



Chef's Corner

**How to maximize workflow in the kitchen
and delegate daily production tasks**

July 24th

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Aurora Information Systems





Chef's Corner

- Kitchen Organization
 - Understanding everyone's roles and responsibilities
- Menu Planning
 - How it affects your kitchen
- Quality Control
 - How to ensure quality
- Kitchen Ergonomic
 - Minimized wasted movement





Kitchen Organization

- The goal is to delegate production tasks effectively
 - Increase productivity, proficiency, profitability
 - Decrease labor hours, supervision, foodcost





Kitchen Organization

- Division of Labor
- Create a list of job duties by position and responsibilities
- Everyone knows what they are expected of





Why Delegate

- Reduces stress
- Free up time to do the important & necessary work
- Promote professionalism
- Develop employee's skill
- Increase productivity and efficiency





Delegate Effectively

- Delegation is not effectively without training
- Establish a way to measure performance
- Holding the person (delegatee) responsible
- Delegate responsibility, not accountability





Chefs

- Accountable for unit's performance
- Meet yearly budget goal
- Manage Culinary teams
- Plan menus
- Collect, test, batch recipes
- Forecast menus
- Purchasing





Sous Chefs

- Carry out forecasted menus
- Delegate daily production tasks (Production Orders)
- Supervise Lead Cooks
- Maintain overall quality and set sanitary guidelines
- Control cost (Minimized waste)
- Performance can be evaluated by PreCost/ Post Cost Report

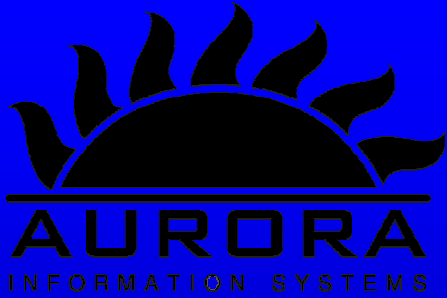




Lead Cooks

- Lead food production in designated station
- Train and assign tasks to food service workers
- Monitor quality
- Maintain HACCAP standards
- Maintain Service Records
- Performance Evaluation: PostCost/ Actual Cost Report





Delegate Vertically

Chef

Sous Chef

Sous Chef

Lead Cook

Lead Cook

Lead Cook

Cook

Cook

Cook

Cook

Cook

Food Service Workers





Delegating Tasks

- Maximize workflow in the production kitchen
- Assign tasks based on position, production station, skill level, and needs
 - Use Production Department to group similar recipes together
 - Consolidate Prep Work
 - Prep ahead of time





Production Departments

* * DEPARTMENT MAINTENANCE * * MAI.DEPT

LOCATION 50, Library Cafe

<u>NUMBER</u>	<u>NAME</u>
1	COFFEE BAR
2	PIZZA
3	GRILL
4	SOUP & SAUCE
5	SAUTE
6	BAKER
7	BROILER
8	Grab & Go
9	MEAT PREP
10	PANTRY
11	VEG PREP
12	PASTA
50	Conference

FoodPro

OK

Cancel

Help

CONTINUED

ENTER DEPARTMENT NUMBER TO MODIFY/ADD, <Ent>=NEXT PAGE, 0=END :





