fries.

*** Grill-**

- Maintain temperature
- Cook Burgers using the flat irons when possible
- Cook patties till no blood is visible when pressed with the spatula
- Place patties on buns with or without cheese and wrap in foil sheets
- Have 2 dozen ready by 10:30 on Tuesday; 1 dozen ready other days

- Keep 1 dozen in oven at all times on Tuesday
- Both regular and cheese
- Serve:
Single orders in the foil wrapper
Baskets- Boat with fries and burger on top in foil

Station 6

*** Large Fryer-**

- For French Fries and Chicken Tenders
- Keep oil at 375 degrees
- Check the reset button if the light goes out
- Serve fries in boats

For Chicken Strips

- Maintain 375 degrees
- Cook chicken strips till golden brown= 165 degree
- Place cooked chicken strips in foil pan- keep warm in the oven at 175
- Serve Chicken strips in a boat-
Single order= 3Strips
Basket= Fries topped with 2 strips

*** Hot Dog Roller-**

- Place foil in the bottom for a drip pan
- Keep hot dogs warm and a dozen plus on the roller
- Do not over heat
- Place cooked hot dogs on a bun, wrap with foil sheet, warm in oven

Station 7

*** Cooker #1-**

- Homemade Chili
- Warm, but not burning on the sides of the cooker or Bottom. Keep Stirred
- Maintain Chili at high warm temperature
- Serve in bowls

***Baked Potatoes**

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*** Cooker #3**

Use to keep fries warm if needed

Station 8

***Cooler #1**

- Coke Products and water
- Keep stocked with products and ice

***Cooler #2**

- Dr. Pepper products, Gatorade and water
- Keep stocked with products and ice

* In down time clean, clean, clean