# 

**Cafe Iterum**

**SOP**

**Specials Quick Form**



Special Name: **Caramel Blackberry Jam**

1. Form B complete

2. Entered In Toast

3. Quantity entered

4. Message sent to sling

5. Station demoed

6. Mise’d checked

7. Prep cooks demoed on prep and pars

8. Part B / Ingredients and allergies list posted to cooks, cashier baristas.

9. Posted on Sling main thread

10. Taste test with manager, 2 guests/ regulares

11. Put Onto Meta-verse for social media

**Part B**

**Special Name:** Caramel Blackberry Jam



**POS Name:** House made jam

**Sales Category:** Food

**Station the Prepares:** Line



**Description:** Blackberries cooked down with lemon, sugar and water, caramalizing the sugars to give a smoky flavor

**Price**: .50 $ per oz

Quick COGS:

Portion 1 oz

Recipe Yield

Case of Blackberries: 34.50



**Why:**

Seasonal house made jam

**Items That Can Be Substituted:**

none



**Allergies:**

Lemon

**Components:**

1 .Blackberries

2. White Sugar

3. Lemon Juice

4. Water

5.

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