Production Order

7/16/2012

1:45:32PM

Page 1

FOOD PRODUCTION ORDER

The Gallery

GRILL DEPARTMENT

DATE: 07/17/12

PREPARATION PERIOD: TUE, ALL

PATRON COUNT: 1093

RECIPE NUMBE	RECIPE NAME	YIELD AMOUNT REQUIRED	PORTION SIZE	PORTIONS TO PREPARE	PORTIONS PREAPRED	RECEIVING LOCATION	PERIOD	
							SHIPMENT	SERVICE
600104	V Vegan Burger	60 oz	5 oz	12		Woodrow Wilsc	07-17,TUE,ALL	07-17,TUE,DAY
600117	Chicken Tenders	12 each	2 each	6		Wraps	07-17,TUE,ALL	07-17,TUE,ALL
600119	Beef Fresh 6oz Burger	72 each	1 each	72		Woodrow Wilsc	07-17,TUE,ALL	07-17,TUE,DAY
600119	Beef Fresh 6oz Burger	20 each	1 each	20		Special Event	07-17,TUE,ALL	07-17,TUE,Lun
600238	Beef Hot Dog 6/1	24 each	2 each	12		Woodrow Wilsc	07-17,TUE,ALL	07-17,TUE,DAY
600238	Beef Hot Dog 6/1	20 each	1 each	20		Special Event	07-17,TUE,ALL	07-17,TUE,Lun
600242	Tomato Sliced	16 oz	2 oz	8		Sandwiches	07-17,TUE,ALL	07-17,TUE,ALL
600242	Tomato Sliced	6 oz	2 oz	3		Ital Panini	07-17,TUE,ALL	07-17,TUE,ALL
600242	Tomato Sliced	14 oz	2 oz	7		Wraps	07-17,TUE,ALL	07-17,TUE,ALL
600242	Tomato Sliced	52 oz	4 oz	13		Sandwiches	07-17,TUE,ALL	07-17,TUE,ALL
600252	Pork Bacon	4 slice	2 slice	2		Ital Panini	07-17,TUE,ALL	07-17,TUE,ALL





Prepping Ahead

- Recipe Scheduler vs. Process Pointer
 - Recipe Scheduler is for Prepared Products (Recipes)
 - Great for soup, sauce, marinate, entrée that keep well
- Process Pointer is for Inventory Items
 - Slicing onion, tomato, deli meat, thawing
 - General Schedule





Recipe Scheduler

022003, SOUP CREAM OF CHICK FLORENTINE

1)

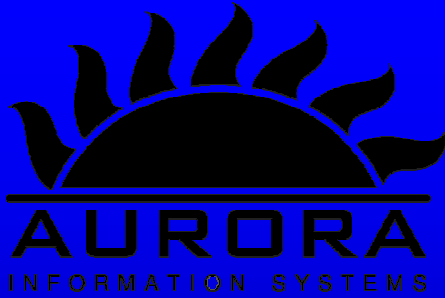
	WED	THU	FRI	SAT	SUN	MON	TUE
BRK	1	2	3	4	5	6	7
LUN	1 M2	2 M3	3 M4	4 M5	5 M6	6 M7	7
Din	1	2	3	4	5	6	7

2) DAYS AHEAD, MAKE MEAL

1) 1,LUN	2) 1,LUN	3) 1,LUN	4) 1,LUN	5) 1,LUN	6) 1,LUN
----------	----------	----------	----------	----------	----------

ENTER LINE NUMBERS 1 OR 2 TO MODIFY, 3=DELETE, 0=END ^BMS





Process Pointers

ITEM: 1366, Bp Turkey Brst Smoked...8# PROCESS: 34, SLICED THIN

1)

	WED	THU	FRI	SAT	SUN	MON	TUE
BRK	1 M2	2 M3	3 M4	4 M5	5 M6	6 M7	7
LUN	1	2	3	4	5	6	7
Din	1	2	3	4	5	6	7

2)

DAYS AHEAD, MAKE MEAL

1) 1, BRK	2) 1, BRK	3) 1, BRK	4) 1, BRK	5) 1, BRK	6) 1, BRK
-----------	-----------	-----------	-----------	-----------	-----------

ENTER LINE NUMBERS OR TO MODIFY, =DELETE, =END _





General Schedule

ITEM: 0000, GENERAL				PROCESS: 34, SLICED THIN						
1)	WED	THU	FRI	SAT	SUN	MON	TUE			
BRK	1	1	2	2	2	3	3			
LUN	1 M2	1	2 M3	2	2	3	3			
Din	1	1	2	2	2	3	3			
2) DAYS AHEAD, MAKE MEAL										
<table border="1"> <tr> <td>1) 2,LUN</td> <td>2) 2,LUN</td> <td>3) 3,LUN</td> </tr> </table>								1) 2,LUN	2) 2,LUN	3) 3,LUN
1) 2,LUN	2) 2,LUN	3) 3,LUN								
ENTER LINE NUMBERS 1 OR 2 TO MODIFY, 3=DELETE, 0=END ^BMS										





