



PANTRY

TRAINING PACKET

NAME

Welcome to the Cody's original Roadhouse Hourly Training Program. We are excited for you to be a part of our team and to teach you everything we can in order for you to be a success at Cody's. Please fill in the facts below so that you can have the proper information if something is to arise during your training process. Please bring this study guide and quiz packet to class every day.

CODY'S ORIGINAL ROADHOUSE RESTAURANT INFORMATION

1. **MANAGEMENT STAFF:**

GENERAL MANAGER: _____

MANAGER: _____

MANAGER: _____

KITCHEN MANAGER: _____

2. **ADDRESS:** _____

3. **PHONE NO:** _____

WEBSITE ADDRESS: www.codysoriginalroadhouse.com

4. **HOURS OF OPERATION:**

OPEN 7 DAYS PER WEEK

Monday thru Thursday: 3:30 PM - 10 PM

Friday and Saturday: 3:30 PM – 11 PM

Sunday: 11:00 AM - 10 PM

NOTE: Opening & Closing times may vary – check your store's hours.

NOTE: Restaurants are always ready 30 minutes prior to opening time.

Training Schedule for the Week			
	Date	Time	Trainer
Day 1			
Day 2			
Day 3			

PANTRY TRAINING PROCESS OVERVIEW

Options for training times:

2:00-2:45	Class with food show, Quiz review, Evaluation
2:45-3:15	Set-up of area with Trainer
3:15-7:00	Pre-Meal/Follow
7:00-7:30	Clean-up/Re-stock of area with Trainer
OR	
4:00-4:45	Set-up of area with Trainer
4:45-8:00	Pre-Meal/Follow
8:00-8:45	Class with food show, Quiz review, Evaluation
8:45-Close	Hands on/Clean-up/Re-stock of area with Trainer

DAY 1

Class Topics-

- The Mechanics of the Pantry Station
- Minimum Safe Internal Cooking Temperature and Times
- Steak Temperature Descriptions
- Menu Descriptions (Steaks, Chops, & Ribs, Burgers N' Sandwiches)

Follow Topics-

- Round Robin: 30 minutes in each area. MEAT ROOM, PANTRY, BROIL/FRY/FLAT TOP, FOOD RUNNER
- Meat Room- Observe meat cutting techniques, meat cutter responsibilities including marinating of chicken and pull thaws, and view all hand cut steaks
- Pantry- Observe proper salad mechanics, communication, pulling of checks, and selling of food
- Broil/Fry/Flat Top - Observe proper mechanics, communication, plate set up, and flow of kitchen
- Food Runner- Manager and/or expo in window out explains Picture Perfect Plate Presentations and menu descriptions

Cody's Signature dishes to share during class room-

Order your choice of 2 signature Cody's dishes to share: 10 oz Sirloin Steak, ½ Rack Baby Back Ribs, 14oz Roadhouse Chopped Steak, or 12oz Slow Roasted Prime Rib of Beef

THE MECHANICS OF THE PANTRY STATION

1. Carefully read each ticket - Note products, cooking temperatures, and special instructions.
2. Maintain salad & dessert station
3. Always make sure cold bowls are used for salads
4. Following all recipe and specification guidelines:
 - a. Follow the recipe and specifications when building the food item.
 - b. Hot food hot. Cold food cold.
 - c. When an order is completed, it should be sold all at one time with the ticket – time is the key to make sure all items are completed together.
 - d. Immediately make and sell *First Out* items
 - e. Entrée salad dressings are served tossed in the house garlic ranch dressing.
 - f. All side salads are served with the house garlic ranch dressing tossed in the salad. If a guest would like their dressing on the side, the dressing is served in a soufflé cup on a lined app plate.
5. Maintain all equipment by washing and sanitizing immediately after use.

MINIMUM SAFE INTERNAL COOKING TEMPERATURES AND TIMES

Cook each food to at least its minimum safe internal temperature and for at least the time indicated, to avoid food borne illness:

FOOD ITEM	MINIMUM SAFE INTERNAL TEMPERATURE
Poultry	165° F (73.9°C) for 15 seconds
Ground meats (including ground beef and ground pork)	155°F (68.3°C) for 15 seconds
Pork, game animals, comminuted fish and meats	155°F (68.3°C) for 15 seconds 150°F (65.6°C) for 1 minute 145°F (62.8°C) for 3 minutes
Beef Roasts	145°F (62.8°C) for 3 minutes 140°F (60°C) for 12 minutes
Fish, seafood, beef (cubes, slices, etc.), and all other potentially hazardous foods not listed	145°F (62.8°C) for 15 seconds.

STEAK TEMPERATURE DESCRIPTIONS

Temperatures are critical for all steaks, steak chunks, burgers, and beef fajitas.

Temperature	Abbreviation	Description
Rare	R	Cool, Red Center
Medium Rare	MR	Warm, Red Center
Medium	M	Hot Center, Pink Throughout
Medium Well	MW	Hot Center, Slight Pink
Well	W	Hot Center, Grilled until Pink is Gone & Grey Throughout

If the steak (entrée or salad) has not been cooked to the guest's specifications, return it to the grill. This will allow the grill cook to grill the steak as the guest requested before it goes to the table. Notify a manager immediately about any problems or concerns.

CODY'S ROADHOUSE MENU DESCRIPTIONS: STEAKS, CHOPS AND RIBS

Our steaks are hand-cut fresh daily on premises from **GRAIN-FED AGED WESTERN USDA CHOICE & PRIME** (when available). Seasoned with our own spices and char grilled the way the guest likes it.

All dinner Entrees include Our Famous Bottomless Salad Bowl with Cody's Garlic Ranch Dressing, Fresh Baked Sweet Yeast Rolls with Cinnamon Butter and your Choice of Side.

FILET MIGNON

A lot people's favorite. Lean, Tender and Tasty. (Can make it bacon wrapped for \$1.00 extra), if MW or W done, can be butterflied.

Abbreviation: 9 Filet
Portion: 9 oz. Steak
Service: Served on 11 ½" platter
Station: **BROILER**

BACON WRAPPED FILET MIGNON

Just as tender and tasty for the smaller appetite.

Abbreviation: 6 Filet
Portion: 6 oz. Steak wrapped in bacon
Service: Served on 11 ½" platter
Station: **BROILER**

RIBEYE STEAK

This one is aged to perfection, well-marbled with lots and lots of good Taste and Flavor.

Abbreviation: Ribeye
Portion: 14 oz. Steak
Service: Served on 11 ½" platter
Station: **BROILER**

SLOW ROASTED PRIME RIB OF BEEF

Slow roasted and when it's gone, it's gone. We roast the whole prime rib and season it with our own blend of herbs, spices, fresh garlic, served with au jus. Horseradish sauce (upon request).

Abbreviation: 10 Prime 12 Prime 1 lb. Prime
Portion: 10 oz. boneless, 12 oz. boneless, 1 lb. plus boneless
Service: Served on 11 ½" platter with au jus in 3 oz. soufflé cup. (Creamy horseradish served in 2 oz. soufflé cup upon request)
Station: **BROILER**

PORTERHOUSE PORK CHOP

A bone in chop that is tender, juicy, lightly seasoned, and chargrilled or grilled with BBQ sauce upon the guest's request.

Abbreviation: 14 Chop
Portion: 14 oz.
Service: Char-Grilled OR Char-Grilled with BBQ sauce
Service: Served on 13" platter. Garnished with 3 oz. portion of chunky applesauce, sprinkled lightly with cinnamon, in a monkey dish.
Station: **BROILER**

BABY BACK RIBS- ½ Rack or Full Rack

We hear this all the times...Our ribs are better than some of the best rib Joints in town. Seasoned and served with Cody's Award-Winning BBQ sauce. Full or half slab of barbecued baby back pork ribs

Abbreviation: 1/2 Rack Full Rack
Portion: 1/2 Rack (6-7 bones) Full Rack (12-13 bones)
Service: Served on 11 ½" platter with kale and wet nap for half rack.
Served on 13" platter with kale & wet nap for full rack.
Station: **BROILER**

TOP SIRLOIN STEAK

A flavorful steak from USDA Choice Top Sirloin Western beef.

Three sizes – 8 oz., 10 oz. and 14 oz.

Abbreviation: 8 oz. Sirl / 10 oz. Sirl / 14 oz. Sirl

Portion: 8 oz, 10 oz., or 14 oz. steak

Service: Served on 11 ½" platter

Station: **BROILER**

KANSAS CITY STEAK

1 FULL POUND of an all-American bone-in steak, popular with everyone.

Abbreviation: KC Steak

Portion: 16 oz.

Service: Served on 11 ½" platter

Station: **BROILER**

T-BONE PORTERHOUSE STEAK

The best of both worlds-a strip steak & filet mignon all in one-separated by a T-bone

Abbreviation: TBone

Portion: 20 oz.

Service: Served on 13" platter

Station: **BROILER**

ROADHOUSE CHOPPED STEAK

Pieces of steak that our steak cutter messed up and cut too small to serve so we chop it up in our grinder and serve it grilled. Smothered with 2oz of sautéed onions.

Abbreviation: Chpd Stk 10 or Chpd Stk 14

Portion: 14 oz. or 10 oz.

Service: Served on 11 ½" platter

Station: **BROILER**

COUNTRY FRIED PORK STEAK

A piece of pork steak double cubed and hand breaded. Fried until golden brown. Topped with 2oz plus of peppery white gravy.

Abbreviation: CFP

Portion: 8 oz.

Service: Served on 11 ½" platter.

Station: **FRY**

CHICKEN FRIED STEAK

A piece of steak (could be any random cut), hand breaded and deep fried. Topped with 2oz plus of peppery white gravy.

Abbreviation: CFS

Portion: 7 oz.

Service: Served on 11 ½" platter.

Station: **FRY**

ADD TO YOUR STEAK

Add a scoop of sautéed mushrooms to any steak for an additional charge of \$2.19

Blue cheese crumbles for \$2.19

Sautéed mushrooms and onions for \$2.99.

CODY'S ROADHOUSE MENU DESCRIPTIONS: BURGERS N' SANDWICHES

Burgers can be grilled to the liking of the guest.

Add grilled onions on sandwich- \$0.89 or Cody's Roadhouse Salad only \$3.98

No charge for a substituted side

CODY'S STEAKBURGER ½ LB

PLAIN BURGER- ½ lb. burger patty

Abbreviation: Burger

Portion: 8 oz. burger

Service: 3 pickle chips, 1-2 slices of tomato, 1 full red onion slice and leaf lettuce on top of bun. 4 oz. of fries to one side of 11 ½" platter.

Station: **FLAT**

WITH DOUBLE CHEESE- ½ lb burger patty with 2 slices of American Cheese

Abbreviation: Amer Burger

Portion: 8 oz. burger, 2 slices American cheese

Service: 3 pickle chips, 1-2 slices of tomato, 1 full red onion slice and leaf lettuce on top of bun. 4 oz. of fries to one side of 11 ½" platter.

