

wonder

PREP PROCEDURE

Date Issued: 09.30.2025

PREP CHICKEN TENDERS

Version: 02
Issued by: HDR Operations

SMALLWARES/TOOLS

- Portion bags Chef Knife
- Gram scale

YIELD

One (1) bag = 18 Portions
Prepare 1-2 Portions at a time, as needed.

LABEL

Pantry

UPDATED SHELF LIFE

End of Day

INGREDIENTS

- Chicken Tender, Fully Cooked Brakebush [Pack, 5LB] (8807231)

QUALITY/TASTING NOTES

None

PROCEDURES



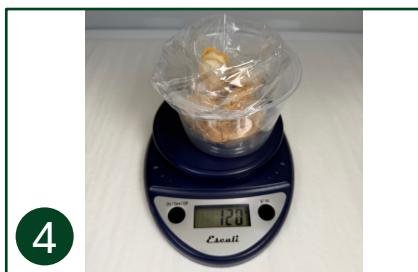
Place the chicken tender on the cutting board so the short side is facing you.



Make one (1) cuts length-wise, so that you have two (2) equal pieces.



Turn chicken tender and slice crosswise into roughly $\frac{1}{2}$ inch pieces.



Place a portion bag on the scale, then tare the scale to ensure it is at 0 (using the button). Place a 120g portion into the portion bag. Once portioned, twist each bag shut.



Place portioned bag in an Akrobin. Repeat until the contents of the bulk bag have been portioned. Be sure to tare the scale between portions.



Label the Akrobin with a printed pantry label, using the 7000036 ID (ONLY ID that will track shelf life, which is end of day). Process the production order in Pantry.