Department 99

- Ingredient Preprep
 - All Process Pointers are set to Department 99
 - Prints at the end of your Production Orders report





Preprep Dept. 99

Production Commissary Report

File Options Help

5. The Gallery

Department: Date: Preparation Period:

99, Preprep — 07/16/12, MON ALL

	NAME	RAW	PREP	04 F4TH	13 Dinner	30 ACI	40 Salad
▶	Broccoli Buds Trimmed	0.9311	0.9311	0.9311			
	Cabbage Chinese Napa Sliced	21.7514	12.8333		12.8333		
	Peppers Bell Red Cubed 1" Julienned TOTAL	3.7500 1.7709 5.5209	3.0000 1.4167 4.4167	3.0000 1.4167			
	Zucchini Fresh No.1 Julienned	1.1556	1.0978	1.0978			
	Carrots 50 LB U.S. No. 1 Julienned	36.2520	33.7144	25.1311	4.5833		4.0000
	Celery Bias-cut	2.0599	1.8333		1.8333		
	Onions Spanish 50lb. No.1 Diced Julienned TOTAL	3.5494 3.1179 6.6673	3.1945 2.8061 6.0006	3.1945 2.8061			
	Peppers Bell Green Diced Julienned TOTAL	1.5244 6.7582 8.2826	1.2500 5.5417 6.7917	1.2500 1.0417		4.5000	





Commissary Department

* * DEPARTMENT MAINTENANCE * * MAI.COMM.DEPT

LOCATION 50, Library Cafe DEPARTMENT 04, SOUP & SAUCE

<u>DEPT</u>	<u>NAME</u>	<u>ABBREVIATION</u>
03	GRILL	Grill
02	PIZZA	Pizza

FoodPro

END OF LIST

ENTER SELECTION:





Commissary Production Report

Production Commissary Report

File Options Help

5. The Gallery

Department: Date: Preparation Period:

38. Sandwiches — 07/16/12, MON ALL

RECIPE	RECIPE NAME	AMT REQ	10	38	07	15	17	19	22	23
600011	Sand Cold Princeton Club P	7 sand	6		1					
600537	Sand Grill Chick Sundried	12 each	6		1			2		3
600724	Sand Tom Mozz Sundried	13 each	6		1			3		3
600725	Sand Bistro Beef Portugues	7 each	6		1					
600726	Sand SmTurkey Swis 7 Grain	13 each	6		1			3		3
600735	Sand Ham Swiss Onion	5 each						2		3
602168	DELI Ficelle Italian	5 each						3		2
602242	Sand Wheat Club Tuna	6 each						3		3
602254	Sand Chicken Salad Multi G	3 each	2		1					





Service Needs Production Report

Service Needs Production Report Preview

File Options Batch Recipes

Mon, July 16, 2012 2:08:28 PM Dates: Wed 07/11-Tue 07/17

— 5. The Gallery —

	Numbe	Item / Recipe Name	Amt Req	15
▶	[+] 600032	Salad Chef	20 each	20
	[+] 600037	Salad Grill Chick Mediterr	20 each	20
	[+] 600346	Fruit Salad	100 cup	100
	[+] 600400	Salad Garden Salad	20 each	20
	[+] 600545	Fruit Grapes Red Cup	150 each	150
	[+] 600546	Fruit Grapes White Cup	150 each	150
	[+] 600549	CCC Fruit & Yogurt Parfait	86 each	86
	[+] 600579	Salad Chicken Caesar	28 each	28
	[+] 601005	Salad Chicken Cobb	20 each	20
	[+] 602037	Sld Egg 4oz Hussman	20 each	20
	[+] 602038	Sld Chicken 4oz Hussman	20 each	20
	[+] 602039	Sld Tuna 4oz Hussman	20 each	20