Station: **FLAT**

BACON WITH DOUBLE CHEESE BURGER- ½ lb. burger patty with 2 slices of American Cheese

Abbreviation: Bac Amer Burger

Portion: 8 oz. burger, 2 slices American cheese, 2 strips bacon

Service: 3 pickle chips, 1-2 slices of tomato, 1 full red onion slice and leaf lettuce on top of bun. 4 oz. of fries to one side of 11 ½" platter.

Station: **FLAT**

MUSHROOM WITH DOUBLE CHEESE BURGER- ½ lb. burger patty with 2 slices of American cheese and sliced mushrooms.

Abbreviation: Mush Amer Burger

Portion: 8 oz. burger, 2 oz. sliced mushrooms, 2 slices American cheese

Service: 3 pickle chips, 1-2 slices of tomato, 1 full red onion slice and leaf lettuce on top of bun. 4 oz. of fries to one side of 11 ½" platter.

Station: **FLAT**

BBQ BLUE CHEESE BACON BURGER- ½ lb. burger patty seasoned with Blackening Seasoning, BBQ sauce, blue cheese crumbles and bacon strips.

Abbreviation: BBQ BC BAC Burger

Portion: 8 oz. burger, BBQ Sauce, 2 oz. crumbled blue cheese, 2 bacon strips

Service: 3 pickle chips, 1-2 slices of tomato, 1 full red onion slice and leaf lettuce on top of bun. 4 oz. of fries to one side of 11 ½" platter.

Station: **FLAT**

FULL 1 POUND CODY'S STEAK BURGER

Two 1/2lb burger patties topped with crisp bacon, American cheese, pickles, tomatoes, onions, lettuce, and a fried onion ring

Abbreviation: Lb Burger

Portion: 2- 8 oz. burgers, 4 slices cheese, 3 strips bacon, and fried onion ring

Service: 3 pickle chips, 1-2 slices of tomato, 1 full red onion slice and leaf lettuce on top of bun. 4 oz. of fries to one side of 11 ½" platter.

Station: **FLAT**

TURKEY BURGER

Grilled white turkey breast burger topped with Provolone cheese and guacamole.

Abbreviation: Turk Burg

Portion: 8 oz. turkey burger, 1 slice of provolone cheese and #24 scoop of guacamole

Service: 3 pickle chips, 1-2 slices of tomato, 1 full red onion slice and leaf lettuce on top of bun. 4 oz. of fries to one side of 11 ½" platter.

Station: **FLAT**

GRILLED CHICKEN SANDWICH

Marinated, char-grilled chicken breast topped with shredded cheese and crisp bacon.

Abbreviation: Chic Sand

Portion: 8 oz. chicken, 2 slices of bacon and 2 oz. shredded mixed cheese

Service: 3 pickle chips, 1-2 slices of tomato, 1 full red onion slice and leaf lettuce on top of bun. 4 oz. of fries to one side of 11 ½" platter.

Station: **BROILER**

CHICKEN FRIED CHICKEN SANDWICH

Our 8oz chicken breast lightly breaded and deep fried. Served plain or covered in buffalo sauce. Choose Mild, Hot, or Really, Really Hot with Cody's Garlic Ranch dressing.

Abbreviation: Fr Chic Sand or Fr Chic Sand (M) or (H) or (RRH)

Portion: 8 oz. chicken (Single Cubed)

Service: 3 pickle chips, 1-2 slices of tomato, 1 full red onion slice and leaf lettuce on top of bun. 4 oz. of fries to one side of 11 ½" platter and a 2 oz. soufflé of Garlic Ranch dressing

Station: **FRY**

FRIED PORK STEAK SANDWICH

Our 8oz pork steak that is double cubed, hand breaded and deep fried. Served with white gravy on the side.

Abbreviation: CFP Sandwich

Portion: 8 oz. Pork Steak (Double Cubed)

Service: 3 pickle chips, 1-2 slices of tomato, 1 full red onion slice and leaf lettuce on top of bun. 4 oz. of fries to one side of 11 ½" platter with 3 oz soufflé of white gravy on the side.

Station: **FRY**

PULLED PORK SANDWICH

8 oz of pulled pork tossed in BBQ sauce

Abbreviation: Pulled Pork Sand

Portion: 8 oz. pulled pork

Service: Pulled pork placed on top of bottom bun then topped with 3 pickle chips and fried onion straws. 4 oz. of fries to one side of 11 ½" platter.

Station: **EXPO**

FISH SANDWICH

Mild, tasty Haddock served fried, grilled or blackened. Served with tartar sauce or pico de gallo.

Abbreviation: FR Fish Sand or GR Fish Sand or BLK Fish Sand

Portion: 9 oz. Haddock

Service: Served with lemon and pico de gallo for the grilled sandwich and blackened sandwich. Served with lemon and tartar sauce with the fried sandwich. 3 pickle chips, 1-2 slices of tomato, 1 full red onion slice and leaf lettuce on top of bun. 4 oz. of fries to one side of 11 ½" platter.

Station: **FLAT/FRY**

VEGGIE BURGER

Beyond brand, grilled plant based burger patty topped with Provolone cheese and guacamole.

Abbreviation: Veg Burg

Portion: 4 oz. veggie burger, 1 slice of provolone cheese and #24 scoop of guacamole

Service: 3 pickle chips, 1-2 slices of tomato, 1 full red onion slice and leaf lettuce on top of bun. 4 oz. of fries to one side of 11 ½" platter.

Station: **FLAT**

PANTRY TRAINEE EVALUATION

Day 1

(Completed by trainer with trainee present and signed off by a manager)

1. Trainee arrived to work on time? YES NO
2. Trainee arrived in proper uniform? YES NO
3. Did trainee attend a meat room introduction with the Meat Cutter? YES NO
4. If no (Meat Cutter not present), what day during the next 2 days of training will the trainee attend this session?
5. (Please lock in a date and time now) _____
6. Trainee spent allocated time cooking alongside trainer? YES NO
7. Was trainee involved and attentive to all training? YES NO
8. Does trainee accept constructive feedback? YES NO
9. Notes for next day's training/areas to focus on:

Trainee Name _____

Signature _____

Trainer Name _____

Signature _____

Manager Signature _____

Date _____

DAY 2

Class Topics-

- Prep Sheet
- Weight vs Volume
- Ticket Reading
- Ticket Times
- Salad Bowl Rotation Procedures
- Re-Burn Check Procedures
- Menu Descriptions (Starters, Salads & Soups, Kids Menu, and Desserts)

Follow Topics-

- Explanation of how to read a prep sheet, details of following recipe and spec books, labeling and dating, and sign off by manager
- Validate trainee understands how to use a scale and measuring utensils properly
- Trainer reviews salad station mechanics and plating procedures.
- Trainee pulls checks from printer and loads 5-10 checks and makes the items following recipes and standards
- Trainee sells checks to the appropriate selling area.
- Trainee familiarizes self with banquet and priority checks

Cody's Original Roadhouse Signature dishes to share during Class Room-

- Order Cody's Roadhouse Salad and your choice of 1: Jumbo Onions on a ½ Stick, Cheesy Cheesy Shrimp, Quesadilla

PREP SHEET

The prep sheet is a tool used daily in each department. A prep sheet is completed daily by the Kitchen Manager. The kitchen manager will record his or her "on-hands" (the number of product on the shelf) and "prep amounts" (the amount of that item that they will need to make for the day). Depending on the current "par levels" (the predetermined number based upon historical trends, days of the week, and previous week's usage) certain product may or may not need to be prepped today. Use only approved recipes when prepping. Prep is mainly done during the day but some items might need to be made during the PM shift also. Note 9-1-1 items. These are items which need to be made first. Ensure only the amount which the manager records are the amount that is made. By making less or more of an item can affect the shift and the amount of product for the day. If fewer products are made, there is a likely chance that the food items will run out. If more product is made, there is a chance that the product will need to be disposed of because it will not be used before its expiration.

Cody's Original Roadhouse			WEEKLY PREP SHEET																																			
			Thursday's Date:																																			
ITEM	LIFE	UNIT	Thursday	Friday	Saturday	Sunday	Monday	Tuesday	Wednesday	NOT PREP					COLD PREP					LINE PREP					KM PREP													
			O/H	PAR	DO	O/H	PAR	DO	O/H	PAR	DO	O/H	PAR	DO	O/H	PAR	DO	O/H	PAR	DO	O/H	PAR	DO	O/H	PAR	DO	O/H	PAR	DO	O/H	PAR	DO	O/H	PAR	DO			
CHILI	72 hrs	Lexan																																				
QUESO	72 hrs	Lexan																																				
GREEN BEANS	48hrs	Lexan																																				
POTATO SOUP	36 hrs	Lexan																																				
BLACK BEANS	72 hrs	Lexan																																				
BUTTOR MUSH	72 hrs	Lexan																																				
PENNE PASTA	48hrs	Lexan																																				
SHREDDED CHIC	72hrs	Lexan																																				
BRAISED BEEF	72hrs	Meat Hotel																																				
ENCHILADA SAUCE	48hrs	Lexan																																				
BFCO RICE	48hrs	Lexan																																				
CIN BUTTER	72hrs	Lexan																																				
GARLIC BUTTER	72hrs	Lexan																																				
CLUB BUTS	72 hrs	Bag																																				
CHICKEN SALAD	24 hrs	1/6 pan																																				
CHIPOTLE MAYO	72hrs	1/6 pan																																				
COLE SLAW	48hrs	1/6 pan																																				
SALSA	72 hrs	Lexan																																				
PICO	48hrs	lexan/drip																																				
GUACOMOLE	24 hrs	1/3 pan																																				
BHQ SAUCE	72hrs	1/6 pan																																				
RANCH DRESSING	72hrs	1/3 pan																																				
SALSA VING.	72hrs	1/6 pan																																				
CHIPOTLE DRESS.	72hrs	1/3 pan																																				
SALAD MIX	shift	Lexan																																				
DICED TOMATOES	shift	1/3 pan/drip																																				
DICED RED O'S	shift	1/6 pan																																				
ROLLED FLAUTAS	72hrs	Sheet																																				
DIRTY PIE FILLING	72hrs	Lexan																																				
PEELED SHRIMP	48hrs	1/3 pan																																				
WINGS	48hrs	Bag																																				
TACO SAL BOWLS	24hrs	lexan/drip																																				
CHIPS	24hrs	Lexan																																				
TORT STRIPS	24hrs	1/6 pan																																				
WHITIE GRAVY	24hrs	1/6 pan																																				
BROWN GRAVY	24hrs	1/6 pan																																				
TENDER FLOUR	72hrs	1/6 pan																																				
WING SAUCE	72hrs	1/6 pan																																				
COOKED BACON	24hrs	Spec-Day																																				
COOK COBBLERS	72hrs	nil																																				
TORT BREADING	shift	1/3 pan																																				
LYNCH GLAZE	shift	1/6 pan																																				
CHIPOTLE GLAZE	5days	1/9 pan																																				
CHICKEN TORT SOUP	72hrs	1/3 pan																																				
CPB	48hrs	Sheet																																				
CHEESE STICKS	48hrs	Sheet																																				

