



KUDU Chicken
STK | SOP# 511



Category: Classic KUDU Sandwiches

Station: Steak Station

Launch Date: April 1988

Note: KUDU Flagship Sandwich

Last Modified: NA

INGREDIENTS: 609 Kcal

1. KUDU Chicken (110 G)	1 No.	6. Steak Bread	1 No.
2. Diced onion (tablespoon)	14 Grams	7. Mayonnaise	1 Ounce
3. KUDU seasoning	1 Dash	8. Lettuce	35 Grams
4. Diced green pepper (teaspoon)	7 Grams	9. Halfmoon tomato (1/4")	2 Pieces
5. Soy sauce	1/4 Oz.		



HANDLING AND SERVICE: (KUDU Chicken)

☐ Receiving and storage:

Frozen 0°F / Thawed 34°F to 40°F

☐ Packaging: 1 Case = 50 Pcs

☐ Shelf life: **Frozen (6 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 Flagship KUDU sandwich to the guests

Cashier to say “Welcome to KUDU Sir / Madam”

If Guest asked for KUDU Chicken Sandwich

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

If Guest asked KUDU Chicken Combo

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

Steak Bread 10" Crown 122 Grams



Mayonnaise 28 Grams



Shredded Lettuce 35 Grams



Half moon Tomato 28 Grams (2 Pcs)



KUDU® Chicken (cooked) 80 Grams

Diced Onion 14 Grams

Diced Green Pepper 7 Grams

KUDU® Seasoning 1 Dash

Soy Sauce 1/4 Oz.



Steak Bread 10" Heel



KUDU® CHICKEN SANDWICH CONFORMANCE CHECK

The approach:

Pick a ready to serve sandwich and check it, to review the quality we are serving to our guests.

Don't ask a crew to prepare one sandwich for checking purpose! It would be insignificant.

A daily conformance check is required by MIC/Above Restaurant Level leaders during restaurant visits.

Conformance Check points:

1. Weight:

With the Box **340 g ($\pm 5g$)**



2. Temperature:

$\geq 140^{\circ}\text{F}$ (check protein inside the sandwich)



3. Quality Check:

Appearance: Bread is golden brown, evenly seeded, cut into 2 even halves and shouldn't be crumbled.

Chicken golden brown color, distributed evenly and placed between heel & tomatoes.

Onion & Green pepper mixed properly with the protein.

Condiments: lettuce fresh & green / tomato red & firm / Mayonnaise from edge to edge.



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 (110 Grams) on the greased part of the Flat grill and cook then replace your hand gloves with a new ones.

Note: Maximum number of cooking chicken is 10 orders.



4. Garnish steak bread, remove the inner part of the steak bread (crown side) and Squeeze 1 ounce of mayonnaise in oval shape on crown side, then place lettuce and tomato evenly inside the bread
5. Place the garnished steak bread on the Flat grill assigned for heating bread (Crown side up and cutting side facing to the garnish station); Flat grill setting on **200°F to 250°F**.

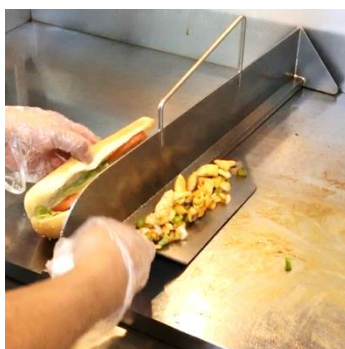


6. Add the diced onion using tablespoon (1 tablespoon = 14 grams) **toss and mix** for few seconds.
7. Then sprinkle a dash of seasoning on the chicken then **toss and mix** for few seconds.
8. Turn over the garnished steak bread and heat the other side.
9. Now add the diced green pepper using teaspoon (1 teaspoon = 7 grams) then **toss and mix** for few seconds.



PREPARATION PROCEDURE: *Continued.*

10. Finally, and when the meat is almost ready, squeeze **1/4 Oz.** of soy sauce.
11. Toss and mix for few seconds before you transfer the meat to the bread.
12. After **3-4 minutes of cooking**; line the meat on the grill to 8" long.
13. Using metal spatula, Scoop chicken from grill and place it on the heal side of steak bread.
14. Transfer the prepared sandwich to the garnish station cut into two halves.
15. Place at KUDU sandwich box/use basket for dine in. and serve as per guest request.



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



16. If we hold the chicken in PHU; holding time of fully cooked chicken is **30 minutes** In PHU with cover (KDCH).
 - Cooke for 2:30 minutes before transferring it to the PHU.
 - Use 1/2 cup (125 ml) for one order.
 - When cooking the chicken from PHU, you must add all ingredients 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.