Service Needs Production Report

Service Needs Production Report Preview

File Options Batch Recipes

Mon, July 16, 2012 2:08:28 PM Dates: Wed 07/11-Tue 07/17

— 5. The Gallery —

	Numbe	Item / Recipe Name	Amt Req	15
▶	[+] 600032	Salad Chef	20 each	20
		07-11, WED ALL		4
		07-12, THU ALL		4
		07-13, FRI ALL		4
		07-16, MON ALL		4
		07-17, TUE ALL		4
	[+] 600549	CCC Fruit & Yogurt Parfait	86 each	86
	[+] 600579	Salad Chicken Caesar	28 each	28
	[+] 601005	Salad Chicken Cobb	20 each	20
	[+] 602037	Sld Egg 4oz Hussman	20 each	20
	[+] 602038	Sld Chicken 4oz Hussman	20 each	20
	[+] 602039	Sld Tuna 4oz Hussman	20 each	20





Sneeds Prod vs. Comm Prod

- Commissary Production Report
 - Based on last Production Run information
 - Report per meal, per day
- Service Needs Production Report
 - Up-to-date production needs
 - Report on multiple days, meal periods
 - Batch recipe
 - Storeroom Requisition per recipe





Menu Planning

- Menus affect your day to day production needs
 - Have a direct impact on each production station
Pantry, Prep, Grill, Pizza, Short Order (Action Station),
Oven, Sauce/Soup, Meat/Seafood, Baker, Fryer, Deli
etc...
 - Be mindful of your labor resource, kitchen layout,
equipments, and labor skill level when planning menus





Menu Planning

- Theme:
 - BBQ, Italian, Surf n Turf, S.E. Asian, Thanksgiving...
- Balance:
 - Variety, Contrast, Nutrition
- Resources:
 - Equipments, Skilled Labors
- Work Load:
 - Labor intensive recipes?
- Foodcost
 - Meeting budget goal?





Recipe Management

- Useful features in Global Recipe
 - Chefs Note, Portion Analyzer, Recipe List, Product Information
- Note in your recipes:
 - Prep Time
 - List all equipments and tools needed
 - Skill Level
 - Serving/Holding Instructions
 - Flavor Profile





Flavor Profile

- Flavor Profile: Flavor, Appearance, Smell, Texture, Temperature (FASTT)

Flavor: Sweet, Sour, Salty, Bitter, Savory, Spicy

Appearance: Melted Cheese, Golden Brown, Grill Marked

Smell: Citrus, Smokey, Woody, Cheesy, Pungent, Fruity

Texture: Creamy, Crunchy, Crispy, Chewy, Velvet, Tender

Temperature: Warm, Chilled, Hot, Sizzling





Quality Control

- Well written, easy to follow recipe
- Test and batch new recipes before approving for service
- Periodic “line-test” thru-out shift
- Train cooks the proper technique for each recipe
- Well prepared food won't cost you more than poorly executed food





Global Recipes

Global Recipe

File Edit Tools List Help

Recipe: 025013 Soup Broccoli & Cheddar
 Print As: Broccoli & Cheddar Soup
 Web Codes: [] [] []

Portion Size: 6 Unit: ozl
 Source: 15 Scale Amounts
 Needs Yield T: []

