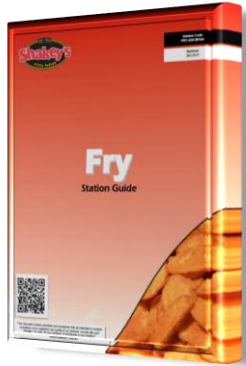




Store:

Team Member:



# 10 Fry Module

Total Time	Course/Topic	Trainer/Manager	Trainee initials	Date	Passed/Completed
2-3 days (8-12 hrs)	<b>1 Fry cook Tools</b> <b>2 Fry Station Set-up</b> <b>3 Fried Chicken</b> <b>4 Mojo<sup>®</sup>s Potatoes</b> <b>5 Appetizers</b> <b>6 Serving Chicken, Mojo<sup>®</sup>s and Appetizers</b> <b>7 Fry Station maintenance</b> <b>8 Oil Care</b> <b>9 Opening the Fry Station</b> <b>10 Closing the Fry Station</b>				
Guide Review 30 min		<input type="text"/>	<input type="text"/>	<input type="text" value="/ /"/>	<input type="checkbox"/>
Module Video 10 min	<b>10 Fry cook Training Video</b>	<input type="text"/>	<input type="text"/>	<input type="text" value="/ /"/>	<input type="checkbox"/>
Practice 3 Hrs	<b>11 Fry Cook Hands on Training</b>	<input type="text"/>	<input type="text"/>	<input type="text" value="/ /"/>	<input type="checkbox"/>
Module Quiz 20 min	<b>12 Fry cook Quiz</b>	<input type="text"/>	<input type="text"/>	<input type="text" value="/ /"/>	___%
<b>Certification</b> 60 min	<b>Manager Certification Check List</b>	<input type="text"/>	<input type="text"/>	<input type="text" value="/ /"/>	___%

<b>General Comments about the trainee</b> (recommendations, opportunities, points that needs to improve, abilities etc.)	<b>General Score</b> <input type="text" value=""/> % <b>Passed</b>
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# 10

## Fry Cook Module



A Fry cook is responsible for providing our guests the best Fried Chicken and Original Mojo<sup>®</sup>s Potatoes, Wings and Appetizers according to Shakey's<sup>®</sup> Standards.

**Description of training:** The Fry Cook training Module is part of the Shakey's<sup>®</sup> Training Program. The Training program includes all material necessary to facilitate the learning process; such as Station Guide, Training Video and Quiz specific to the position. The training also contains a summary of Fry Cook cooking Sequence. The Fry Cook Module has been designed to provide all Shakey's<sup>®</sup> members with tools and training materials to guarantee thorough training of the Fry Cook position. **The recommended hours per training day are 4hrs, and should be covered within 2-4 days or 8-16 hours.**

<b>2-4 days (8-16 hrs)</b>	<b>Training Program</b>
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60 min	Fry Station Guide Review	Resource	Main Goal:
	<b>1 Fry cook Tools</b> <b>2 Fry Station Set-up</b> <b>3 Fried Chicken</b> <b>4 Mojo<sup>®</sup>s Potatoes</b> <b>5 Appetizers</b> <b>6 Serving Chicken, Mojo<sup>®</sup>s and Appetizers</b> <b>7 Fry Station maintenance</b> <b>8 Oil Care</b> <b>9 Open the Fry Station</b> <b>10 Close the Fry Station</b>	Station Guide	The trainee will review all basic standards required of the position. The trainee will review all procedures, specs charts, recipes, and responsibilities specific to their position.

Comments:

Module Video 10 min	Module Video	Resource	Main Goal:
	<b>Fry Station Training Video</b>	Video	The Team Member will review the video to gain a better understanding of the station guide and will be provided examples of how to perform their job.

Comments:

Practice 3 hrs	Training	Main Goal:
	<b>Fry Cook Hands on Training</b>	The Team Member will work with the trainee, in the station area, to review the opening and closing responsibilities, taking guest orders, and tools necessary to being successful in their station.

**Effective Training:** We strongly recommend training the Fry cook at least one day (2hrs) in fundraiser/party event as possible and open/close the station according with his/her performance.

