



PRODUCT - GRILLED

Marination

Where possible marination should occur off site and ideally be delivered into the store pre-marinated. This is an agreement between Chicken Cottage procurement and supply chain with the national poultry supplier, the marination will be the same as our current Mexican glaze recipe.

Where marination off site isn't possible the below recipe should be followed until a 'liquid' is achieved.

Mexican Glaze	60 Grams
Water	200 Millilitres
Lemon Juice	5 Millilitres

* It is possible to mix more than 200 millilitres at a time, simply multiply the quantities accordingly.

- Place the product in a clean container & pour marinade over.
- Wearing gloves, mix well until all the product is coated.
- Leave in the Tub and place the lid on
- Add an expiry date and time to the tub – Product should be used within 24 hours of marination.
- Place the tub in the chiller. The ideal time to prep the product is the night before. The product should be sat for 8 hours in the marinade before use. In busy circumstances it should be no less than 2 hours.

*Note – One portion (200ml water and 60g powder) should be enough to cover 6-10 fillets or 20 wings or 2 whole chickens. If you require more product marinated, double the mix.

Example:

Quantity	Powder	Water
20 Wings	60g	200ml
40 Wings	120g	400ml
60 Wings	180g	600ml



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Oven Cooking

All Chicken Cottage stores should be equipped with a Commercial Combi Oven, this being either Rational or Giorik. There are different models of oven.

Slimline	Typically runs on a household plug and fuse, has limited capacity and increased cook time due to power consumption. This oven will typically hold 4-6 Whole Chickens per cycle.
6 Grid	The 6 grid is the intermediate of the ovens, it will cook 12 whole chickens per cycle, comes in gas or electric (3phase) and will cook product typically within 20 minutes.
10 Grid	The 10 grid is the ideal for our stores, they will cook up to 20 per cycle, comes in gas or electric (3phase) and will cook product typically within 20 minutes.

Each oven is approved by Chicken Cottage operations based on the requirement, sales projections, and the availability per country.

The cook times for all items cooked in the oven are set out below.

Product	Cook time	Moisture	Temperature
Wings	9 Minutes	95%	189°C
Fillet	7 Minutes	95%	189°C
Whole Chicken	18 Minutes	95%	189°C
BBQ Wings	3 Minutes	60%	189°C
BBQ Fillets	3 Minutes	60%	189°C
Corn Cobettes	10 Minutes	95%	189°C

If the product does not reach temperature once the cook cycle is completed, please contact your Franchise Business manager or Operations manager.

Once the product is cooked, reach out of the oven using yellow tongues, check the temperature of at least 2 products and record in the DPSC. For wings cut through the bone with a yellow knife and check the colour. This should be brown.

Remember: Red or Pink – Stop and think!

Holding

Grilled Chicken should be held in Humidified drawers (heated drawers). These are bought in market and are widely available. They compliment our operations by keeping the product either under or by the side of the grill. The drawers typically come in a 2 or 3 drawer configuration. The ideal temperature of these drawers is 75°C.



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Product should be stored in the drawers for a maximum of 2 hours unless the temperature drops below 63°C of the internal product. Product temperatures and equipment temperatures should be recorded in the DPSC twice per day.

Grilling

Whole Chicken:

Place the required Chicken direct onto the grill using yellow tongues, ensuring whole chicken is fully spread across the grill. Cut the whole chicken into 2 halves using the yellow knife.

The chicken should be grilled for 3-4 minutes each side to allow the product to be charred and have the full grilled effect. Halfway through each turn, slice the thigh and breast area with a yellow knife and apply the chosen sauce using a basting brush. Once fully grilled remove the chicken using yellow tongues and serve in the chicken cottage tray (take out or eat in) with any sides which are ordered by the customer.

*Presentation is key, ensure the grilled chicken is not damaged or in any way looks unappealing.

Wings:

Place the required Chicken direct onto the grill using yellow tongues, spread the wings evenly across the grill, ensuring it is easy to turn the wings as needed.

Grill for 2-3 minutes on each side ensuring the wings are turned frequently using yellow tongues. Apply the chosen sauce to the wings as required using the basting brush. Once coated use the yellow tongues to remove and serve in the chicken cottage tray (take out or eat in).

Fillets:

Place the required Chicken direct onto the grill using yellow tongues.

Grill for 2-3 minutes on each side, turn the fillet with yellow tongues and apply the chosen sauce using the basting brush. Whilst the chicken is on the grill, prepare either the burger or the wrap at the burger station if required. Once grilled and coated bring the burger box to the grill and add to the burger. For wraps, cut the fillet into 2 using the yellow knife. Bring the wrap to the grill and add.



Cleaning

After each cook the grill should be cleaned using a wire brush, this should be on a long handle and should be inspected daily for any damage which may occur. Do not use a brush where bristles are coming loose. Always replace at the first opportunity as this can cause safety problems with customers.



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Oven – typically with Rational and Giorik ovens, you'll find a cleaning cycle. These will do all the work for you. Simply ensure the oven has either the tablet or the cleaning chemical attached, and the oven will run through the cycle for you.

Grill – You should clean the grill every morning. It isn't safe to do so at night due to the heat on the char plates. Therefore, morning is the best time to complete this. Clean under the plates, around the grill area and the frame which should include the wheels.

Re stock for the next shift and ensure all product has a secondary shelf life on it to identify when it should be discarded.