

**PROCEDURAL STEP 2****Group Your Menu Items/Products**

To begin grouping your menu items/products, you should review how your menu items or products flow through your operation. You should note whether they undergo a cook step for same day service, receive additional cooling and reheating following a cook step, or have no cook step involved. You may refer to Chapter 2 for organizing your menu items or products by Process 1, 2, and 3. Looking at your menu or food list, you should place each item into the appropriate food preparation process. You may discover that more than one food preparation process is conducted within your operation. You may also need to consult the annexes of this Manual to identify menu items or products that need special consideration.

**TABLE 1: PROCESS-SPECIFIC LISTS**

Example menu items or products that belong to each of the three food preparation processes can be found in the following table. Note that the same menu item can appear in more than one category depending on how it is prepared:

**Table 1: Example Menu Items List per Process**

<b>PROCESS #0 No Food Preparation with No Cook Step</b>	<b>PROCESS #1 Food Preparation with No Cook Step</b>	<b>PROCESS #2 Food Preparation for Same Day Service</b>	<b>PROCESS #3 Complex Food Preparation</b>
Bread Cookies Crackers Etc.	raw meat and seafood (to be cooked by consumer) salad greens fish for raw consumption fresh vegetables oysters or clams served raw tuna salad Caesar salad dressing Cole slaw sliced sandwich meats sliced cheese chicken salad (made from canned chicken)	fried chicken broiled fish fried oysters hamburgers soup du jour hot vegetables cooked eggs	soups gravies sauces large roasts chili taco filling egg rolls chicken salad (made from raw chicken)