Ingredients Preparation Method Cost Nutritive Analysis P.O.S. Interface Picture

Recipe Ingredients							
Ingred. No	Ingredient Name	Amount	Unit	Vary	Yield	Process	
2535	Prod Onion Yellow Jumbo	0.7500	LB	1	1	23	
5555	Water	8.0000	QT	1	1	00	
2207	Prod Garlic Peeled	0.0750	LB	1	1	55	
3949	Base Chix	0.1250	LB	1	1	00	
1509	Spice Bay Leaf Whole	0.0013	LB	1	1	00	
1485	Spice Pepper Red Crushed	0.0024	LB	1	1	00	
1503	Spice Thyme Leaf Dry	0.0039	LB	1	1	00	
0271	Juice Lemon	0.0052	QT	1	1	00	
225006	Mix Salt & Pepper	1.0000	tsp	1	1	00	
2324	Cream Heavy 36%	0.2500	QT	1	1	00	
2311	Chz Cheddar Mild Shred	2.0000	LB	1	1	00	
157003	Roux	16.0000	oz	1	1	00	
2391	Prod Broccoli Florets	0.1250	LB	1	1	00	
2411	Prod Carrot Jumbo	0.1875	LB	1	1	57	
*							





Global Recipes

Global Recipe

File Edit Tools List Help

Recipe: 025013 Soup Broccoli & Cheddar
Print As: Broccoli & Cheddar Soup
Web Codes: [] [] []

Portion Size: 6 Unit: ozl
Source: 15 Scale Amounts
Needs Yield T: []

Ingredients Preparation Method Cost Nutritive Analysis P.O.S. Interface Picture

1. Sweat onions and carrots with a pinch of salt over low heat, until starting to soften and onions begin to turn translucent.
2. Add garlic and continue to cook until it becomes fragrant.
3. Add water, chicken base, broccoli, bay leaf, pepper flake, thyme, and zest.
4. Bring to a simmer and allow to cook for 30 minutes.
5. Puree until smooth, add cream and return to heat.
6. Bring to a boil and add roux till thickened to desired consistency.
7. Reduce heat and add cheese whisking constantly until thoroughly melted.
8. Season to taste and cool.





Ingredient Blocks & Recipe List

Global Recipe

File Edit Tools List Help

Recipe: 999997 Soup Broccoli Cheddar
 Print As: Broccoli Cheddar Soup
 Web Codes:

Portion: Size 6 Unit oz
 Source 20 Scale Amounts
 New

Ingredients Preparation Method Cost Nutritive Analysis P.O.S. Interface Picture

Recipe Ingredients						
Ingred. No	Ingredient Name	Amount	Unit	Vary	Yield	Process
- 1 - Preparations						
2479	Prod Lemon	1.0000	EACH	1	1	00
2533	Prod Onion Yellow Julienne	2.0000	LB	1	1	00
2411	Prod Carrot Jumbo	1.0000	LB	1	1	00
2391	Prod Broccoli Florets	2.0000	LB	1	1	00
- 2 - Cooking						
2311	Chz Cheddar Mild Shred	2.0000	LB	1	1	00
999998	Roux Blond	1.0000	lb	1	1	00
3949	Base Chix	0.0625	LB	1	1	00
2315	Cream Whip Heavy 40%	0.2500	QT	1	1	00
5555	Water	8.0000	QT	1	1	00
- 3 - Seasoning & Spices						
1481	Spice Pepper Red Crushed Pack SS	0.0024	EACH	1	1	00
1509	Spice Bay Leaf Whole	0.0001	LB	1	1	00
1503	Spice Thyme Leaf Dry	0.0039	LB	1	1	00
1401	Salt Kosher	0.0273	LB	1	1	00
1473	Spice Pepper Blk Grd	0.0155	LB	1	1	00
*						





Detail M.O.P.

Global Recipe

File Edit Tools List Help

Recipe: 999997 **Soup Broccoli Cheddar**
Print As: **Broccoli Cheddar Soup**
Web Codes: [] [] []

Portion: Size **6** Unit **oz**
Source **20** Scale Amounts
New

Ingredients Preparation Method Cost Nutritive Analysis P.Q.S. Interface Picture

1. Zest lemon.
2. In 5 gal soup kettle, sweat onions and carrots with a pinch of salt over low heat, until starting to soften and onions begin to turn translucent.
3. Add garlic and continue to cook until it becomes fragrant.
4. Add water, chicken base, broccoli, bay leaf, pepper flake, thyme, and zest.
5. Bring to a simmer and allow to cook for 30 minutes.
6. Using a burr-mixer, puree until smooth.
7. Add cream and return to heat.
8. Bring to a boil and add roux till thickened to desired consistency.
9. Reduce heat and add cheese whisking constantly until thoroughly melted.
10. Season to taste.