	<input type="checkbox"/> <b>Fry Cook Tools.</b> Review, Practice and Feedback <b>Goal:</b> The Team Member will learn the tools and station area for their position.
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## Practice

### Fry Station Set-up

#### Review, Practice and Feedback

**Goal:** The Team Member will practice setting up their work station

- Stocked Shakey's Light Breading.
- Stock Mojo®s, Chicken, Appetizers as necessary for revenue hours.
- Follow the FIFO method to use, prepare and storage products.
- Ready for revenue (fundraiser, buffet, parties etc.).
- Follow the same routine every day.
- Maintain only necessary tools on maketable.

### Safety

#### Review, Practice and Feedback

- Allow only one person at the time in the Fry station to prevent accidents
- Uses the PPE (Personal Protect Equipment) correctly.
- Follows safety procedures to prevent accidents(burns, falls, etc)

### Food Quality

#### Review, Practice and Feedback

- Maintains communication with Pizza cook when PCM order
- Helps other station as necessary to complete a order
- Cooks for to a temperature of >140°F
- Learns the correct oil level and temperature
- Learns proper Oil Care: Removes foreign particles in oil regularly / filtering
- Cook Time
- Does not overload fry cook's basket
- Shakes regularly basket while fry to prevent sticking.

### Preparing Fried Chicken

#### Review, Practice and Feedback

**Goal:** The Team Member will learn/practice breading and frying chicken, cook times and quality of product. We recommended Breading and Frying 2-3 times during training.

- How to prepare a order and follow the recipe/procedure

### Preparing Mojo®s Potatoes

#### Review, Practice and Feedback

**Goal:** The Team Member will prepare Mojo®s Potatoes, will know the cook times and quality of the product. We recommended making 2-3 orders during training.

- How to prepare a order and follow the recipe/procedure
  - Never use raw, unfrozen Mojo®s.

### Preparing Appetizers

#### Review, Practice and Feedback

**Goal:** The Team Member will learn to prepare Mojo® Supreme, Boneless Chicken, Mozzarella Cheese Sticks, Chicken Wings and Sampler Platter. We recommended making 1-2 orders of each during training.

- Learns to prepare
  - Mojo® Supreme
  - Boneless chicken
  - Mozzarella Cheese Sticks
  - Wings
  - Sample Platter

### Serving Chicken, Mojo®s and Appetizers

#### Review, Practice and Feedback

**Goal:** The Team Member will serve Mojo® Supreme, Boneless Chicken, Mozzarella Cheese Sticks, Chicken Wings and Sampler Platter according to order

- Serve Chicken Dine-In (8,4 pcs)
- Serve Chicken To-Go (8,4 pcs)

- Serve Mojo®s Potatoes Dine-In (full order and ½ order)
- Serve Mojo®s Potatoes To-Go (full order and ½ order)
- Serve Mojo®s Supreme Dine-In
- Serve Mojo®s Supreme To-Go
- Serve Wings Dine-In (6, 12, 18)
- Serve Wings To-Go
- Serve Boneless Dine-In
- Serve Boneless To-Go
- Serve Mozzarella Sticks Dine-In
- Serve Mozzarella Sticks To-Go
- Serve Sampler Platter Dine-In
- Serve Sampler Platter To-Go

#### Fry Station Maintenance

Review, Practice and Feedback

**Goal:** The Team Member learn how to maintain the fryer:

- Proper cleaning and sanitizing.
- Cleans utensils.
- Turn standby mode on (200°F) when slow business hours

#### Open Fry Station

Review, Practice and Feedback

**Goal:** The Team Member learn how to open and maintain work station:

- Clean and Sanitize tools and maketable before starting
- Cleans and sanitize his/her utensils, tools and work station before work
- Check frozen food temperature (0°F)
- Follows the same routine everyday  
Follow the FIFO method to use, prepare and store food
- Knows the Fry Station organization (fryers, chicken make-table)
- Stocks Mojo®s, Chicken, Appetizers as necessary for revenue hours.

#### Oil Care

Review, Practice and Feedback

**Goal:** The Team Member will know and practice how to maintain and care properly oil in the fry station including following the safety procedures to prevent accidents:

- Uses the PPE: Fryer Hot Resistant Gloves, Hot Resistant Apron, Slip Resistant footwear.
- Does not allow excessive breading to fall into the hot oil.
- Identifies oil in bad conditions (Oil breakdown).
- Turn off standby mode 30 minutes before Filtering.
- Filtering process.
- Clean the fryer.
- Replace the oil.