Prep Sheet Posting		Special Events:									
Dept.	Shift	Prep	Post								
Hot Prep				Line Prep							
ITEM	QUANTITY	UNIT	DATE	ITEM	QUANTITY	UNIT	DATE				
CHILI	100	Lexan	10/15/20	SHRIMP	50	1/3 pan	10/15/20				
QUESO	100	Lexan	10/15/20	WINGS	100	Bag	10/15/20				
GREEN BEANS	100	Lexan	10/15/20	TACO SAL BOWLS	100	lexan/drip	10/15/20				
POTATO SOUP	100	Lexan	10/15/20	CHIPS	100	Lexan	10/15/20				
BLACK BEANS	100	Lexan	10/15/20	TORT STRIPS	100	1/6 pan	10/15/20				
BUTTOR MUSH	100	Lexan	10/15/20	WHITIE GRAVY	100	1/6 pan	10/15/20				
PENNE PASTA	100	Lexan	10/15/20	BROWN GRAVY	100	1/6 pan	10/15/20				
SHREDDED CHIC	100	Lexan	10/15/20	TENDER FLOUR	100	1/6 pan	10/15/20				
BRAISED BEEF	100	Meat Hotel	10/15/20	WING SAUCE	100	1/6 pan	10/15/20				
ENCHILADA SAUCE	100	Lexan	10/15/20	COOKED BACON	100	Spec-Day	10/15/20				
BFCO RICE	100	Lexan	10/15/20	COOK COBBLERS	100	nil	10/15/20				
Cold/Scan/Desserts				Portion Prep/Dish/Meat							
ITEM	QUANTITY	UNIT	DATE	ITEM	QUANTITY	UNIT	DATE				
CIN BUTTER	100	Lexan	10/15/20	SHRIMP	50	1/3 pan	10/15/20				
GARLIC BUTTER	100	Lexan	10/15/20	WINGS	100	Bag	10/15/20				
CLUB BUTS	100	Bag	10/15/20	TACO SAL BOWLS	100	lexan/drip	10/15/20				
CHICKEN SALAD	100	1/6 pan	10/15/20	CHIPS	100	Lexan	10/15/20				
CHIPOTLE MAYO	100	1/6 pan	10/15/20	TORT STRIPS	100	1/6 pan	10/15/20				
COLE SLAW	100	1/6 pan	10/15/20	WHITIE GRAVY	100	1/6 pan	10/15/20				
SALSA	100	Lexan	10/15/20	BROWN GRAVY	100	1/6 pan	10/15/20				
PICO	100	lexan/drip	10/15/20	TENDER FLOUR	100	1/6 pan	10/15/20				
GUACOMOLE	100	1/3 pan	10/15/20	WING SAUCE	100	1/6 pan	10/15/20				
BHQ SAUCE	100	1/6 pan	10/15/20	COOKED BACON	100	Spec-Day	10/15/20				
RANCH DRESSING	100	1/3 pan	10/15/20	COOK COBBLERS	100	nil	10/15/20				
SALSA VING.	100	1/6 pan	10/15/20	TORT BREADING	100	1/3 pan	10/15/20				
CHIPOTLE DRESS.	100	1/3 pan	10/15/20	LYNCH GLAZE	100	1/6 pan	10/15/20				
SALAD MIX	100	Lexan	10/15/20	CHIPOTLE GLAZE	100	1/9 pan	10/15/20				
DICED TOMATOES	100	1/3 pan/drip	10/15/20	CHICKEN TORT SOUP	100	1/3 pan	10/15/20				
DICED RED O'S	100	1/6 pan	10/15/20	CPB	100	Sheet	10/15/20				
ROLLED FLAUTAS	100	Sheet	10/15/20	CHEESE STICKS	100	Sheet	10/15/20				
DIRTY PIE FILLING	100	Lexan	10/15/20								
LINE PREP				KM PREP / Breading Prep				Thaw Prep			
ITEM	QUANTITY										

WEIGHT VS VOLUME

Weight: Scales are important tools that need to be used when any recipe needs to be portioned. It is essential that all products are weighed accurately to ensure consistency, proper sized portions, and controlling food costs. Scales are used to accurately measure specified amounts or portions of a product for prep or serving.

There are 2 types of scales:

1. Pound Scale- measures weight in pounds
2. Ounce Scale- measures weight in items of 2 pounds or less

Each of these dial scales can now be used in a digital version also.



There are four main parts to a dial scale:

1. The dial indicates the setting
2. The needle points to the weight of the product
3. The adjusting screw is used to adjust and set the needle for proper weight/portioning
4. The Platform is where the item to be weighed or portioned is placed. Never set food directly on the platform. Use paper, plastic, a sav-a-day, or a container.

* In order to weigh or portion the correct amount, weight allowance must be made for the container being used to hold the product. To make this adjustment, place the empty container on the platform and turn the adjusting screw until the needle points to “zero”. It is now ready to being weighing/portioning. Or if using a digital scale, place the empty container on the platform and push the “tare” button to zero out the scale. Now you can place the product in the container to get the proper weight.

Cleaning a scale:

The person using the scale is responsible for rinsing and sanitizing it by hand immediately after use. Never run a scale through the dishwasher.

Storing a scale:

Place the scale on the designated shelf. Never stack or store anything on top of the scale. To prolong the life of your scale, always pick it up by the base, never the platform.

Volume: Measuring utensils are important tools that need to be used when any recipe needs to be portioned. It is essential that all products are measured accurately to ensure consistency, proper sized portions, and controlling food costs.

Utensils are used to accurately measure specified amounts or portions of a product for prep or serving. There are several types of utensils. To name a few:

1. Tsp
2. Tbsp
3. Cup
4. Pint
5. Quart
6. Gallon



There are 5 main parts to using measuring utensils:

1. Know the difference between liquid and dry measures, and use the appropriate one for each task. While they hold the same volume, they are used differently. Measurements are labeled on each measure.
2. Use liquid measure for liquids, such as water, milk, or oil. Fill the cup to the appropriate line, place it on a level surface, and read it with your eye at the level of the liquid. Water surface curves downward, so use the bottom of the curve for accurate

measurement and not the edge that is against the measuring cup. This is helpful in bread recipes where the exact amount of water is crucial.

3. Use dry measure for powders, such as sugar, salt, and baking powder. Spoon or scoop the powder lightly into the cup. Run a knife or spatula across the top to level the surface and scrape any excess back into the jar or canister.

4. Use liquid measure for any liquids by measuring it into a measuring spoon and filling it full.

5. Measure a “heaping” or “rounded” tablespoon, teaspoon, or (less frequently) cup. This quantity is not so precise, but it is generally a moderately sized, round mound, or heap of the dry ingredient in addition to that which fills the spoon.

Note: There is a difference of measurements with weight and volume. Weight is something you put on a scale to weigh; volume is something you put in a utensil of measurement. As Albert Einstein asked, “Which weighs more, a ton of feathers or a ton of bricks?” The answer is they both weigh the same. A ton is 2000lbs. If you put a ton of feathers and bricks on a scale you would certainly use less bricks and more feathers to get to a ton of weight. The same goes if you would put an ounce of bricks on a scale to weigh vs an ounce of bricks measured in volume. You would not have the same amount of bricks on each of the measurement tools.

TICKET READING AND SELLING OF THE CHECKS PROCESS

READING THE TICKET:

The image shows a restaurant ticket with several red arrows pointing to specific lines of text. The ticket text is as follows:

Date: 03/26/15
Time: 3:29p
Table: 35 CK# 0005
CINDY K EXPO
DINING ROOM SERVER
#P 2,
DINNER EARL

2 100Z CENTER TOP
1w/MED RARE
FRIES
1w/MEDIUM
BAKED
LOADED
MUSHROOM SKILLET
AS ENTREE

Table 35 3:29p
Server: CINDY K

Red arrows point from the following labels to the ticket:

- Table number** points to "Table: 35 CK# 0005"
- Server's name** points to "CINDY K"
- Time check was rang into kitchen** points to "Time: 3:29p"
- What is being ordered** points to "2 100Z CENTER TOP"
- Temperature of steaks** points to "1w/MED RARE"
- Sides** points to "FRIES" and "1w/MEDIUM BAKED LOADED"

SELLING OF FOOD ITEMS: Follow recipe specifications when selling food items from the pantry station. Follow any set up on dressings, garnishing, or cutting procedures. Place the food on the appropriate plate. Sell tickets in order when possible and together. Ticket time standards are 12-14 minutes for lunch checks (if applicable) and 14-16 minutes for dinner. *First Out* house salads are important to make and sell as soon as possible. This is essential in the guest's perception of ticket times. If the guest is eating their salad than they will think that the entrée has a short ticket time.

TICKET TIMES

We are extremely passionate about driving the best ticket times we can in our restaurants. That comes from an intense passion for genuinely wanting to give our guests the best experience possible. During a shift a manager or designated team member will be in the “expo window” during volume, calling out ticket times. We have “ticket time goals” for both lunch and dinner shifts. Those are as follows:

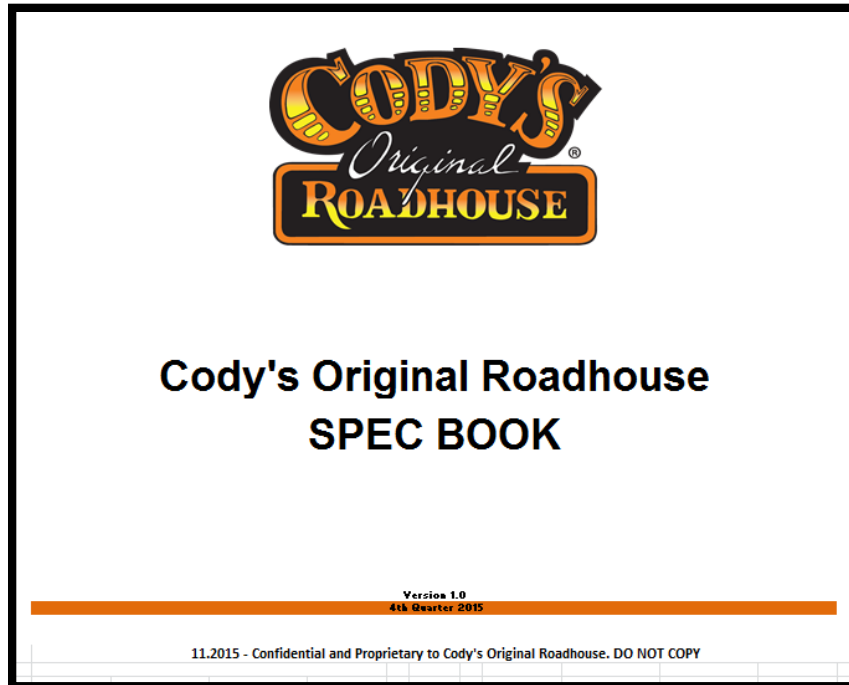
12-14 Minutes for Lunch (where applicable)

14-16 Minutes for Dinner

Once the check comes off the printer you must quickly read the check and load all necessary items in a timely fashion. The quicker the food gets on, the quicker it gets cooking. Awareness of the ticket time is also key in realizing how much longer an item needs to cook.