Equipments & HACCP

Global Recipe

File Edit Tools List Help

Recipe: 999997 Soup Broccoli Cheddar
Print As: Broccoli Cheddar Soup
Web Codes: [] [] []

Portion Size: 6 Unit: oz
Source: 20 Scale Amounts

Ingredients Preparation Method Cost Nutritive Analysis P.Q.S. Interface Picture

11. Pour soup slowly onto 4 inch hotel pans. Fill to 2 inch only.
Label, date and initials.

12. Chill in Walkin on SpeedRack. Do not cover until soup cooled.

Equipments and Tools:
Whisk, Ladle (2ft), Zester, 5 gal Soup Kettle, Burr mixer, 4 inch Hotel Pans.

CCP- Cool by separating the food into smaller or thinner portions.

CCP- Label and date foods with a consume by date.

CCP- Hold hot potentially hazardous foods no more than 4 hours at 140 F (60 C) or above.

CCP- Refrigerate at 45 F (7 C) or below for 4 days.

CCP- Reheat all foods for hot holding rapidly to at least 165 F (74 C) for 15 seconds within 2 hours.





Chef Comments

Chef Comments

Can be made Vegetarian with Vegetable Base (item#4665).

PrepTime: <45mins

Skill: Medium

Flavor Profile: Savory, Creamy, Cheesy, Bright contrast of creamy yellow and emerald green, served warm @ 140 F

Use cold Roux, otherwise it will clump.
Do not hold cream-based soup over 145 F, it will break. Set Bain-Marie at 7.

ELAM 7/7/2012]

ABC ✓

Enter chef comments for the recipe





Recipe List

Portion		Soup	
Size 6	Unit OZL	Retail	
Source 15	<input checked="" type="checkbox"/> <u>S</u> cale Amounts	New Recipe	
Nutritive Analysis		P.Q.S. Interface	
		Picture	





Recipe List

Portion		Soup	
Size	6	Unit	OZL
Source	15	<input checked="" type="checkbox"/> Scale Amounts	Retail
		Yield Tested	
Nutritive Analysis		P.O.S. Interface	Picture





Quality Control

- How to ensure quality?
 - Determine how to prepare and hold each food item (Temperature & Time)
 - Don't overcook/ undercook
 - Taste test before serving each batch
 - Hold food at proper temperature
 - Utilize fresh produces/ products whenever possible





Quality Control

- Food preparation of any kind destroys nutrients and enzymes
- However, various culinary preparations can enhance flavors while minimizing nutrients lost





According to USDA...

- Water-soluble vitamins such as Vitamin C and B are easily destroyed by air, light, pH, and heat
- To reduce nutrient loss:
 - Store prepped vegetables with proper covers
 - Cook vegetables as soon as possible after cutting
 - Cook vegetables until “just tender”
 - Prepare food as close to serving time as possible
 - Serve raw vegetables when possible





Recommendations

- Prepare small amounts
 - Avoid long exposure to heat
 - Fresh or frozen vegetables can be cooked by several different methods: steam, bake, sauté
- Regardless of the cooking method you choose, it is better to prepare small amounts than to cook single large batches
 - Nutritive value is lost and quality is lowered with long exposure to heat





Recommendations

- To retain nutrients and bright colors, cook “just until tender”
 - Retains nutrients, color, and flavor
- Use carefully timed “batch cooking” to avoid having vegetables held too long before serving
 - A good rule of thumb: the quantity you cook should not exceed the amount you can serve in 15 minutes
 - This applies to both vegetables served alone and to vegetables used in recipes such as beef or chicken stir-fry





Recommendations

Small batch cooking = less waste, better quality,
better nutrition

Batch size can be set in Location Recipe file





Kitchen Ergonomic

- Design the kitchen for maximum efficiency
- No wasted movement
- Don't have your worker waste time and energy walking back and forth during setup, production and cleaning
- Ergonomic also helps reduce injury, fatigue, and accident





