



KUDU Beef
STK | SOP# 512



Category: Classic KUDU Sandwiches

Station: Steak Station

Launch Date: April 1988

Note: None

Last Modified: NA

INGREDIENTS: 715 Kcal

1. KUDU beef (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 Slices
5. Soy sauce	1/4 Ounce	10. Yellow Cheese (Rectangular shape)	1 Slice



HANDLING AND SERVICE: (KUDU Beef)

❑ Receiving and storage:

Frozen 0°F / Thawed 34°F to 40°F

❑ Packaging: 1 Case = 50 Pcs

❑ Shelf life: **Frozen (6 months)**

❑ Cooking time: **4-5 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 KUDU Beef sandwich to the guests

Cashier to say “Welcome to KUDU Sir / Madam”

If Guest asked for KUDU Beef Sandwich

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

If Guest asked KUDU Beef Combo

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

Steak Bread 10" 122Grams



Mayonnaise

28 Grams



Shredded Lettuce

35 Grams



Half moon Tomato

¼" thickness

2 Pieces



KUDU® Beef (cooked)

80 Grams

Diced Onion

14 Grams

Diced Green Pepper

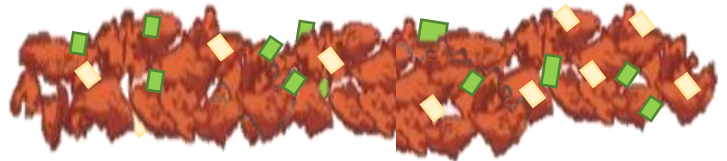
7 Grams

KUDU® Seasoning

1 Dash

Soy Sauce

1/4 Ounce



Yellow Cheese

2 Pieces



Steak Bread10"



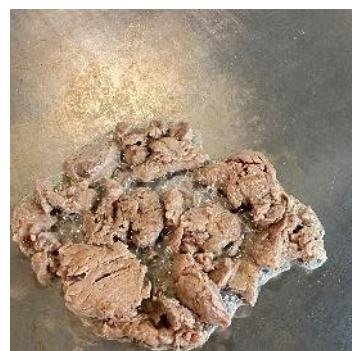
PREPARATION PROCEDURE:

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



3. Place the Beef on the greased part of the Flat grill and cook then replace your hand gloves with a new ones.

Note: Maximum number of cooking Beef 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 beef 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 $\frac{1}{4}$ Ounce of soy sauce.



11. Toss and mix for few seconds before you transfer the meat to the bread.

12. After 4-5 minutes of cooking; line the meat on the grill to 8" long, add 2 halves of yellow cheese (1 slice) evenly on top of the meat.



13. Using metal spatula, Scoop beef from grill and place it on the heel side of steak bread. (ensure that the cheese is toward the heel side).

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 Beef on the sandwich box.



16. If we hold the Beef in PHU; holding time of fully cooked Beef is 30 minutes In PHU with cover (KDBF).

- Cooke for 3 minutes before transferring it to the PHU.
- Use 1/2 cup (125 ml) for one order.
- When cooking the Beef 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.