PICTURE PERFECT PLATE PRESENTATION SPEC BOOK

A kitchen copy of the “Spec Book” will be found in all restaurants. This is a guide to show exactly how the plates should look so they are always picture perfect. A person typically “eats with their eyes”. This means if it looks good, it typically will taste good. If it doesn’t look good then the guest will perceive it to not taste good. Following the recipes and specs in the order they are written will give you Picture Perfect Plate Presentations.



SALAD BOWL ROTATION PROCEDURES

The following steps will help ensure all salad bowls are chilled for each guest:

- 1) All clean metal salad bowls leaving the dish area (after air drying) should be placed on sheet trays on speed racks in the freezer for a minimum of 20 minutes. Salad plates leaving the dish area (after air drying) should be placed in dish racks and placed in the freezer for a minimum of 20 minutes.
- 2) Once the salad bowls are chilled, bring the bowls to the pantry area and place them in the plate chiller.

Note: Clean salad bowls and plates should never leave the dish area and go directly to the salad station on the kitchen line. This will cause the temperature of the plate chiller to rise and the salad bowls will not be chilled properly for our guests.

RE-BURN CHECK PROCEDURES

RE-BURNS ARE TOP PRIORITY

- ◆ When a guest's food is not prepared and served according to the order, it is top priority to solve this problem A.S.A.P.
- ◆ Return the food to the kitchen and explain the problem to the expo or kitchen manager. Ex. "I have a Re-burn". "I need this steak cooked a little more please" or "I need this steak recooked please."
- ◆ Give the food item to the cook and fill out re-burn ticket with the correct information. Be sure the cook gets this ticket.
- ◆ Immediately make the manager aware of your problem, then go to the table and tell the guest that we are re-cooking or preparing the food item and approximate time it will take.
- ◆ Offer the guest something more to drink and ask if they would like their side item while waiting. It is very important you consistently let the guest know we have not forgotten about them.
- ◆ The manager should always return the "Re Burn" to the guest and make certain that everything is satisfactory before leaving the table.

****REBURN TICKET****

ITEM _____ SIDE _____

TABLE NO. _____ SERVER _____

REASON _____

MANAGER _____

CODY'S ROADHOUSE MENU DESCRIPTIONS: STARTERS, SOUPS N' SALADS, KIDS STUFF AND DESSERTS

STARTERS

FRIED CHEESE LOGS

5 hand cut mozzarella cheese sticks, hand-breaded and deep fried. Served with marinara sauce.

Abbreviation: Ch Logs

Portion: 5 Sticks

Service: Served on an 11 inch oval platter, with 3 oz. of warm marinara sauce in a monkey bowl, sprinkled with Garlic Romano Seasoning

Station: **FRY**

JUMBO ONIONS ON A STICK / ONIONS ON A ½ STICK

Our homemade, hand battered and deep-fried onion rings, piled high on a wood skewer.

Abbreviation: O-Stick / ½ Stick

Full Portion: 8-10 onion rings stacked on a wooden stick

Half Portion: 4-5 onion rings stacked on a wooden stick

Service: Served on a 13 inch oval platter, with 3 oz. spicy turmeric dip in a monkey bowl and soup spoon.

Station: **FRY**

CHEESY CHEESY SHRIMP

Large shrimp in garlic butter topped with lots of cheese & melted to perfection.

Abbreviation: Cheesy Shr

Portion: 6 ea. (21/25ct) Butterflied Shrimp

Service: Served in escargot dish on 11 ½" platter lined with red/white checkered wax liner. Garnish with 2 rolls, lemon wedge and kale.

Station: **FLAT**

LOTS OF CHEESE & BACON FRIES

Our Roadhouse fries smothered with a mix of Jack and cheddar cheese and lots of fresh chopped bacon (Jalapeno peppers served upon request).

Abbreviation: Ch Fries

Portion: 14 oz. Fries, 6 oz. shredded cheese and 2 oz bacon bits

Service: Served on 11 ½" platter with two 2 oz. soufflé cup of garlic ranch dressing

Station: **FRY**

CODY'S BUFFALO SHRIMP

Our large shrimp butterflied, hand breaded and deep fried. Tossed in choice of Mild, Hot or Really, Really Hot sauces.

Abbreviation: Buff Shr (M) or (H) or (RRH)

Portion: 7 (21/25ct) Butterflied Shrimp

Service: Place a bev nap on a 9" plate. Nappy bowl filled with shredded lettuce and cooked shrimp with tails out around rim of bowl. Place 2 oz. soufflé cup of bleu cheese dressing in shrimp bowl with lemon and kale.

Station: **FRY**

CODY'S BUFFALO WINGS

A big portion of Jumbo wings done Cody's way - MILD, HOT or Really, Really Hot.

Abbreviation: Buff Wings (M) or (H) or (RRH)

Portion: 10 Wings (5 drums, 5 flats)

Service: Served tossed in choice of buffalo sauce and mounded on the long side of a 11 ½" platter with 2 oz. soufflé cup of bleu cheese, 5 celery sticks, kale and a wet nap

Station: **FRY**

CODY'S BBQ WINGS

With Cody's Award Winning BBQ Sauce

Abbreviation: BBQ Wings

Portion: 10 Wings (5 drums, 5 flats)

Service: Served tossed in our homemade BBQ wing sauce and mounded on the long side of a 11 ½" platter with 2 oz. soufflé cup of bleu cheese, 5 celery sticks, kale and a wet nap

Station: FRY

CODY'S GARLIC WINGS

With a healthy taste of fresh garlic

Abbreviation: Garlic Wings

Portion: 10 Wings (5 drums, 5 flats)

Service: Served tossed in garlic sauce and sprinkled with Garlic Romano seasoning and mounded on the long side of a 11 ½" platter with 2 oz. soufflé cup of bleu cheese, 5 celery sticks, kale and a wet nap

Station: FRY

BONELESS CHICKEN WINGS

Chicken tenders hand breaded and deep fried. Tossed in Mild, Hot or Really, Really Hot or BBQ sauces

Abbreviation: Boneless Wings (M) or (H) or (RRH) or (BBQ)

Portion: 9 oz.

Service: Served toss in choice of sauce and mounded on the long side of a 11 ½" platter with 2 oz. soufflé cup of bleu cheese, 5 celery sticks, kale and a wet nap

Station: FRY

STUFFED POTATO SKINS

Stuffed with cheese, bacon, green onions, sour cream.

Abbreviation: Skins

Portion: 5 potato halves deep fried and topped with 6 oz. shredded cheese and 2 oz. bacon bits. Garnished with chives.

Service: Served on 11 ½" platter with three #40 scoops of sour cream with a chive garnish in a monkey dish.

Station: FRY

TOSTADA CHIPS WITH QUESO

Queso made with or without ground beef. Not so spicy creamy cheeses, jalapeno peppers and other good stuff

Abbreviation: Chips & Queso or Chips & Beef Queso

Portion: 8 oz. of queso and 6 oz. of tortilla chips

Service: Queso served in a small casserole dish, garnished with pico de gallo on a lined 13" platter with tortilla chips.

Station: PANTRY

TOSTADA CHIPS WITH SALSA

Our own salsa made in house.

Abbreviation: Chips & Salsa

Portion: 8 oz. of salsa and 6 oz. of tortilla chips

Service: Salsa served in a small casserole dish on a lined 13" platter with tortilla chips.

Station: PANTRY

QUESADILLAS – PLAIN, VEGGIE, CHICKEN, PORK, BEEF or SHRIMP

Abbreviation: Quesa (Plain), (Veg), (Chic), (Pork), (Beef), (Shr)
Portion: Plain- Just cheese and pico de gallo
Veggie- A portioned veggie bag with a scoop of sliced mushrooms
Chicken-8 oz. fajita chicken
Pork- 8oz. fajita pork
Steak- 8 oz. fajita beef
Shrimp- 12 (31-40ct) shrimp
Choice of one of the above stuffed into a 12" tortilla with cheese and pico de gallo. Cut into 5 pieces.
Service: Served on a 13" platter, with 1 oz. shredded lettuce, #24 scoop of pico de gallo, #24 scoop of sour cream
Add a #24 scoop of guacamole 1.39 cents extra
Station: **FLAT**

SOUPS & SALADS

NOTE: ALL SALADS SERVED WITH FRESH BAKED YEAST ROLLS*

*1 roll per person plus one for the table. 1 #40 scoop of cinnamon of butter per 5 rolls.

BAKED POTATO SOUP

Rich cream base with chunks of potatoes and bacon then topped with loaded potato (cheese, bacon chive) mix.

Served as a cup or bowl.

Abbreviation: Potato Cup/Potato Bowl
Portion: Cup - 1 bouillon cup (6 oz). Bowl - 1 soup bowl (8 oz)
Service: Garnished with loaded potato mix, with 1 package of oyster crackers and soup spoon.
Cup served on a bev nap lined 6" round app plate, bowl served on a bev nap lined 9" round plate.
Station: **PANTRY**

BAKED FRENCH ONION SOUP IN A CROCK

Rich beef stock with sautéed onions, a toasted bread round, and hot melted provolone cheese.

Abbreviation: Onion Soup
Portion: 9 oz. onion soup, 1 French Onion Soup Crouton, and 2 Slices of Provolone Cheese.
Service: Soup crock on a 9" round plate with red/white checkered napkin liner and soup spoon.
Station: **PANTRY**

CODY'S FAMOUS BOTTOMLESS SALAD BOWL

Iceberg lettuce, romaine, cucumbers, cheese, tomatoes, red cabbage, shredded carrots, pepperoncini, red onion, croutons, and our homemade garlic ranch dressing all tossed at the table

Abbreviation: Salad
Portion: Serves 1 -5 guests
Service: Bowl with premade house salad brought to table. Need 9" cold salad plates and 6" tongs.
Server to toss salad and serve portions to each guest. It is bottomless, so ask if the guest would like more salad when necessary.

Station: **PANTRY**

CODY'S ROADHOUSE SALAD

Iceberg lettuce, romaine, cucumbers, cheese, tomatoes, red cabbage, shredded carrots, pepperoncini, red onion, croutons, and our homemade garlic ranch dressing.