Kitchen Ergonomic

- Equipments and Storage are layout according to station's needs
 - Spices rack, flour bins, weight scale next to baker
 - Burr mixer, ladles, sauce pans, pitchers are located in the Soup/Sauce station
 - Reach-in freezer next to the fryers





Kitchen Ergonomic

- Action Station Configuration
 - Lay out the station in order of preparation (a.k.a. Assembly Line Configuration)
 - Burrito Station: Steamer for flour tortilla > sour cream > guacamole > rice > beans > meats > pico > wrapping > bag & serve





Kitchen Ergonomic

- Have all ingredients and tools needed for production
- Assign “pickers” to pull ingredients using Storeroom Requisition and Production Recipes





Storeroom Requisition

Storeroom Requisition 50, Library Cafe

Department: PIZZA
Date: 07/04/12
Service-Period: WED, Din

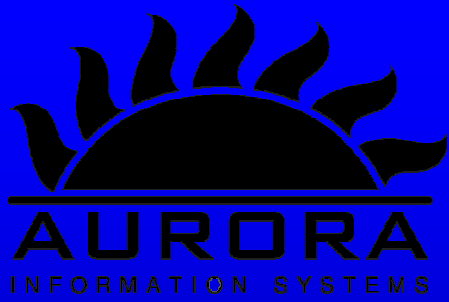
Storage Area	Number	Item Name	Inventory Unit	Issue Quantity	Actual Need
KITCHEN/DISHROOM	6000	lo Bread Hearty Canadian White	LOAF	1	0.4444
INGREDIENT PREP RC	1159	Am Honey Ham, PREMEASURED			41 LB 14 OZ
	1378	Am R.t.s. Pepperoni Sliced, PREMEASURED			2 OZ
	1464	Pr Cheese American White, PREMEASURED			3 OZ
	1516	Pr Cheese Mozzarella Shrded, PREMEASURED			4 LB 15 OZ
	2113	Veg Alfalfa Sprout 4 Oz Pkg, PREMEASURED			4 OZ
	3124	Cond Olives Ripe Sliced, PREMEASURED			
	3163	Cond Pickle Dill Spears, PREMEASURED			3 EACH
	1828	Veget Tofu Extra Firm, CUBED			12 OZ
	2168	Veg Pepper Green.....28#/cs, DICED			1 1/2 OZ
	2191	Veg Tomato Ripe, DICED			2 OZ
	2131	Veg Carrots Frsh Peeled, SHREDDED			2 LB 1 OZ
	1068	Beef Roast Deli Style 7# Avg, SLICED			1 LB
	2146	Veg Cucumber 72ct, SLICED			5 1/4 OZ
	2191	Veg Tomato Ripe, SLICED			6 LB 14 OZ
	2219	Veg Onion Red Med 25#, SLICED THIN			4 OZ
	1018	Bacon Precooked 24/26 300ct, THAWED 1 DA'			3 1/4 OZ
	2115	Veg Broccoli Crowns 20 #, FLORETS			2 OZ
	1018	Bacon Precooked 24/26 300ct, COOKED			2 1/2 OZ
Bakery	211067	BKY BC BRD FRENCH BAG DEMI 7"			39 LOAF
PIZZA	800499	BCC BAGUETTE ACCOMPANIMENTS			7 EACH
	800500	BC SANDWICH ACCOMPANIMENTS			20 EACH
MEAT PREP	801289	BC PESTO OIL			5 OZ 1/5 OZ
	801310	BC COND MAYO CRANBERRY			10 OZ 1/2 OZ
	853014	BC SAUCE PIZZA PURCHASE V 8			2 QT 17 OZL
VEG PREP	800547	BC SPREAD GARLIC BUTTER			4 OZ





- **Empower your production staff to take advantage of FoodPro production reports and tools**





The End

