



Hand-Breaded Blazing Wraptor



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Introducing the New WRAPTOR with crispy 100% whole muscle white chicken tenders, hand-breaded in signature seasoning, fried to golden brown, topped with unique santa fe sauce, fresh crunchy lettuce, and diced tomatoes. All packed & wrapped up in tortilla bread, grilled to perfection.

OVERVIEW

NEW PAPER WRAPPER



SCRIPTING AND SERVICE STANDARDS

Cashiers will **NOT** script the new Spicy Hand Breaded Chicken Wrap (“WRAPTOR”). **Guests who order the WRAPTOR will be offered a Combo.**

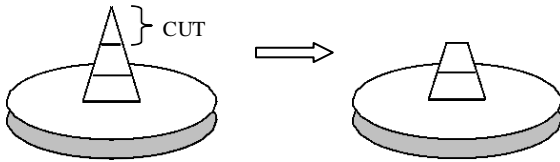
FOOD SAFETY GUIDELINES



Prior to handling food products, wash and sanitize your hands. Gloves are required, no bare hand contact.

SQUEEZE BOTTLE PREPARATION

1. Fill a clean, sanitized squeeze bottle with Santa Fe Sauce.
2. Cut nozzle tip on each bottle, to the first line as shown in picture.



3. Label each squeeze bottle with a **24-hour discard time** or use an approved timing system.
4. Hold squeeze bottle of sauce at room temperature on the cook's line.



When the 24-hour hold time expires, all unused sauce must be discarded.

Wash and sanitize your hands prior to handling food products. Gloves are required, NO bare hand contact.



Empty sauce squeeze bottle can be refilled without cleaning, as long as the 24-hour hold time has not expired. New 24-hour hold time sauce squeeze bottles must be washed, rinsed, and sanitized prior to using.

DICED TOMATOES

Preparation:

- Core tomato with coring utensil
- Set Wonder Knife or slicer adjustment to 3/16" setting
- Cut slices at 1cm intervals making into cubes.
- Placed Diced Tomato into a clean and sanitized pan with drainer and cover with pan lid
- Use day dots for holding time
- Store in walk in chiller. Hold time is maximum 24 hours
- In use – Insert the 1/9 pan with drainer into the make table above the sliced tomato pan. Hold time 4 hours on the make table.

Tomatoes may be held under refrigeration for up to 24 hours or at room temperature or for up to 4 hours in compliance with local health codes. Discard tomatoes that have a "dissolved" appearance or lose their firmness

PREPARATION STEPS

1. Prepare sliced tomatoes as per current procedure, cutting into 3/16" slices.



2. Using a Chef's Knife, dice sliced tomatoes into 1cm cubes.



3. Place Diced Tomato into a 1/9 pan with drainer and position it over one end of the sliced tomato pan in the Make table.



“WrapTOR” Spicy

Santa Fe Sauce	0.7 oz
Diced Tomato	0.7oz
Jalapeno Coins	3 pcs
Lettuce	0.7 oz
Chicken Tenders Spicy	2 pcs
10” Tortilla Flour Wrap	1 pc



For all existing ingredients, please refer to “Ingredients Preparation” section in the OPM.

Wash and sanitize your hands prior to handling food products.

1. Lay 10’ inch Tortilla Flour Wrap on clean and sanitized SS heated surface at Make Table.
2. Place 2 Chicken Tender spicy, lengthways and centered down the middle of the flour wrap.
3. Place 0.7oz of lettuce leaves on top of the tenders covering tenders from end to end.
4. Place 3 pcs Jalapeno Coins from end to end.
5. Scatter 0.7oz of Diced Tomato over the top of the tenders to obtain as much coverage as possible.
6. In a zig zag motion distribute 0.7oz of Santa Fe over the top of the build.
7. Fold wrap closed over the chicken tenders, **keeping one end open**.
8. Heat in Panini toaster for 15 seconds.

Take-away

- After removing from toaster, wrap in new wrap packaging.
- Place the wrapped sandwich into the transfer cabinet.
- Place the “WRAPTOR” in the appropriate take-away bag when ready to serve to the customer.

Dine In

- After removing from toaster, collar wrap the sandwich and place in dine in basket.
- Place collar wrapped sandwich, in a basket with the open end facing the center of the basket.
- Mark as SW.
- Place it in the transfer cabinet.

BUILD PICTURES

Place 2 Chicken tenders end to end on a 10" Flour Tortilla Wrap leaving around a 2cm space at one end.



Place 0.7 oz. lettuce over the chicken tenders, and place 3 jalapeno coins over the lettuce.



Evenly portion 0.7oz. diced tomatoes across the top of the build.



Using a squeeze bottle, portion 0.7oz. Santa Fe sauce in a zig-zag motion over the build.



Roll wrap to close, using the standard procedure.



TOASTING AND WRAPPING

Place Wrap with flap down onto the Panini Grill and toast for 15 Seconds.



Place the wrap in the center of the wrap packaging sheet.



Fold over one side of the wrapping, then fold up the bottom of wrapping sheet.



Rolling wrapping until sealed then twist top of wrap to close.



CHECKLIST

Hand Breaded Chicken Tender Wrap “WRAPTOR”

RESTAURANT #: _____ AREA: _____ FRANCHISE: _____

ABOUT 1 WEEK PRIOR TO START SELL

- ☐ **POP KIT RECEIVED – refer to POP instructions inside the kit.**

2-3 DAYS BEFORE START SELL DATE

- ☐ **CREW TRAINING COMPLETED**

Use the Implementation Guide to properly train all employees.

- ☐ Crew is trained on the preparation procedures for the Wraptor.
- ☐ Frontline employees (cashiers) are trained on the Wraptor build and procedures.
- ☐ Verbally quiz all employees to test their knowledge.

DAY BEFORE START SELL DATE

- ☐ Before the RM goes home, make sure all shift leaders, backline crew and cashiers are 100% trained.
- ☐ Verify all needed ingredients are available.
- ☐ POST POP BEFORE OPENING THE NEXT DAY.

START SELL DATE

- ☐ **VERIFY POS DOWNLOAD - check and verify on morning of start sell.**
- ☐ **Ensure all POP is posted correctly – refer to the POP posting instructions you received with your POP kit, for proper placement of all POP.**
- ☐ **Check all POP to confirm it is posted correctly.**
- ☐ **Check pricing in POS to confirm it is correct.**
- ☐ **Remind all employees about the Wrapper and discuss the build with each one as they clock in.**
- ☐ **Observe employees preparing the Wrapper - ensure the proper procedures are being followed - MODEL, COACH & REQUIRE, as needed, to enforce all standards.**
- ☐ **Talk to your shift leaders and backline crew about the importance of product quality.**

CREW TRAINING CERTIFICATION SHEET

HBCT SPICY WRAPTOR

Crew 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

Crew training has been completed:

(Print Name) (Signature) Date _____

AM/Supervisor follow-up completed:

(Print Name) (Signature) Date _____

CREW TRAINING CERTIFICATION SHEET

HBCT SPICY WRAPTOR

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Crew training has been completed:

Date

(Print Name) (Signature)

(Signature)

AM/Supervisor follow-up completed:

Date