

Food Prepper 2

M-F shift starts at 4:30pm. Sat at 830am

Director on Duty (DOD) will introduce themselves at the beginning of shift. You can direct your questions to them during your shift.

Responsibilities:

- Use your time management skills to work 3 air fryers to cook food. Gauge what is selling and what needs to be cooked. May need to cook food to order if not selling a lot.
- Use Air Fryers to cook fries, chicken strips, mozzarella sticks and corn dogs. See posted signs on how to prepare.
- Ensure food is cooked to the proper internal temperature using the provided thermometers.
- Check food under heat lamps to ensure they are maintaining their temperature above 140°F and low out food that is too cold or looks old.
- Assist Prepper 1 as needed.

Opening/Start of Shift:

Open window M-F at 5pm & Sat at 9am

- Start prepping food items at 430pm M-F and at 11am on Saturdays.
- Collect clean air fry dishes from drying racks.
- Start with 2 baskets of Fries, 1 basket of corndogs and 1 basket of mozzarella sticks. Then start the chicken strips. Chicken strips are cooked in the other air fryer by the meat and bread warmer. All items are in the freezer.
- Cook Times: Fries-26min, Corn Dog -8 min, Mozzarella sticks-10min and chicken strips 15min. After doing 2 baskets of fries always have at least 1 basket going to replace sold or cold fries.
- After food has started to cook, prep the sinks following the posted directions on the front of the sinks.
- Prepare the Red Sanitizer bucket following the directions on the bucket. This is for wiping counters, not cleaning dishes.

...Cont Start/During Shift

- After food is cooked follow posted guidelines on how to serve food.
- All air fried food is placed under the heat lamps. If food under lamps looks bad or temp fell under 140°F, throw away.
- Keep fries cooking at either 1 or 2 baskets at a time since fries go with almost every meal. -Other items like the mozzarella sticks, chicken strips and corndogs don't take too long to cook and if not

selling fast/throwing food away, you can always cook these items to order and the customers can wait just a little bit for fresh food (also to prevent food waste).

Have the following ready for the **last rush** (around top of the 5th inning): 20 boats of fries, 10 corn dogs, 6 boats of chicken strips and 8 boats of mozzarella sticks. Start with 2 baskets of fries, 1 basket of corn dogs and 1 basket of mozzarella sticks. By the time the end of game rush is coming, the 2nd batches should be coming out. Be mindful, if you noticed more mozz sticks are selling than chicken strips, prep more of that, etc.

Clean Up/Closing

-When last items have been placed under the heat lamps, wipe outsides of air fryers and place baskets in the soap water.

-Clean center wood table and cover with clean, large drying towels. This is where you will put dishes to air dry.

-Follow posted directions for 2 basin safe dishwashing. (refill water if cold or looks unclean.) Do not leave hot water running while washing dishes (small water heater issues).

-All dishes must air dry: start with di

shrack to the right, move to center wood table and finally have food prepper clean back counter for more drying space.

-All dishes must be done before crew can go home.

*Saturday mid shift switch, empty sinks and sanitizer bucket and refill for next shift.