Abbreviation: RH Sal
Portion: 8 oz. tossed salad
Service: Served on a chilled 13" platter with chilled dinner fork.
Station: **PANTRY**

JUST PLAIN CAESAR SALAD

Fresh cut romaine, plenty of seasoned croutons, parmesan cheese and mixed with our own Caesar dressing.

Abbreviation: Caes

Portion: 8 oz. romaine, 2 oz. parmesan cheese and 5-6 croutons mixed with 2 oz. Caesar dressing.

Service: Served on a chilled 13" platter with chilled dinner fork.

Station: PANTRY

TOP A CODY'S ROADHOUSE SALAD OR A JUST PLAIN CAESAR SALAD WITH ANY OF THE FOLLOWING:

8oz Grilled, Blackened or Fried Chicken Salad

Abbreviation: Gr Chic Caes or Blk Chic Caes or Fr Chic Caes or Gr Chic RH Sal, Blk Chic RH Sal or Fr Chic RH Sal

8oz Top Sirloin Steak Salad

Abbreviation: Stk (temp) Caes or Stk (temp) RH Sal

2 Skewers of Grilled Shrimp Salad

Abbreviation: Shr Caes or Shr RH Sal

8oz Grilled or Blackened Salmon Salad

Abbreviation: Gr Sal Caes or Blk Sal Caes or Gr Sal RH Sal or Blk Sal RH Sal

KIDS STUFF

For kids 10 and under

Kids Eat Free Every Monday & Tuesday

Served with Fries or Applesauce and choice of juice box, milk box (chocolate or 2% white) or fountain drink.

Sub any side for fries for an additional \$0.99

Limit 2 kids per adult when ordering full dinner entrees

CHEESEBURGER

Abbreviation: Kid Ch Burger

Portion: 4 oz. Burger, 1 slice American cheese

Service: Served with 3 oz. (wt) of fries or 3oz (vol) apple sauce in a lined basket. Must be grilled to MW or W.

Station: FLAT

KRAFT MAC & CHEESE

Abbreviation: Kid Mac

Portion: 7 oz. pouch Kraft White Mac & Cheese

Service: Served in nappy bowl with 3 oz. (wt) of fries or apple sauce (3oz) in a lined basket with a spoon.

Station: EXPO

PULLED PORK SANDWICH

Abbreviation: Kid PP Sand

Portion: 4oz pre-bagged with BBQ Sauce

Service: Served with 3 oz. (wt) of fries or 3oz (vol) apple sauce in a lined basket.

Station: EXPO

GRILLED CHICKEN SANDWICH with CHEESE

Abbreviation: Kid Chic Sand

Portion: 4 oz. chicken breast, 1 slice American cheese

Service: Served with 3 oz. (wt) of fries or 3oz (vol) apple sauce in a lined basket.

Station: BROILER

CORN DOG

Abbreviation: Kid Corn Dog
Portion: 1 All Beef Corn Dog on a Stick
Service: Served with 3 oz. (wt) of fries or 3oz (vol) apple sauce in a lined basket.
Station: **FRY**

CHICKEN TENDERS

Abbreviation: Kid Chic Tend
Portion: 4 oz. chicken tenders
Service: Served with 3 oz. (wt) of fries or 3oz (vol) apple sauce in a lined basket.
Station: **FRY**

PEPPERONI PIZZA

Abbreviation: Kid Pizza
Portion: 7" pizza crust, pizza sauce, shredded Jack Cheese & sliced pepperoni
Service: Served with 3 oz. (wt) of fries or 3oz (vol) apple sauce on an 11" platter.
Station: **FRY/PANTRY**

SHRIMP ON A STICK

Abbreviation: Kid Shr
Portion: 4 (21/25) shrimp on a skewer
Service: Served with 3 oz. (wt) of fries or 3oz (vol) apple sauce in a lined basket.
Station: **FLAT**

DESSERTS

NEW YORK STYLE CHEESECAKE

With a load of strawberries, Hershey's chocolate syrup or plain
Abbreviation: Straw Ch Ck Choc Ch Ck PI Ch Ck
Portion: 1 slice plain or with topping – 1 oz. strawberries or 1 oz. chocolate syrup
Service: Serve on a 9" chilled plate with a chilled fork.
Station: **PANTRY**

RUSTIC APPLE TART

Apples baked in a pastry crust served with vanilla ice cream. Topped with caramel sauce and cinnamon.
Abbreviation: Apple
Portion: 1 Piece
Service: Serve in a large casserole dish. Top with oversized scoop of vanilla ice cream and caramel drizzle.
Station: **PANTRY**

CODY'S CHOCOLATEHOUSE SLIDE

Jumbo Fish bowl filled with Chocolate Fudge Brownie, 2 Scoops of Vanilla and 2 Scoops of Chocolate Fudge Ice Cream, Loaded with Hot Fudge sauce and topped with Whipped Cream and chopped nuts then topped with Hershey's Syrup and a cherry.
Abbreviation: Slide
Portion: 2 #10 Curled scoops of vanilla bean ice cream, 2 #10 curled scoops of chocolate fudge ice cream, 1 pkg hot fudge, 1 pre- heated brownie, topped with whipped cream, drizzle Hershey's chocolate syrup, 1 maraschino cherry and 1 oz chopped nuts.
Service: Serve in a chilled Hoffman Glass (jumbo fish bowl) with 2 chilled long handled iced tea spoons on a bev nap lined 9" chilled plate.
Station: **PANTRY**

SLICE OF TOWERING CAKE, Chocolate or Carrot

Best ever, old fashioned, mile high slice of cake with a rich creamy frosting. DELICIOUS and enough to share.

Abbreviation: Choc Cake / Carr Cake

Portion: 1 slice.

Service: Serve on an 11" platter with a chilled fork. Place 3 dollops of whipped cream at front wedge. Drizzle chocolate syrup over chocolate cake and caramel syrup over the carrot cake

Station: PANTRY

ICE CREAM - One or Two Scoops

Choice of Vanilla Bean or Chocolate Fudge

Abbreviation: Van IC / Choc IC

Portion: 1 #10 scoop / 2 #10 scoops

Service: 1 scoop served in cup and 2 scoops served in a nappy bowl on a 6" plate lined with a bev nap with a chilled teaspoon.

Station: PANTRY

Cody's Original Roadhouse Pantry Day 2 Quiz

Name: _____

Score ____/10

1. We use a _____ sheet to determine items that need to be made for the day.
A) Waste
B) Prep
C) Recipe
D) Cheat

2. In order to weigh an item correctly, you must make a weight allowance for the _____ being used.
A) Container
B) Food
C) Scale
D) Measurement

3. Standard ticket times for lunch (if applicable) are ____ to ____ minutes.

4. Standard ticket times for dinner are ____ to ____ minutes.

5. All salad bowls should be placed on speed racks in the _____ for at least ____ minutes.

6. Baked Potato soup is topped with _____, _____, and _____.
A cup and bowl both receive _____ package of oyster crackers.

7. Describe Baked French Onion Soup.

8. Caesar salad is made using _____ lettuce, __oz of _____ dressing, ____ oz of _____ and _____ croutons.

9. List the optional fillers for quesadillas
1. _____ 4. _____
2. _____ 5. _____
3. _____ 6. _____

10. Describe a Shrimp Skewer Salad

PANTRY TRAINEE EVALUATION

Day 2

(Completed by trainer with trainee present and signed off by a manager)

- | | | |
|--|-----|----|
| 1. Trainee arrived to work on time? | YES | NO |
| 2. Trainee arrived in proper uniform? | YES | NO |
| 3. Trainee spent allocated time cooking alongside trainer? | YES | NO |
| 4. Was trainee involved and attentive to all training? | YES | NO |
| 5. Does trainee accept constructive feedback? | YES | NO |
| 6. Does trainee exhibit knowledge and understanding of the "Duties" for the Station? | YES | NO |
| 7. Did the trainee successfully pass a verbal plating quiz? | YES | NO |
| 8. If not, where did the trainee seem to need the most work? (Re-visit tomorrow) | | |

9. Notes for next day's training/areas to focus on:

Trainee Name_____

Signature_____

Trainer Name_____

Signature_____

Manager Signature_____

Date_____

DAY 3

Class Topics-

- Line Checks- “Clean, Set & Ready to Go”
- Pantry Station Top Set-Up
- Cleaning and Breakdown of Equipment
- Labeling and Dating
- Waste Control
- HACCP Standards
- Menu Descriptions (Chicken n’ Seafood, Combo Plates, Extras, and Early Bird Menu)

Follow Topics-

- Trainee completes any prep for the day with trainer coaching and working alongside.
- Trainee pulls checks from printer and loads all checks into the fryers following recipes and standards
- Trainee sells checks from the fry to Expo following recipes and standards
- Trainer reviews prep sheets, weight vs volume measurements, and reading and loading checks.
- Trainee learns kitchen cleanliness and shift change functions. If trainee is opening or closing they must also learn that opening or closing duty of the day.

Cody’s Original Roadhouse Signature dishes to share during Class Room-

Order your choice of one combo: BBQ ½ Chicken & ½ Slab of Ribs, 5 Garlic Fried Shrimp & ½ Slab of Ribs, or Prime Rib of Beef & 5 Large Shrimp

LINE CHECKS

Clean, set and ready to go is essential at any time of the day. Line checks (tools used to ensure that all product is of good quality, temperature, and stocked to the proper level) at 2:30pm or prior to validate all items are ready for the shift. The kitchen manager is responsible for the follow up of these check lists. Best practice is to complete your stations line check to ensure you are 100% ready. In addition to the line checks “recovery” happens after dinner rush. This takes place to wipe down, sweep, flip necessary pans, stock, etc. for “after dinner reset” but may deviate slightly as stocking might not be needed as closing time is approaching. The line still needs to be set and our performance and end product we give the guest is just as great as any other time. Where most restaurant concepts fail in execution is the last period of operations up to the nightly close.

The image shows a 'LINE CHECK SHEET' for the kitchen, dated September 1, 2018. It is a complex grid with multiple columns and rows, organized by station. The stations listed include: GRILL, FRY, SAUTE, PANTRY, BREAD, and others. Each station has a list of items to be checked, with columns for 'ITEM', 'QUANTITY', and 'STATUS'. The sheet is divided into sections for 'GRILL', 'FRY', 'SAUTE', 'PANTRY', and 'BREAD'. Each section contains a list of items with their respective quantities and status indicators. The bottom of the sheet has a summary section with 'TOTAL' and 'STATUS' columns.

