



PRODUCT - SIDES

Introduction

Our Core menu has a variety of sides to accompany our meals. The aim of these is to increase the average order value and provide the customer with additional choice.

Rice			
Cook for:	Discard after:	Portion size:	Large portion
2 Minutes	Do not hold	1	1

Gravy			
Discard after:	Portion size:	Large portion	Discard
Do not hold	113g (4oz)	226g (8oz)	Hot Hold 6 hours in HCW



BBQ Beans		
Cook for:	Portion size:	Discard:
1 ½ mins Microwave (Depending on wattage)	113g (4oz) or 226g (8oz)	72 Hours once potted. Hot Hold 6 hours in HCW

Coleslaw	
Discard:	Portion size:
At end of day once packed	113g (4oz) or 226g (8oz)



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Salad	
Discard:	Portion size:
At end of day once packed	1

Corn Cobette	
Cook for:	Discard after:
10 mins Combi Oven	2 hours

BBQ Beans

- Wash & sanitize hands.
- Pour a can of beans 2.72kg into a clean container, add 180g BBQ sauce & mix well.
- Pre-packing – pack 113g of BBQ beans into 4oz containers or 226g into 8oz pots (weigh randomly to ensure portions are correct)
- Store chilled – discard date of 72 hours from packing.
- Apply allergen sticker to the lid.
- To heat – microwave 1 ½ mins per portion & serve immediately (time will depend on the microwave wattage).
- Store in the HCW or HHC or heat up to order in microwave as required.
- Record quantity and holding time in the DPSC and discard after 6 hours.

Coleslaw

- Wash & sanitize hands.
- Decant the whole tub into 113g (4oz) pots or 226g (8oz) pots
- Pack 1 container at a time, use a ladle to pack into a 113g (4oz) pot or a 226g (8oz) pot.
- Weigh randomly to ensure portions are correct.
- Apply allergen sticker to the lid.
- Store chilled – discard date of 72 hours from packing.
- Discard and record waste as required.



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Corn Cobette

- Wash & sanitize hands.
- Take required corn cobs from freezer & place in a ½ pan (max 6 pieces per pan).
- Add cold water into the pan, enough to cover ¾ of the corn.
- Place pan inside oven & cook for 10 mins at 185c.
- Cut the corn in half.
- Place corn in a bag insert skewer approximately 1 inch into centre, tie end of bag.
- Discard after 2 hours and record waste as required.

Salad

- Wash & sanitize hands.
- Where possible use a prepacked bag of washed salad, split into 2 and pot into 2 salad containers.
- Salad should be made up of lettuce, cherry tomato, cucumber, and red onion.
- Store chilled – discard date of 24 hours from packing and record waste as required.

Rice

- Wash & sanitize hands.
- Rice should be brought into the store prepacked.
- Place the pack of rice into the microwave and cook for 2 minutes in it's original packaging.
- Once cooked place into the container and serve or place in the container and serve with the grilled chicken.

Gravy

- Wash & sanitize hands.
- Full batch measure 1ltr of Boiling water into a plastic measuring jug
- Measure 150g of gravy mix into a pot.
- Add the gravy mix into the boiling water.
- Use a whisk to mix until thick and lump free.
- Add 2 teaspoons of oil.
- Mix in the oil with a whisk or fork.
- Place a clean sieve over the measuring jug.
- Pour the gravy through the sieve.
- Pour the finished gravy into the 113g (4oz) pots or 226g (8oz) pots.
- Fill to the indented line and place the lid on.
- Apply allergen sticker.
- Store in the HCW or HHC for 6 Hours
- Record quantity and holding time in the DPSC and discard after 2 hours.
- Half and quarter batches can be made by halving or quarter of the above measurements.



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