



Spicy KUDU Chicken STK | SOP# 515



Category: Classic KUDU Sandwiches

Station: Steak Station

Launch Date: April 2017

Last Modified: NA

INGREDIENTS: 1069 Kcal

1. Spicy chicken steak	1 No.	5. Steak bread	1 No.
2. Diced onion (tablespoon)	14 Grams	6. Harissa mayo	1 Ounce
3. Diced green pepper (teaspoon)	7 Grams	7. Shredded lettuce	35 Grams
4. White cheese	1 Slice	8. Half moon tomato (1/4")	2 Slices



HANDLING AND SERVICE: (Spicy Chicken)

❑ Receiving and storage:

Frozen 0°F / Thawed 34°F to 40°F

❑ Packaging: 1 Case = 50 Pcs

❑ Shelf life: **Frozen (9 months)**

❑ Cooking time: **3-4 Minutes**

❑ Shelf life (chiller) – **72 hours**

Thaw – 24 hours/Use 48 Hours

❑ Serve the sandwich in the basket for dine in and in Paper bag# 20 for take out

❑ Condiments

One sandwich with 1 ketchup sachet and 1 Napkin

One meal with (2 Ketchup Sachets, 2 Napkins, 1 Regular Fries and 1 Regular Soft drink.)



HOW TO SUGGEST:

Cashier should communicate properly the Spicy KUDU sandwich to the guests

Cashier to say “Welcome to KUDU Sir / Madam”

If Guest asked for Spicy KUDU Chicken Sandwich

Cashier to say “that will be with Fries and Drink Sir/Madam?”

If Guest asked Spicy KUDU Chicken Combo

Cashier to say “would you like to have big Drink and Fries Sir/Madam?”

PRODUCT BUILD UP:

10" Steak Bread (Crown)



Harissa Mayo

28 Grams



Shredded Lettuce

35 Grams



Half moon Tomato

2 Slices



Spicy Chicken

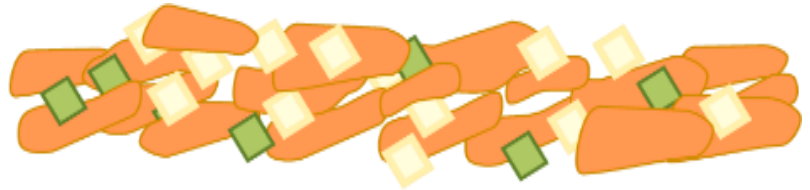
1 Order

Diced Onion

14 Grams

Diced Green Pepper

7 Grams



White Cheese
(cut into half)

1 Slice



10" Steak Bread (Heel)



PREPARATION PROCEDURE:

1. Set Flat Grill temperature on **300°F-350°F**.
2. Spray oil one time only on the heated flat grill.



3. Place the chicken on the greased part of the Flat grill and cook then replace your hand gloves with a new ones. (Cook on the right side of flat grill 36").

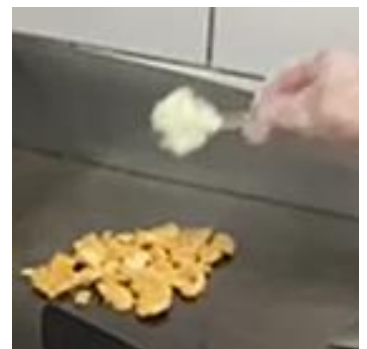
Note: Maximum number of cooking chicken is 10 orders.



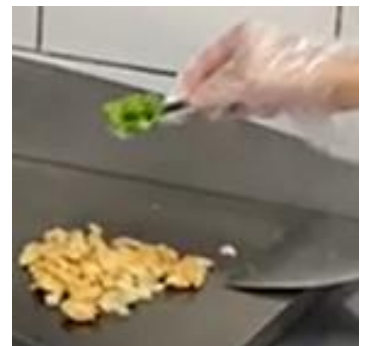
4. Start to garnish steak bread:
 - Remove the inner part of the steak bread (crown side)
 - Squeeze 1 ounce of harissa sauce in oval shape inside the bread (crown side)
 - Place the lettuce and tomato evenly inside the bread



5. Place the steak bread on flat grill assigned for heating bread (Crown side up and cutting side facing to the garnish station); Flat grill must keep on **250°F**.
6. Add the onion, toss & mix for few seconds.



7. Turn over the garnished steak bread and heat the other side.
8. Add the green pepper, toss and mix for few seconds.



PREPARATION PROCEDURE: *Continued*

9. After 3-4 Minutes of cooking, When the meat is fully cooked, line it on the grill to 8" long, and place 1 slice of white cheese (cut into 2 halves) till it become soft on the chicken (not melted).



10. Using metal spatula, Scoop spicy chicken from grill and place it into the bread.



11. Transfer the prepared sandwich to the garnish station cut into two halves.



12. Transfer the sandwich to the sandwich box, Then serve the order according to the guest request for dine in or take out.



Note: Press the button of spicy chicken on the sandwich box.

12. If we hold the spicy chicken in PHU; holding time of fully cooked spicy chicken is **30 minutes** In PHU with cover (SPCH).

- Cooke for 2:30 minutes before transferring it to the PHU.
- Use 1/2 cup (125 ml) for one order.
- When cooking the spicy chicken from PHU, you must add onion and green pepper together and cook for 1:30 minute.



ACKNOWLEDGMENT:

- Make certain your team is aware of the procedures and able to explain the product clearly to the customers.

Manager Review & Signature:

Name _____ Date _____

Name _____ Date _____

Store Managers should address questions/concerns regarding this change to your Operations Trainer/Operations In-charge.