PANTRY STATION SET-UP

1. Complete Duties on the Salad Station Side Work Chart.
2. Complete prep according to prep sheet – utilize the prep book.
3. Check dressings and produce for freshness to be used for the shift.
4. Stock applicable coolers and drawers to par – FIFO. Ensure all items are covered, labeled and dated.
5. Properly stock station with required utensils as follows, but not limited to:
 - Tongs
 - Viper for opening bags
 - Mixing Bowls
 - Waste bucket
 - Spoodles
 - Ladles
 - Cup Measures
 - Spoon Measures
6. Ensure all cold well rails are turned on
7. Begin Pantry Station portion of line check
8. Check with the Kitchen Manager for any additional duties.

CLEANING AND BREAKDOWN OF EQUIPMENT

CLEANING:

Sanitizing is the process of reducing the number of microorganisms on a clean surface to safe levels.

A Sanitizer solution bucket is set up at each station. The solution must be 200-400 PPM (parts per million) and is validated by dipping into the water with test strips. The red sanitizer bucket must contain no more than 2 towels and is used throughout the shift. The sanitizer water must be changed every 2 hours to keep proper chemical levels. Labeling and dating the bucket ensures the process is being followed.

Floors are swept with a designated broom for the BOH, applied appropriate floor cleaning chemical, and scrubbed with a deck brush. Squeegee any remaining water into the nearest floor drain.

Mops should be washed in hot water and hung to dry. Mop buckets should be rinsed and stored immediately after use.

Invert all pots and pans, food storage containers, and trays after cleaning. Allow them to air dry.

All kitchen equipment should be maintained and cleaned on a regularly scheduled basis. (See Daily/Weekly Side Work Chart)

All food contact surfaces and kitchenware should be washed, rinsed, sanitized and air-dried after each use or after an extended period of non-use.

All cleaning products, insecticides, and chemicals must be stored away from food product and properly labeled. A SDS book should be present to hold all sheets for the chemicals in use.

Cooler and freezer cleanliness and organization should be maintained at all times.

Floors are to be swept and scrubbed daily.

		Daily/Weekly Cleaning Chart													
		Thursday		Friday		Saturday		Sunday		Monday		Tuesday		Wednesday	
		Initial	Final	Initial	Final	Initial	Final	Initial	Final	Initial	Final	Initial	Final	Initial	Final
Prep	AP1	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator
	PP1	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator
Dish	AP1	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator
	PP1	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator
Assemble	AP1	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator
	PP1	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator
Prep	AP1	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator
	PP1	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator
Flat	AP1	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator
	PP1	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator
Gill	AP1	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator
	PP1	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator
Salad	AP1	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator
	PP1	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator
Host	AP1	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator
	PP1	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator
To Go	AP1	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator
	PP1	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator
SA	AP1	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator
	PP1	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator
Server	AP1	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator
	PP1	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator
Bar	AP1	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator
	PP1	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator	Refrigerator

This document is used every shift - please assign tasks accordingly.

BOH General Cleaning Procedures & Equipment Breakdown

Clean means like new condition!!!



Cutting Boards

Cutting Boards:
 Yellow – Chicken
 Red – Raw Red Meat
 Blue – Seafood
 Brown – Cooked Meat
 White – Fruits & Vegetables



Ounce Scale



Lettuce Chopper, Tomato and Egg Dicer and Lemon Dicer

1. Cutting boards and knives –
 Sanitize all materials when transferring from one food item to another, as well as before and after use.
 Clean as follows:
 - a. Wash with hot water
 - b. Rinse with clean hot water
 - c. Sanitize with sanitizer
 - d. Place cutting board on wire rack to air dry
 - e. Always use proper colored cutting boards (see chart)
2. Ounce scales –
 Sanitize scales between transferring new food items and replace deli paper or plastic wrap, as well as before and after use.
 Clean as follows:
 - a. Remove deli paper or plastic wrap from the platform
 - b. Sanitize with sanitizer
 - c. Air dry

ONLY CARRY THE SCALES BY THE BASE – NEVER BY THE PLATFORM
3. Stainless steel counters and sinks –
 Clean as follows:
 - a. Scrub the entire area with hot water & a non metallic scrubee
 - b. Remove drain cover from sinks when cleaning
 - c. Rinse with clean hot water
 - d. Sanitize with sanitizer
 - e. Air dry
4. Walls –
 Clean as follows:
 - a. Scrub the entire area with hot water & a non metallic scrubee
 - b. Rinse with clean hot water
 - c. Sanitize with sanitizer
 - d. Air dry
5. Floors –
 Clean as follows:
 - a. Scrub the entire area with applicable floor cleaner & hot water using a deck brush
 - b. Hose down the entire area (Dry any equipment that may get wet during the process)
 - c. Squeegee the floor of excess water
 - d. Dry mop the entire floor
6. Lettuce Chopper, Tomato & Egg Dicer and Lemon Dicer –
 Clean as follows:
 - a. Remove any excess debris
 - b. Un-assemble all removable parts
 - c. Hand clean the blades in the sink
 - d. Sanitize blades with sanitizer
 - e. Run all parts except the blades through the dish machine
 - f. Air Dry

LABELING AND DATING

We use labels and “Day Dots” on our products to maintain correct “in and out” times and shelf lives. We day dot with today’s color of dot. This assists as a “red flag” when checking prep levels. If it is Monday morning, and we are doing our Prep Sheet, anything with a day dot that is past its shelf life need to be dispose of.



WASTE CONTROL

Food waste or food loss is food that is discarded and cannot be used. The causes of food waste or loss are numerous, and occur at the stages of production, processing, retailing and consumption. Besides the meat room, the salad area has a huge impact on waste control. High dollar proteins are prepared at this station and need to be controlled at all times.

Listed below are some ways to help achieve our waste control goal:

Measuring- always use measuring tools when producing product (spoons, cups, ladles, scales). Do not over or under portion.

Storing Products- always follow proper cool down procedures. Products should cool to 40°F or below within 4 hours. Always use an ice bath. Not following storing or cooling procedures can cause spoilage or food borne illnesses. Remember to cover the item once it is properly cooled. Always store products properly. Not covering products after cooling can cause them to pick up odors or possibly cause spoilage.

Label and Date All Products upon Receiving or Production- Day dots and labels are necessary to ensure we are using the First In, First Out (FIFO) method for all products and that all products being served are within the standards for holding times.

Rotation- Products not getting dated or rotated can get lost in the walk-in and cause spoilage. What could be worse are sub-par products reaching a guest causing dissatisfaction or a non-returning guest.

Scraping- We must always use a rubber scraper/spatula to scrape cans, containers, and pans to get the best possible yield from all products. If we consistently throw away small amounts or portions of food from the bottom of the containers, it will add up to large amounts of money by the end of the month.

Correct Weights- Always use a scale to weigh an item properly. Remember, line cooks should periodically check themselves for accuracy. Follow proper specs and portion manuals.

Product Usage- Always get as much yield as possible from all items. Follow correct food handling procedures for coring and trimming vegetables (e.g. sliced and diced tomatoes). Always avoid product waste when possible.

Temperature- All refrigeration equipment and coolers must have working thermometers. Check all coolers throughout the work day and especially at line check time. To maintain temperatures all pans should be no more than $\frac{3}{4}$ full.

HACCP STANDARDS (SAFELY HEATING/COOLING)

Hazard Analysis and Critical Control Points (or HACCP) is a system that helps food business operators look at how they handle food, and introduces procedures to make sure that the food produced is safe to eat. The HACCP creates measurements to reduce these risks to a safe level. *Basically*, the focus is on controlling the “critical control points” in food-- pertaining to how it is heated and cooled for production. Controlling these points in our business is crucial to our safety and success.

“TEMPERATURE DANGER ZONE”

Food has a temperature danger zone (41 °F–140 °F). Bacteria grows rapidly in the temperature danger zone, so the times that food can be at that temperature has to be minimized to limit bacterial growth.

Keep hot food hot — at or above 140 °F. Place cooked food in chafing dishes, preheated steam tables, warming trays, and/or slow cookers.

Keep cold food cold — at or below 41 °F. Place food in containers on ice.



RAPID COOLING APPLICATIONS

Select a rapid cooling method to speed the cooling process.

- Place the container of food in an ice water bath and stir occasionally. Follow timelines.
- Separate food into smaller or thinner portions and chill separately to expedite cooling. This process can be combined with the previous method to achieve optimal results.
- Use a quick-chill unit such as a blast chiller. (if available)

Important cooling temperatures and times include the following:

- Hot food must be cooled from 140 °F–70 °F within **2 hours**.
- Hot food must be cooled from 70 °F–41 °F in an additional **4 hours**.

REHEATING

Foods should be reheated thoroughly to an internal temperature of 165 °F. Food can only be reheated once. Therefore, a product can only be heated twice in its shelf life. First heat is during initial preparation, second heat is upon the reheat.

PULL THAW PROCEDURE

There are 3 acceptable methods for safely thawing food:

- Under refrigeration (***Preferred method***)
- Under cold running water. (CANNOT be thawed in standing water!)
- As part of the cooking process

The key to properly thawing is properly *preparing*. Plan ahead, know what you need, and thaw items safely. Daily pars need to be in place to successfully thaw product.

CODY'S ROADHOUSE MENU DESCRIPTIONS: CHICKEN N' SEAFOOD, FAJITAS, COMBOS, EXTRAS AND EARLY BIRDS

CHICKEN N' SEAFOOD

All dinner Entrees include Our Famous Bottomless Salad Bowl with Cody's Garlic Ranch Dressing, Fresh Baked Sweet Yeast Rolls with Cinnamon Butter and your Choice of Side.

ROASTED ½ CHICKEN

We marinate the chicken for 24 hours, then coat it with our lemon pepper seasonings, slow cook it and then finish it off on the char-grill with or without BBQ Sauce.

Abbreviation: 1/2 Chic
Portion: Half Chicken
Service: Served on 11 1/2" platter with kale and wet nap.
Station: **BROILER**

GRILLED SOUTHWEST CHICKEN

A marinade chicken breast char-grilled and basted with BBQ sauce and topped with sliced bacon, pico de gallo and Jack & Cheddar cheeses

Abbreviation: SW Chic
Portion: 8 oz. marinated chicken breast, bbq sauce, 2 slices bacon, 2 oz. pico de gallo and 2 oz. Jack & cheddar cheese.
Service: Served on an 11 ½" platter.
Station: **BROILER**

BBQ CHICKEN BREAST

A chicken breast marinated in our special seasonings, char-grilled to perfection and basted with our famous BBQ sauce or plain.

Abbreviation: BBQ Chic
Portion: 8 oz. marinated chicken breast brushed with bbq sauce.
Service: Served on an 11 ½" platter
Station: **BROILER**

CHICKEN TENDERS

Fresh chicken tenders, hand breaded, fried, and served with Cody's Award-Winning BBQ sauce or Honey Mustard.

