



# Banks' Kitchen

## Operations Manual

Birdies  
kitchen



## Warmer

- Make sure the glass is clean
- Make sure the shelves are clean
- Make sure the tops of the warmers are clean
- Turn The Warmer on



## Preparing To Cook in Oven

- Turn on oven to 425 to pre heat
- Turn time dial on for 20 mins
- After green light goes off oven is ready



## Prepping The Food

- Make sure you have all items in the freezer under the counter needed for breakfast: **CHECK TEMPERATURE**
- Eggs, Sausage, Biscuits, Steak, Pork Chops, chicken filet (spicy and homestyle), chicken wings (wing zing and spicy), angus burgers, mini tacos, chicken tenders, corn dogs, empanadas, tornados (all 4), pizza (cheese, pepp, supreme),
- From the Walk In Cooler – cheese, bacon, eggs, etc.
- Sandwich Buns – in bottom of oven or on racks in kitchen





## Prepping Dry Goods

### Styrofoam Containers

- Prepare your containers with Stickers of product and date/time stickers 4 hours



### Sandwich Bags/Pizza Boxes

- Prepare Pizza Boxes and mark with black sharpie type of pizza and date they were cooked and expire
- Prepare Chicken Sandwich foil with date/time in black sharpie.



## Preparing To Open



Turn Everything on  
to pre heat

Salt/pepper packets

Napkins

Make sure all Sauces  
are full and clean

Wipe down all  
counters and  
equipment

## Cooking in Oven

- When the Oven Pre heated to 425

Take your cookie sheets place liner on them

- Place 24 wings on one – cook 25 mins (flip at 12.5 mins)
- Place 3 spicy chicken and 3 homestyle chicken -cook 30(flip at 15 min)
- Place 24 tacos on a sheet- cook 18 mins(flip at 9 mins)
- Place 9 tenders on a sheet – cook 20 mins (flip at 10 mins)
- Place pizza on oven rack-cook 15 mins (until golden brown)



## Cooking in oven @ 425



- Place biscuits/waffles/French toast on cookie sheets
- Place eggs and sausage on cookie sheets- cook 10 mins(flip at 5 mins)
- Place bacon on cookie sheet- cook 5 mins
- Place chicken on cookie sheet-cook 30 mins(flip at 15 mins)
- Biscuits-cook 25-30 mins( until golden brown)
- Waffles/French Toast-cook 10 mins-until nice and hot(flip at 5 mins)



## Cooking in oven @ 350

- DROP TEMPERATURE TO 350
- Place burgers on cookie sheet- cook 12 mins (flip at 6 mins)
- Place corndogs on cookie sheet- cook 18 mins
- Place eggrolls on cookie sheet- cook 13 mins





## Assembling Product for Sale

- Make sure all container have a sticker on top of container
- 4 hour hold time on bottom of container
- Wings: 6 to a container
- Tacos: 6 to a box that comes with tacos
- Tenders 3 to a container
- Corndogs: 1 per sleeve that comes in box with them
- Eggrolls: 1 per sleeve that come in box with them



## Assembling Product for Sale

- Use foil for all Sandwiches, Burgers, Biscuits, Waffles, French Toast(4 hour hold time/ sticker on top)
- Spicy Chicken/Homestyle Chicken:1 per bun,
- Cheeseburger: 1 piece of cheese, 1 per bun
- Bacon Cheeseburger: 2 strips of bacon,1 piece cheese, 1 bun



## Breakfast Biscuits/Waffles/French Toast

- Lay out cooked biscuits/waffles/French toast on foil
- Place one egg patty on biscuit
- Add Meat
- Add Cheese
- Wrap and sticker
- Date/Time Sticker
- Place in Warmer – newest in back





## Breakfast Sandwiches

- Lay out sandwich buns on foil
- Place one egg patty on biscuit
- Add Meat (Bacon 2 slices)
- Add Cheese
- Wrap and sticker
- Date/Time Sticker
- Place in Warmer – newest in back



## Lunch Sandwiches

- Lay out sandwich buns on foil
- Add Meat (Bacon 2 slices), burger, chicken, bologna
- Add Cheese
- Wrap and sticker
- Date/Time Sticker
- Place in Warmer – newest in back




## Cooking Times

- 4:30 Am
- 8:30 AM
- 10:45 AM
- 2:00 PM
- You can ALWAYS cook as needed
- ALL FOOD NEED TO REACH AN INTERNAL TEMPERATURE OF 165 DEGREES



**Birdies**  
—kitchen—



## Holding Times

- 4 Hour Hold Time
- Reduce to 1.99 and \$2.99 at 3<sup>rd</sup> hour

\$1.99

\$2.99

- Discard after 4 hours total
- Write down waste on waste sheet







## Preparing To Close

- Check levels on:
- Salt/pepper packets
- Napkins
- Make sure all Sauces are full and clean
- Wipe down all counters and equipment
- Turn off oven
- Wipe out oven
- Wipe down all table tops and equipment in Kitchen





## Washing Dishes

- Fill sink closest to the walk in cooler with
- Fill middle sink with
- Fill last sink with
- Scrub using
- Rinse/Wash/Sanitize
- Air Dry



## Closing

- Wash all dishes
- Pull food from walk in freezer to work top freezer
- For the next shift
- Make sure Oven is turned OFF
- Make sure Oven is clean
- Wipe down all counters and equipment
- Sweep and Mop floors
- TURN WARMERS OFF/ WIPE THE DOWN



Birdies  
—kitchen—