



PRODUCT - CHICKEN FILLETS

CLASSIC, SPICY & BBQ FILLETS

THAWING FILLETS

- **Wash & sanitize hands.**
 - Remove required packets of fillets from the freezer.
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 - Transfer the packets into a thawing cabinet and set timer.
 - Once defrosted remove from thawing cabinet and place in fridge dated for 24 hours.
 - Record the date & thawed time in DPSC.
 - Use within 24 hours from thawed time.

PREPARATION OF ALL BREADING

- Wash & sanitize hands.
- Take breading flour 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.**
- **Classic & Spicy Fillets:**
 - Wash & sanitize hands.
 - Put on a red disposable plastic apron.
 - Select the correct breading Classic or Spicy.
 - 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 fillets from the fridge and place them onto a half size pan.
 - Hold the fillets with both hands & use your thumbs to split the center of the fillet and pull sideways to flatten & widen the fillet.



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- Place maximum of 10 fillets in 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 the fillets over the breading lug, Scoop & Fold, Scoop & Lift **10** times.
- Scoop up the fillets with the see-saw basket and gently see-saw from side to side.
- Place fillets back into the dip basket and gently lower into the dip water.
- Lift the dip basket and roll the fillets in the basket **7** times.
- Spread the fillets flat over the breading and sprinkle flour onto them.
- Press breading onto the fillets **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.
- Rack the fillets as per racking procedures.

COOKING

- **Wash & sanitize hands.**
 - Remove or fold down red plastic apron before moving to the cook area.
 - 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 fillets are 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.
 - ***DO NOT COOK CLASIC AND SPICY FILLETS TOGETHER AS THERE WILL BE FLAVOUR TRANSFER AND ALLERGENS ISSUES.***

HOLDING

- Arrange fillets 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 fillets, make sure the probe is in the middle of the fillet and record the temperature in the DPSC.



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PRODUCT Chicken Fillets

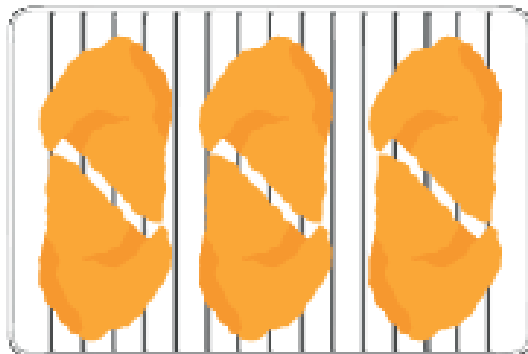
Racking Breaded Fillets

**13-18
Pieces**



RACK 3

**7-12
Pieces**



RACK 2

**1-6
Pieces**



**RACK 1
(Bottom)**



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BBQ FILLETS

- **Cooking:**
 - Put the required amount of BBQ sauce in a pan and cover with lid.
 - Record expiry date and store ambient, discard at end of day.
 - Use tongs to take spicy fillets from the holding cabinet.
 - Dip fillets into BBQ sauce to ensure they are fully coated.
 - Rack the fillets on a tray – max 20 per tray.
 - Put the tray in the Combi Oven and select correct setting on the Combi oven.
 - Cook for 3 minutes.
 - Serve immediately or hold in Hot Holding Cabinet for 2 hours from original cooking time.