

Standards, principles, and techniques in quantity food production.

Edwards Brothers - Production chef / Institute for Apprenticeships and Technical Education

| Critical Control Points (CCPs) | Monitoring Procedures | Corrective Actions |
|--|---|---|
| 1. Cook to internal temperature of 145F for a minimum of 3 minutes. | Check the temperature of the product's center with a calibrated stem thermometer. | Continue to cook. |
| 2. Hot Hold at minimum of 135F. (Maximum of 4 hours) | Check the internal temperature of the product every hour. | If internal temp. is less than 135F for more than 1 hr. - Discard. If internal temp. is less than 135F for 1 hr. or less, rapidly reheat to 165F for 15 seconds. |
| 3. Cool so that internal temperature is less than 70F in 2 hrs., and less than 41F in an additional 4 hrs. | Check the internal temperature of the product at 1 hr. intervals. | If 70F is not reached in 2hrs., additional cooling methods must be started (i.e. cutting product into smaller pieces, using ice baths, etc.) Discard product if not attained. |
| 4. Reheat to internal temperature of 165F for at least 15 seconds. | Check the internal temperature of the product. | Discard product if it fails to reach 165F within 2 hours. |

Description: -

-Standards, principles, and techniques in quantity food production.

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Notes: Includes bibliography.

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Intro to principles of food production

Weighing is a bit more time consuming and requires the use of scales, but it pays off in accuracy. After trimming and cooking, the roast will not weigh 11 pounds, but significantly less and will thus yield fewer than 22 portions 11 pounds multiplied by 2 — figuring that a pound 16 ounces would yield two 8 oz portions. There are a few cold beverages which come as cocktails and are prepared using alcohol.

Food Safety

Every food establishment uses, processes, and sells food in different ways.

Food Production

McCutchan Publishing Corporation, Berkeley CA, 1966.

Production chef / Institute for Apprenticeships and Technical Education

While at FoodHandler, she trained employees and customers on safe food handling practices, including proper hand hygiene and glove use.

Rules and Standards for Food Processing — Food Law

Surveillance Operator: The person who is responsible for the safety of the food.

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