Abbreviation: Tenders
Portion: 9 oz. chicken tenders
Service: 11 ½ " platter, 2oz soufflé cup of honey mustard (or BBQ sauce can be found at the table).
Station: **FRY**

CHICKEN FRIED CHICKEN

Boneless breast of chicken, seasoned & lightly breaded, fried and topped with peppery white country gravy.

Abbreviation: CFC
Portion: 8 oz. chicken breast
Service: Served on 11 1/2" platter topped with 2 oz. plus of country gravy
Station: **FRY**

FRESH GRILLED SALMON

A fresh, flat grilled, garlic and butter seasoned salmon fillet served with dill sauce. You can also have it blackened.

Abbreviation: GR Salmon or BLK Salmon
Portion: 8 oz.
Service: 11 ½" platter, soufflé cup of 2 oz. dill sauce. Garnished with lemon wedge and kale.
Station: **FLAT**

WILD CAUGHT ATLANTIC HADDOCK

Mild, tasty white fish – grilled, fried or blackened. The grilled and/or blackened is served with pico de gallo. The fried is served with tartar sauce.

Abbreviation: GR Fish or BLK Fish or FR Fish
Portions: 9 oz. fillet
Service: 11 ½" platter, soufflé cup of 2oz pico de gallo or tartar sauce. Garnish with lemon wedge and kale.
Station: **FLAT or FRY**

GRILLED SHRIMP

Eight marinated large Gulf shrimp, seasoned, skewered and flat grilled and served over a bed of yellow rice.

Abbreviation: Gr Shr
Portion: 8 (21/25) shrimp (2 bamboo skewers w/4 shrimp each) served on a bed of rice garnish
Service: 11 ½" platter. Lay shrimp on rice, place lemon wedge on kale and 2 oz. cocktail sauce next to the kale.
Station: **FLAT**

COCONUT SHRIMP

Eight large shrimp that we butterfly, lightly season with flour then batter. They are then rolled in a heap of shredded coconut and fried to a golden brown.

Abbreviation: Coco Shr
Portion: 8 (21/25) shrimp,
Service: 11 ½" platter. Garnish with lemon wedge on kale and coconut dipping sauce in a monkey dish.
Station: **FRY**

GARLIC FRIED SHRIMP

Large shrimp, fresh breaded, fried to perfection and tossed in garlic butter and seasonings.

Abbreviation: Fr Shr

Portion: 8 (21/25) shrimp

Service: 11 ½" platter. Garnish with lemon wedge on kale.

Station: **FRY/PANTRY**

COMBO PLATES

8oz TOP SIRLOIN and 5 LARGE SHRIMP

Portion of both our 8oz Top Sirloin and 5 large shrimp of your choice

Abbreviation: Stk/Gr Shr or Stk/Fr Shr or Stk/Coco Shr

Portion: 8oz Sirloin Steak and 5 Shrimp (grilled, garlic fried or coconut)

Service: Garnished with sauce (2 oz. soufflé cup of coconut sauce with Coconut Shrimp, 2 oz. soufflé cup of cocktail sauce for Grilled Shrimp), kale and lemon on a 13" platter.

Station: **BROILER/FLAT/FRY**

1/2 SLAB OF BABY BACK RIBS and 8oz BBQ CHICKEN BREAST

Portion of both our ribs and chicken breast

Abbreviation: Rib/Chic

Portion: Half Rack of BBQ Ribs and 8oz BBQ Chicken Breast

Service: Garnished with kale & a wet nap on 13" platter.

Station: **BROILER**

½ SLAB OF RIBS and 5 LARGE GARLIC FRIED SHRIMP

Abbreviation: Rib/Fr Shr

Portion: Half Rack of BBQ Ribs and 5 Garlic Shrimp

Service: Garnished with kale, lemon wedge & a wet nap on 13" platter.

Station: **BROILER/FRY**

½ SLAB OF RIBS and BBQ ½ CHICKEN

Abbreviation: Rib/1/2 Chic

Portion: Half Rack of BBQ Ribs and ½ BBQ Chicken

Service: Garnished with kale and a wet nap on 13" platter.

Station: **BROILER**

PRIME RIB OF BEEF & 5 LARGE SHRIMP

A slice of our slow roasted prime rib and 5 large shrimp of your choice

Abbreviation: Prime/Gr. Shr or Prime/Fr Shr or Prime/Coco Shr

Portion: 9 oz. prime rib and 5- 21/25ct shrimp (grilled, garlic fried or coconut)

Service: Served with 3 oz. au jus (2 oz. of horseradish sauce upon request). Garnished with kale, lemon wedge and a 2 oz. soufflé cup of appropriate sauce (if any) for shrimp on 13" platter.

Station: **BROILER/FRY/FLAT**

PETITE FILET MIGNON & 5 LARGE SHRIMP

Our 6 oz. bacon wrapped filet served with the guest's choice of their favorite shrimp.

Abbreviation: 6 Fil/Gr Shr or 6 Fil/Fr Shr or 6 Fil/Coco Shr

Portion: 6 oz. bacon wrapped filet and 5- 21/25ct shrimp (grilled, garlic fried or coconut)

Service: Garnished with kale, lemon wedge and a 2 oz. soufflé cup of appropriate sauce (if any) for the shrimp on 13" platter.

Station: **BROILER/FRY/FLAT**

FAJITAS

FAJITAS – CHICKEN, PORK STEAK, VEGGIE, STEAK, SHRIMP OR COMBO

Served sizzling on a bed of onions and bell peppers

Add Cody's Roadhouse Salad only \$3.98 per person

Abbreviation: Chic Faj or Pork Faj or Veg Faj or Stk Faj or Shr Fajita

Portion: Chicken- 8 oz. fajita chicken

Pork Steak- 8 oz. fajita pork

Veggie- 1 bag of steamed vegetables and scoop of sliced mushrooms

Beef- 8 oz. fajita beef

Shrimp- 12, 31-40 Count Fajita Shrimp

Combo – Two half portions of any of the above

Portion: 1/4c Shredded lettuce, #24 scoop pico de gallo, #24 scoop sour cream and #24 scoop cheese mix served on a fajita setup oval plate.

Portion: 3 heated, flour, 6 inch tortillas

Service: Choice of fajita served on top of sautéed onions and bell peppers in a half moon fajita skillet. Skillet and fajita setup oval placed on a 13" oval platter. Fajita shells wrapped in red/white waxed paper liner and served next to the setup plate on the platter.

Guacamole 1.39 extra.

Station: **BROILER/FLAT**

Note: **FAJITA MUST BE SERVED SIZZLING!!**

SIDES

ROADHOUSE FRIES

Abbreviation: FF

Portion: 4 oz. cooked weight, lightly salted and served on fajita setup plate.

Station: **FRY/EXPO**

SWEET POTATO FRIES

Abbreviation: Sw Fries

Portion: 4 oz. cooked weight waffle fries served on fajita setup plate.

Station: **FRY/EXPO**

BAKED SWEET POTATO

Abbreviation: Sw Pot

Portion: 1 potato

Service: Cut potato and squeeze the ends together to pop it open. Top with one #40 scoop of cinnamon butter. Served on fajita set up plate.

Station: **EXPO**

BAKED IDAHO POTATO

Abbreviation: Bk Pot

Portion: 1 potato

Service: Cut potato and squeeze the ends together to pop it open. Top with one #40 scoop of butter (#40 scoop of sour cream available for no additional charge upon guest's request). Served on a fajita setup plate.

Note: Make it loaded by adding mixed cheese, bacon, and chives

Station: **EXPO**

FRESH STEAMED VEGETABLES

Abbreviation: Veg

Portion: Broccoli, Cauliflower Flowerets, Snow Peas, Carrot Coins steamed in veggie garlic butter (Approx. 5 - 6 oz.). Served on a fajita setup plate.

Station: **EXPO**

GARLIC MASHED POTATOES

Abbreviation: MP
Portion: 4 oz. garlic mashed potatoes, 1 oz. white pepper country gravy on fajita setup plate.
Station: **EXPO**

BLACK BEANS AND RICE

Abbreviation: BB & Rice
Portion: 4 oz. black beans, 3 oz. rice, tsp diced red onions
Service: In nappy bowl place rice, topped with black beans and diced red onions. Served on a lined 9 inch round plate.
Station: **EXPO**

MAKE ANY POTATO LOADED BY ADDING SHREDDED CHEESE, BACON BITS AND CHIVES FOR \$1.09

EXTRAS

SKILLET OF GRILLED ONIONS

Grilled onions, served sizzling in hot skillet
Abbreviation: Skil On
Portion: 4 oz. (vol)
Service: Served in skillet on 11 ½ " platter with a bouillon spoon.
Station: **BROILER/EXPO**
If not sizzling - NO GO

SKILLET OF MUSHROOMS

Sautéed mushrooms in wine sauce. Served sizzling in hot skillet.
Abbreviation: Skil Mush
Portion: 4 oz. (vol)
Service: Served in skillet on 11 ½ " platter with a bouillon spoon.
Station: **BROILER/EXPO**
If not sizzling - NO GO

SKILLET ONIONS & MUSHROOMS

Sautéed onions and mushrooms in wine sauce. Served sizzling in hot skillet.
Abbreviation: Skil On-Mush
Portion: 4 oz.
Service: Served in skillet on 11 ½ " platter with a bouillon spoon.
Station: **BROILER/EXPO**
If not sizzling - NO GO

LOADED MACARONI AND CHEESE

White cheddar macaroni topped with melted cheese, bacon bits and chives.
Abbreviation: L-M&C
Portion: One bag macaroni & cheese, 2oz (vol) loaded mix
Service: Served in a small casserole dish on a bev nap lined 9 inch round.
Station: **EXPO**

EARLY BIRD

Served Monday – Saturday (but not on Holidays)

Order must be placed by 5:59pm

Entrées include Our Famous Bottomless Salad Bowl, Fresh Baked Sweet Yeast Rolls and Your choice of Side.

No charge for side substitutions.

ROASTED ½ CHICKEN

We marinate the chicken for 24 hours, then coat it with our seasonings, slow cook it and then finish it off on the char-grill with or without BBQ Sauce.

Abbreviation: EB 1/2 Chic

Portion: Half

Service: 11 ½ "platter with kale and wet nap

STATION: **BROILER**

CENTER CUT BONELESS PORK CHOP, 8 oz.

Char-Grilled boneless pork chops basted with BBQ sauce. Can get plain if guest requests.

Abbreviation: EB Chop

Portion: One 8 oz. chop

Service: 11 ½ " platter

STATION: **BROILER**

ROADHOUSE CHOPPED STEAK, 10 oz.

Pieces of steak that our steak cutter messed up and cut too small to serve so we chop it up in our grinder and serve it grilled and smothered with sautéed onions.

Abbreviation: EB Chpd Stk

Portion: 10 oz. ground beef patty

Service: Topped with 2 oz. grilled onions on 11 ½" platter

STATION: **FLAT**

CHICKEN FRIED CHICKEN

Cubed, hand breaded and deep fried. Served smothered with white gravy.