#### Close Fry Station

Review, Practice and Feedback

**Goal:** The Team Member will know and practice how to close the station, organization and subsequent activities after business hours:

- Clean
- Sweep Floors
- Mop Floors
- Clean Make Table
- Clean Cooler
- Removes Insert Pans with chicken from make table, cover and label to store in freezer.
- Discard all lapsed product.

Comments



▷ **Instructions:** Complete before taking Fry Cook quiz.

**Note:** The trainee should get at least 80% (16 of 20) as minimum score to pass the quiz

**1. You must wash your hands when you...**

- Start your work and after using the restroom.
- Clean your work station.
- Every time you change work stations.
- All of the above.

**2. What are the Fry Cooks responsibilities?**

- Provides our guests the best chicken and Original Mojo®s Potatoes, wings and appetizers according to Shakey's® Standards.
- Storing fry cook items.
- Maintaining proper stock during revenue hours.
- All of the above

**3. What is the Fry Cook Sequence 1<sup>st</sup> 2<sup>nd</sup>...9<sup>th</sup>**

- 1 Anticipate your needs
- 2 Looks out for special orders from Pizza cook.
- 3 Check monitor to see what the guest has ordered.
- 4 Check to see if there is any Chicken or Mojo®s on Expo Table.
- 5 Determine how many pieces of Chicken, Mojo®s or Appetizers are needed to complete the order.
- 6 Using gloves, breads the chicken and remove excess breading.
- 7 Frys the order.
- 8 Using tongs, remove chicken or appetizers from the fryer.
- 9 Take Order to person in charge of expo or place chicken onto expo table or warming cabinet.

**4. Why is important to have different fryer/basket to place raw and pre-cooked food:**

- To keep the quality of the product and quality of the oil.
- To conserve the temperature.

**5. What does FIFO mean?**

- The First In, First Out method of stock rotation.
- It's okay to only use new product.
- Throw away the older product.

**6. Why it is important to shake the pieces of chicken during the breading procedure?**

- To remove the excess of light breading.
- Make the breading process fast.

**7. True or false:** You never should touch raw chicken without food handling gloves.

- True
- False

**8. Why is important to cover the chicken on make-table with ice?**

- Raw chicken must be at 0°F.
- Because of health code requirements.
- All of the above.

**9. Why it is important to shake the basket during the frying process?**

- To prevent chicken from sticking together and not cooking evenly.
- To reduce cooking time of chicken breast.
- It is not necessary.

**10. What is the minimum internal temperature of cooked chicken?**

- 40°F.
- 165°F

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**11. What is the shelf life for chicken?**

- 45 minutes in warmer cabinet and 60 minutes on the buffet line.
- 1 meal period.

**12. What is considered bad personal habit when prepping chicken?**

- Wiping or touching your nose.
- Touching your face or scalp.
- Wearing a dirty uniform.
- All of the above.

**13. How does the fryer drain excesses oil on the fryer?**

- Hook the basket on the inside edge of the fryer.
- Use a tongs.

**14. Why it is essential that the Pizza Cook and Fry Cook maintain communication when preparing an order?**

- To deliver PCM orders on time.
- It is not necessary.
- The fry cook covers their break.

**15. What is the proper way to wash your hands?**

- 1 Wet your hands with warm water; 2 Apply soap; 3 Vigorously scrub hands and arms (10-15sec); 4 Dry Hands and Arms with single use towel.
- 1 Vigorously scrub hands and arms (10-15sec); 2 Apply soap; 3 Wet your hands with warm water; 4 Dry Hands and Arms with single use towel.
- 1 Dry Hands and Arms with single use towel; 2 Apply soap; 3 Wet your hands with warm water; 4 Vigorously scrub hands and arms (10-15sec).

**16. What is the purpose of the PPE (Personal Protective Equipment)?**

- PPE is protective equipment that every Team Member must to use in the Fry Station to prevent and protect yourself from burns, injuries, etc.
- To sanitize equipment.

**17. What you can do when sneeze:**

- Cover your mouth your with t-shirt.
- Cover your sneeze with your arm ("Dracula" approach) and wash your hands.

