**PBJ Documentation Assignment**

Class: INFO600

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**Preliminary Process Steps**

Gather the Following Ingredients and items on an empty kitchen table or counter top prior to assembling the PBJ Sandwich

1. Two slices of Natures Own Honey Wheat Bread
2. Two Fresh Strawberries
3. Cutting Board and Knife
4. Strawberry Preserves Simply Nature 11oz Jar
5. Smuckers Natural Creamy Peanut Butter 16oz Jar
6. One clean plate
7. Toaster
8. Two clean butter knives
9. Once glass of almond milk

The PBJ Assembly will be broken down into the following sections

1. Bread Preparation
2. Application of Preserve and Peanut Butter
3. Application of Fresh Fruit
4. Joining halves Pre consumption PBJ Sandwich Cutting
5. Post Consumption PBJ Glass of Milk
6. Bread Preparation
7. Remove two pieces of honey oat bread from the middle of the loaf and place in toaster.
8. Lightly toast bread and remove after 1 minuet
9. Place toasted bread on plate side by side
10. As the bread cools you can continue to next phase of preserve and peanut butter application
11. Application of Preserve and Peanut Butter
12. Remove lids for both peanut butter and strawberry preserve
13. Place one clean butter knife next to each jar, and make sure to use these knives exclusively for that jar, DON’T MIKE THE PEANUT BUTTER KNIFE WITH THE JELLY KNIFE
14. Generously apply Sumckers Peanut butter to one loaf and Nature Strawberry Preserve to the other
15. Leave both covered pieces of bread side by side and do not join them yet
16. Fruit Application
17. Place strawberries on cutting board
18. Wash strawberry and place back on cutting board
19. Remove green steams for strawberries and dice each strawberry into medium size cubes
20. Place diced strawberries onto the piece of bread covered in jelly preserve
21. Leave strawberries on jelly side up and prepare for cutting
22. Joining Halves Pre consumption Cutting
23. Bring the piece of bread with peanut butter on to the jelly and strawberry half
24. By leaving the strawberry half down there is no chance that the strawberries or jelly with fall off as peanut butter is more secure
25. Firmly join the peanut butter half with the jelly and lightly press down
26. Flip the sandwich so the jelly half is on top and the peanut butter half is on bottom
27. Taking knife and cut the sandwich diagonally into two equal pieces
28. Enjoy your sandwich
29. Post Consumption PBJ
30. After Finishing your sandwich enjoy nice tall class of cold almond milk