



PRODUCT - 9 CUT CHICKEN

PREPARATION OF RAW CHICKEN

- **Wash & sanitize hands.**
- **Quality check raw chicken pieces before use:**
 - Check 1 packet at a time.
 - Each packet should have 18 pieces (or 2 heads)
 - Included should be 4 thighs, 4 drumsticks, 4 ribs, 4 wings, 2 keels.
 - Visually check for underweight pieces – do not use underweight pieces, weigh any pieces which look small.
 - Check for defects, bruises, or broken bone.
 - Check for foreign matter.
 - If there are any issues, contact manager immediately.
 - Remove excess fat & tails.
 - Check for feathers, kidneys & entrails.
 - Record any discarded pieces (and the reason)
- **Wash & sanitize hands.**
- **Prepare the pieces:**
 - Pop the thigh piece (1 thumb on backbone, 1 thumb on end of thigh bone, fingers underneath, push up with fingers & down with thumbs until the end of the thigh bone breaks from its socket & sticks out through meat)
 - Smooth the skin.
 - If storing, re-bag, tie knot & return to chiller.
 - Store or use immediately (only if temp is below 7°C)

Preparation of all breading

- **Wash & sanitize hands.**
 - Take breading from previous day.
 - Sift once before use.
 - Breading level in the lug should be between $\frac{1}{2}$ to $\frac{3}{4}$ full.
 - To top up, take out a new bag.
 - Pour the required amount into the lug (keep the remainder in an airtight container).
 - Sift once.
 - Scoop and fold and lift for a minimum of 10 times to thoroughly mix.
 - Cover until ready to use.
 - Sift between each round.
 - At the end of the day, sift the leftovers & keep in an airtight container.
 - Sift once the next morning before use.

BREADING (7-10-7)

- **Wash & sanitize hands.**
 - Put on red disposable plastic apron.
 - Prep breading table & cook basket, Henny Penny on and set to correct cooking program.
 - Fill dip water inset to break mark with cold tap water & place in breading table.
 - Remove the required number of bags of 9 cut Chicken from the fridge and place them on to a half size pan.



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- Drumsticks – smooth skin over the meat, circle hock with thumb & forefinger then twist & squeeze any air out.
- Max 18 pieces of 9 cut Chicken in the dip basket.
- Shake to drain off excess juice.
- Submerge, jiggle left & right to get an even coating of water.
- Lift out & drain 3-4 seconds, roll 7 times.
- Spread 9 cut chicken over the breading lug, Scoop & Fold, Scoop & Lift 10 times.
- Spread the 9 cut chicken over the breading.
- Press breading into the 9 cut chicken 7 times using flat palm of your hands starting at top left of lug then top middle, then top right, working your way around the breading lug and final press in the middle of the lug.
- Remove 2 pieces of 9 cut chicken at a time shake & tap heel of hands.
- Rack the fillets as per racking procedures.
- Place the legs of chicken back into the dip basket, lower gently into the water.
- Remove from the water and place into the flour scoop and fold twice.
- Remove 2 legs at a time shake & tap heel of hands and rack as per procedures.

RACKING

- **Wings** – fold & lock wings then open slightly, rack with flipper down.
- **Keels, Ribs & Thighs** – smooth the skin, leave a small space between the pieces to prevent sticking during cooking, excess skin tucked underneath, do not squeeze the keel.
- **Drumsticks** – Rack bone down.

COOKING

- Check oil level.
- Heat & set to correct program and the correct number of pieces.
- Wait for DROP, lower basket into cookpot using basket handle.
- Close the lid immediately.
- Start the cook cycle.
- Record number cooked & time out of fryer in the DPSC.
- When 9 Cut Chicken is DONE press the button.
- Do not open until the pressure gauge shows no pressure.
- Remove cooking basket using basket handle.
- Drain for 15 seconds over the Henny Penny.

