

# wonder

PREP PROCEDURE

Date Issued: 11/10/2025

COOKING RICE

Version: 01  
Issued by: HDR Operations

## SMALLWARES/TOOLS

- Red Cambro       2 oz Spoodle
- Gram Scale       1/6 Pans
- Rice Cooker

## YIELD

1 Batch = 21 portions

## LABEL

Prep N Print

## UPDATED SHELF LIFE

End of Day

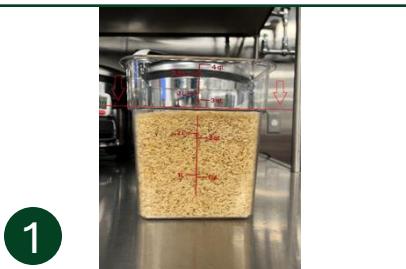
## INGREDIENTS

- Rice, Long-Grain, Par Boiled [Bulk, 50LB] (8807105)
- Rice, Brown, Par Boiled [Bulk, 25LB] (8807106)

## QUALITY/TASTING NOTES

None

## PROCEDURES



1



2



3

Place a Red Cambro on a scale and tare it. Fill the Cambro with rice until the weight is **1320 grams**. Add the rice to the rice cooker.

Place a Red Cambro on a scale and tare it. Fill the Cambro with water until the weight is **2160 grams**. Add the water to the rice cooker.

Add **2 oz Spoodle** canola oil + 1 bay leaf. Press down on black button to cook and press the timer. (35 - White rice) / (40 - Brown Rice)



4



5



6

Remove bay leaf, **add 2 oz spoodle** of canola oil and fluff the rice. Take the temp to fill in the temp log.

Transfer cooked rice equally to two 1/6 pans with pan liners. Cover each pan with plastic wrap.

After each shift, remove the inner lid and dew collector to clean.