



PHILLY CHEESESTEAK FRIES MIDDLE EAST

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NEW PRODUCT INTRODUCTION

Participating Restaurants

All Hardee's restaurants as directed by your Marketing Team will sell Philly Cheesesteak Fries.

Implementation Steps

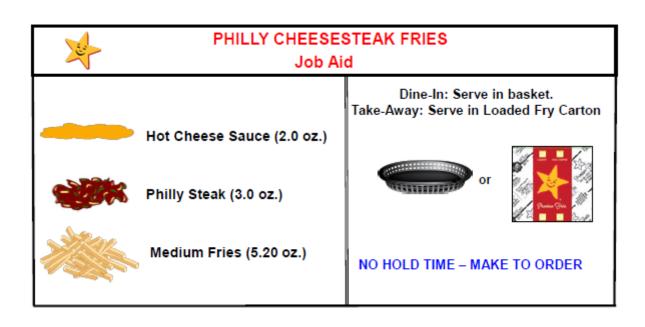
The information in this handbook will help you to implement Philly Cheesesteak Fries successfully in your restaurant.

Read the information carefully and review it with your crew.

Wash and sanitize your hands before handling any food products! Use gloved hands only. No bare hands contact.



Build



MENU STANDARDS

PREPARATION

- 1. Portion fries into a medium fry carton and place in lined basket for dine-in or loaded fries carton for take-away.
- 2. Portion 3.0 oz.. of hot beef Philly Steak evenly over the fries.
 - A maximum of 2 Cheesesteak portions may be heated at a time in the microwave. (1 portion 25 sec & 2 portions 40 sec)
 - Cheesesteak is a fully cooked product but portions must be heated to a minimum of 145° F for serving.
- 3. Evenly spread 2.0 oz. of hot Cheese Sauce over the Philly Steak.

Dine-In

Serve with a fork.

To-Go/Drive-Thru

Place clamshell in a 12 lb.bag with 2 napkins





and a fork.





CREW TRAINING CHECKLIST

PHILLY CHEESESTEAK FRIES

rew Trainers (names):			
Shift Leader's Name	SL Initials	CT's Initials	Training Certification Date
Crew Person's Name	CP Initials	CT's Initials	Training Certification Date
ew training has been completed:			
			te
(Print Name)	(Signatu	ire)	
1/Supervisor follow-up completed:			
п зарег visor jonow-ир completeu.		Dat	e e
(Print Name)	(Signatu		

CREW TRAINING CHECKLIST

PHILLY CHEESESTEAK FRIES

CP Initials

CT's Initials

Crew Person's Name

AM/Supervisor follow-up completed:

(Print Name)

Training Certification Date

				3 11 11 11 11	
Crew training has	been completed:				
			Dat	e	
	(Print Name)	(Signatu	ıre)		

(Signature)

Date

FINAL CHECKLIST

	PHILLY CHEESESTEAK FRIES: ACTIVITY	Completion Date	RGM Initials
	Ensure new products have arrived. Order additional ingredients as needed based on anticipated ADQs.		
<u> </u>	Restaurant General Manager receives & reviews the OPS Support Material and receives hands-on training.		
	Restaurant General Manager conducts hands-on training. Philly Cheesesteak Fries preparation and serving is demonstrated to standard.		
۵	Before the RGM goes home, make sure all Crew Members are 100% trained.		
۵	Verify POS download for Philly Cheesesteak Fries.		
۵	Ensure POP image displays correctly and pricing matches.		
	Observe employees preparing the new product – TALK-IN - ensure the proper procedures are being followed - MODEL, COACH & REQUIRE as needed to enforce all standards.		
	Restaurant General Manager sends completed Final Checklist to their Area Manager.		
	Area Manager verifies and then forwards checklist to Director of Operations.		

Restaurant Unit #:		
Restaurant General Manager Signature:		Date:
Area Manager Signature:	Date:	