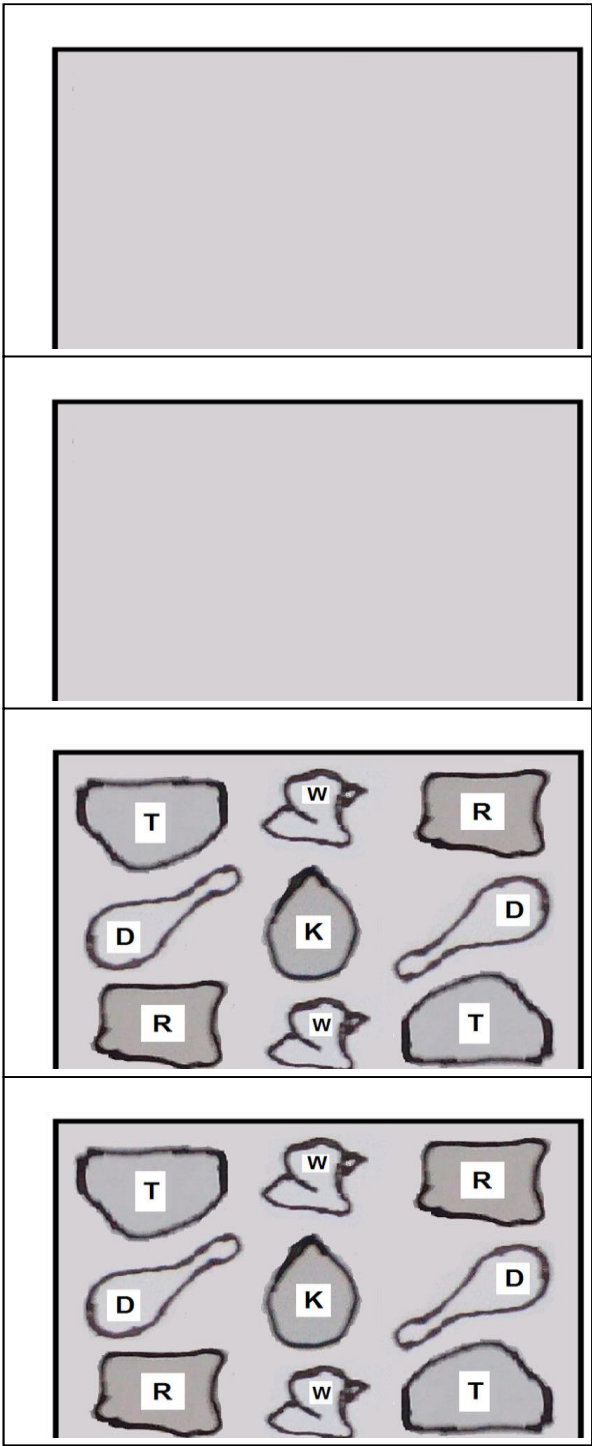
HOLDING

- Arrange 9 Cut Chicken in a single layer on a hot rack & place in Hot Holding Cabinet.
- Record quantity and holding time in the DPSC and discard after 2 hours.
- Regularly check the internal temperature of the 9 Cut Chicken, make sure the probe is in the middle of the chicken and record the temperature in the DPSC.

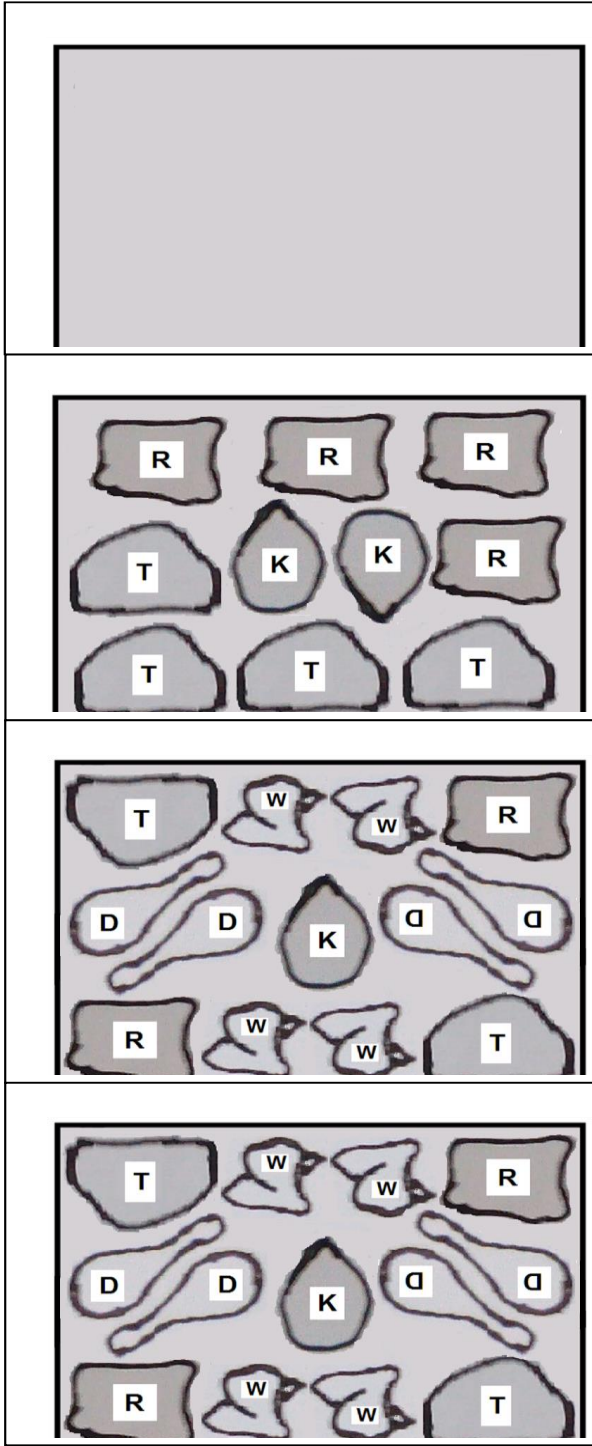


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Racking Chicken



2 Heads



4 Heads