**18. Why is important to remove the foreign particles of oil frequently?**

- To maintain the longest possible frying life.
- To maintain the quality of our products.
- To conserve the best flavor of fried products.
- All of above

**19. How can you tell if the sanitizer is effective?**

- Temperature
- Concentration (PPM: parts per million)
- The color and odor.

**20. What are characteristics of low quality oil?**

- Smoking.
- Objectionable "off" flavor or smell.
- Excessive foaming.
- Dark color oil
- All of above



# Manager Certification Check List

# 10



Fry cook

<b>Total Time</b> 60 min	<b>Team Member</b>		<b>Store</b>		<b>Date</b>	/	/
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**Instructions:** To complete the Certification process, the manager will do a general review of the Team Member's performance, after they have been trained. The trainee should score at least **8 out of 10** (80%) to be certified in their position. If their score is less than 80% the Team Member will need to review all training material and reschedule the certification process with their manager.

## Manager-Trainer Certification Check List

In order to confirm the Team Member has been certified as a Fry Cook the Manger will confirm, through the check list below, that the Team Member has be thoroughly trained and has knowledge of the position.

1. **General Knowledge**  Yes  No
  - Has knowledge of description of work and Mission & Values. Knows how to wash, check and clean work area, and knows station tools.
  - Has knowledge of position responsibilities, has correct uniform, visor and name tag, knows the Shakey's® menu, uses the PPE (Personal Protect Equipment) correctly.
2. **Work Station Set-up and maintenance**  Yes  No
  - Knows and uses the proper tools.
  - Maintains Sani-Bucket and towels
  - Sets the Maketable Distribution correctly.
  - Maintains a stocked station.
  - Follows the FIFO method.
  - Maintains all make-table inserts pans filled properly and with the right temperature.
  - Cleans utensils after work.
  - Always ready for revenue (fundraiser, buffet, parties etc.),
  - Follows the same routine every day.
  - Turn fryer on standby mode (200°F) when slow business hours.
3. **Safety**  Yes  No
  - Only one person at the time in the Fry area.
  - Uses the PPE (Personal Protect Equipment) correctly.
  - Follow the safety procedures to prevent accidents(burns, falls, etc)
4. **Maintains proper food quality**  Yes  No
  - Cooks food at >140°F
  - Makes sure the oil levels are correct
  - Maintains correct oil temperature
  - Removes foreign particles in oil regularly/filtering
  - Does not overload fry cook's basket
  - Shakes basket regularly to prevent sticking.
5. **Knows how to prepare Fried Chicken**  Yes  No
  - Knows recipe/procedure
  - Knows how to properly serve for buffet, order in, and take out.
6. **Knows how to prepare Mojo<sup>®</sup>s Potatoes**  Yes  No
  - Knows recipe/procedure
  - Knows how to properly serve for buffet, order in, and take out.
7. **Knows how to prepare Appetizers**  Yes  No
  - Knows recipe/procedure
    - Mojo Supreme
    - Boneless Chicken
    - Mozzarella Sticks
    - Wings



**Certification**  
60 min

- Sample Platter

**8. Knows how to Open Fry Station**  Yes  No

- Clean and Sanitize tools and make table before start
- Cleans and sanitizes his/her utensils, tools and work station before work
- Check frozen food temperature (0°F)
- Follows the same routine everyday.
- Follow the FIFO method to use, prepare and store food.
- Maintain on maketable only necessary tools and organized
- Stocks Mojo<sup>®</sup>s, Chicken, Appetizers as necessary for revenue hours

**9. Maintains proper Oil Care**  Yes  No

- Uses the PPE: Fryer Hot Resistant Gloves, Hot Resistant Apron, Slip Resistant footwear.
- Does not allow excessive breading to fall into the hot oil.
- Knows when it's time to clean/replace oil.
- Knows filtering process.

**10. Knows how to Close Fry Station**  Yes  No

- Clean
- Sweep Floors
- Mop Floors
- Clean Make Table
- Clean Cooler
- Removes Insert Pans with chicken from make table, cover and label to store in freezer.
- Discard all unused product that cannot be store or reused

Total Time	Name of Manager/Trainer Certifier	Trainee initials	Passed/ Completed
			_____ % <input type="checkbox"/> Yes <input type="checkbox"/> <b>No</b>

**General Comments** (recommendations, suggestions for improvement, etc.)