Abbreviation: EB CFC

Portion: 8 oz.

Service: 11 ½" platter

STATION: **FRY**

STEAK CHUNKS (while they last)

Grilled marinated steak pieces served over sautéed onions and mushrooms on a hot sizzlin' platter.

Abbreviation: EB Chunks

Portion: 8 oz.

Service: ½ moon fajita skillet on an 11 ½" platter

STATION: **BROILER**

GARLIC FRIED SHRIMP

8 large 21/25 shrimp, hand breaded, deep fried and tossed in a garlic butter sauce and sprinkled with Garlic Romano Seasoning

Abbreviation: EB Fr Shr

Portion: 8 Each

Service: 11 ½" platter

STATION: **FRY**

GRILLED SOUTHWEST CHICKEN

Fresh BBQ chicken breast basted with BBQ sauce and topped with sliced bacon, pico de gallo and Jack and Cheddar cheese.

Abbreviation: EB SW Chic

Portion: 8 oz. marinated chicken breast, bbq sauce, 2 slices bacon, 2 oz. pico de gallo and 2 oz. Jack & cheddar cheese.

Service: 11 ½" platter

Station: BROILER

CHAR-GRILLED TOP SIRLOIN STEAK,

A flavorful steak from USDA Choice Top Sirloin Western beef.

Abbreviation: EB Top Sir

Portion: 8 oz. steak

Service: 11 ½ "platter

STATION: BROILER

½ RACK BABY BACK RIBS

Abbreviation: EB Ribs

Portion: ½ slab of ribs (6-7 ribs)

Service: 11 ½" platter with kale and a wet nap

STATION: BROILER

FRESH GRILLED SALMON

A FRESH, flat grilled or blackened salmon filet served with dill sauce.

Abbreviation: EB GR Salmon or EB BLK Salmon

Portion: 8 oz.

Service: Soufflé cup of 2 oz. dill sauce, lemon wedge & kale on 11 ½" platter.

Station: FLAT

SLOW ROASTED PRIME RIB OF BEEF

Slow roasted and when it's gone, it's gone. A ribeye loin seasoned with our own blend of herbs, spices and fresh garlic, then slow roasted. Served with au jus and horseradish sauce if you like.

Abbreviation: EB Prime

Portion: 9 oz.

Service: Au jus in 3 oz. soufflé cup (creamy horseradish in 2 oz. soufflé cup upon request) on 11 ½" platter

Station: BROILER

EARLY BIRD SALADS AND SANDWICHES

Add Cody's Roadhouse Salad for \$3.98

CHICKEN FRIED CHICKEN SALAD

Cody's Roadhouse Salad (or Caesar Salad if you prefer) topped with a hand breaded and fried chicken breast cut into strips.

Abbreviation: EB CFC Sal

Portion: 8 oz. salad portion (Roadhouse or Caesar) topped with 8 oz. fried chicken breast (1/2" strips)

Service: Served on a chilled 13" platter with chilled dinner fork.

Station: PANTRY/FRY

2 Skewers of GRILLED SHRIMP SALAD

Cody's Roadhouse Salad (or Caesar Salad if you prefer) topped with Fresh Grilled Shrimp.

Abbreviation: EB Shr Sal

Portion: 8 oz. salad portion (Roadhouse or Caesar) topped with 2 skewers (4, 21-25 ct shrimp on each)

Service: Served on chilled 13" platter with chilled dinner fork.

Station: PANTRY/BROILER

CODY'S STEAKBURGER

½ lb. burger patty

Abbreviation: EB Burger

Portion: 8 oz. burger

Service: 3 pickle chips, 1-2 slices of tomato, 1 full red onion slice and leaf lettuce on top of bun. 4 oz. of fries to one side of 11 ½" platter.

Station: FLAT

CODY'S STEAKBURGER with CHEESE

½ lb. burger patty with choice of double American cheese

Abbreviation: EB Ch Burger

Portion: 8 oz. burger, 2 slices American cheese

Service: 3 pickle chips, 1-2 slices of tomato, 1 full red onion slice and leaf lettuce on top of bun. 4 oz. of fries to one side of 11 ½" platter.

Station: FLAT

GRILLED CHICKEN SANDWICH

Marinated, char-grilled chicken breast topped with crisp bacon and shredded cheese

Abbreviation: EB Chic Sand

Portion: 8 oz. chicken, 2 slices of bacon and 2 oz. shredded cheese.

Service: 3 pickle chips, 1-2 slices of tomato, 1 full red onion slice and leaf lettuce on top of bun. 4 oz. of fries to one side of 11 ½" platter.

Station: BROILER

COUNTRY FRIED PORK STEAK SANDWICH

Double cubed, hand breaded and deep fried. Served on a bun with a side of white gravy.

Abbreviation: EB CFP Sand

Portion: 8 oz. pork

Service: 3 pickle chips, 1-2 slices of tomato, 1 full red onion slice and leaf lettuce on top of bun with 3oz soufflé cup of white gravy on the side and 4 oz. of fries to one side of 11 ½" platter.

Station: FRY

Cody's Original Roadhouse Pantry Day 3 Quiz

Name: _____

Score _____/10

1. You should check to make sure all items are stocked for your shift? True or False
2. How often should sani buckets be changed?
A) Every 30 minutes B) Once an hour C) Once every two hours D) Once a shift
3. When labeling product we use a day dot. This will be the day the product
A) Is made B) is used C) expires D) None of the above
4. What are some ways we can help control waste?
A) To cook items without a check B) Scrape pans, rotate product, correct weights
C) To overcook items D) Flip pans, use expired product, measuring items
5. Match the correct temperature to the correct HACCP standard:
_____ 41°F- 140°F A) Keep hot food hot
_____ at or above 140°F B) Keep cold food cold
_____ at or below 41°F C) Danger zone
6. What is a way to rapid cool an item?
A) Place item in an ice bath B) Refrigerate the item
C) Cool item to room temp by setting on counter D) Place in freezer until it is cool
7. Hot food must be cooled from 140°F- 70°F within _____ hours.
A) 1 B) 2 C) 3 D) 4
8. Name an acceptable way of thawing food.
A) Refrigerate the item B) Run under hot water
C) Leave on the counter to thaw D) Leaving in cold standing water
9. How many ounces are our burgers?
A) 6 Ounces B) 8 Ounces C) 10 Ounces D) 12 Ounces
10. When is the Early Bird Menu available? _____

PANTRY TRAINEE EVALUATION

Day 3

(Completed by trainer with trainee present and signed off by a manager)

Trainee arrived to work on time?	YES	NO
Trainee arrived in proper uniform?	YES	NO
Trainee spent allocated time cooking alongside trainer?	YES	NO
Was trainee involved and attentive to all training?	YES	NO
Does trainee accept constructive feedback?	YES	NO
Does trainee exhibit knowledge and understanding of ticket times and HACCP standards?	YES	NO

If not, where did the trainee seem to need the most work?

Notes: _____

Trainee Name _____ Signature _____

Trainer Name _____ Signature _____

Manager Signature _____ Date _____

Cody's Original Roadhouse Pantry Final Test

Name: _____

Score _____/40

1. You will always use the _____ when prepping items.
2. How often should the sani bucket be changed?
 - A) Every 30 minutes
 - B) Once a hour
 - C) Once every 2 hours
 - D) Once a shift
3. Cutting boards and knives should be cleaned and sanitized _____

4. When labeling products we use a day dot. This will be the day the product
 - A) Is made
 - B) Is used
 - C) Expires
 - D) None of the above
5. How many shrimp are on the Kids Shrimp Skewer? _____
6. The blades from the lettuce chopper, tomato dicer and lemon wedger should be run through the dishwasher.
True or False
7. What does the term "Re-Burn" mean?

8. You should use a _____ or _____ to thoroughly empty a container or can to get the best yield.
9. Common forms of food-borne illness is caused from
 - A) Undercooked foods
 - B) Inadequately reheated foods
 - C) Food contaminated from someone with a disease
 - D) All of the above
10. The Chips and Queso receive a _____ oz. portion of cheese and a _____ oz. portion of tortilla chips.

11. List the 7 items that can be added to a Cody's Roadhouse Salad or Caesar Salad

1. _____
2. _____
3. _____
4. _____
5. _____
6. _____
7. _____

12. Weight = something you can put on a scale to weigh. True or False

13. Volume = something you put in a utensil of measurement. True or False

14. Describe Cody's Roadhouse Salad (Entrée) _____

15. A cup of baked potato soup is ____ oz. and is served in a _____ on a _____.

16. A bowl of baked potato soup is ____ oz. and is served in a _____ on a _____.

17. All entrée salads are served with a _____.

18. Fresh Salmon Salad can be served _____ or _____.

19. The Fresh Salmon is ____ oz.

20. The Grilled Chicken Salad has ____ cups portion of lettuce mix and an ____ oz. grilled chicken breast.

21. The pepperoni pizza is served on a _____.

22. All kid meals are served with side choices of _____ or _____ and a free _____, _____, or _____.

23. The Top Sirloin Salad has an ____ cup portion of lettuce and topped with ____ oz. steak.

24. All entrée salads are served on a _____.

25. List all desserts

1. _____
2. _____
3. _____
4. _____
5. _____

26. Match the correct temperature to the correct HACCP standard.

- | | | |
|--------------------------------|-------|---------------------|
| A) 41 degrees F- 140 degrees F | _____ | Keep hot food hot |
| B) At or above 140 degrees F | _____ | Keep cold food cold |
| C) At or below 41 degrees F | _____ | Danger Zone |

27. Hot food must be cooled from 140°F to 70°F within ____ hours.

28. Hot food must be cooled from 70°F to 41°F within an additional ____ hours.

29. Food can only be heated ____ time(s) in its shelf life.

30. Describe the Cody's Chocolate House Slide and how it is served.

31. Describe the Rustic Apple Tart and how it is served _____

32. What items are placed on the product container before storing to ensure freshness?

1. _____ 2. _____ 3. _____

33. What two flavors of ice cream do we offer?

1. _____ 2. _____

34. A Slice of Towering cake is served on a _____ with a _____
_____.

35. New York Style Cheesecake can be served topped with _____,
_____, or _____ on a _____
_____ with a _____.

36. List the different options for quesadillas

- | | |
|----------|----------|
| 1. _____ | 4. _____ |
| 2. _____ | 5. _____ |
| 3. _____ | 6. _____ |

37. You must _____ every time you change your gloves.

38. A To Go Garlic Ranch Dressing for a Cody's Bottomless Salad is served in a _____ oz. soufflé cup with a lid.

39. What is the first thing you should do after clocking in?

- A) Eat B) Text C) Wash your hands D) Catch up with your co-workers

40. What is the first thing you should set up on your station?

- A) A sani bucket B) A drink C) A radio D) Trash can