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| **STREET FOOD ACTION Station** | |
| **Order Guide** | *Order Guide for* **\_\_\_** *Servings* |

**> *Dry Goods***

* *\_\_\_ Minor’s*® shelf-stable Ready-to-Use sauces
* \_\_\_ can(s) of vegetables or sauces (#10 can size)
* \_\_\_ lbs grains, rice or breads
* \_\_\_ oz jarred vegetables
* \_\_\_ cup(s) of condiments

**> *Produce***

*Be sure to ask your distributor about local seasonal produce.*

* \_\_\_ lbs local seasonal produce ⬜ \_\_\_ lbs local seasonal produce
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**> *Frozen***

* \_\_\_ lbs frozen vegetables

**> *Protein***

* \_\_\_ lbs protein>

*> Additional protein ideas: adobo braised chicken thighs or breasts, chorizo, pulled pork, shrimp or steak marinated in Minor’s® Flavor Concentrates all work well on this station. For increased guest customization, use a combination of meats and let your guests decide which options they would like.*

**> *Dairy***

* \_\_\_ oz sour cream
* \_\_\_ lbs cheese

**> *Refrigerated***

* \_\_\_ tub(s) *Minor’s* Bases
* \_\_\_ tub(s) *Minor’s* Flavor Concentrates
* \_\_\_ tub(s) *Minor’s* Culinary Cream
* \_\_\_ tub(s) *Maggi* Thai Style Curry Pastes

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| **Street Food action Station** | | |
| **Prep Guide** | *Serves:* **\_\_** | *All preparation and set-ups must be in accordance with the health department regulations and follow standard operator procedures and policies.* |

**> *Day Before Service***

* Cook \_\_\_ lbs noodles or grains
* Grate \_\_\_ oz cheese
* Fill \_\_\_ squirt bottles with dressings or vegetable/canola oil
* Par cook \_\_\_ lbs vegetable(s)
* Prepare \_\_\_ lbs *Minor’s* marinated proteins (and/or signature vegetable recipes)
* Prepare \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ sauce / signature sauce recipe
* Prepare \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ sauce / signature sauce recipe
* Prepare \_\_\_ oz broth
* Prepare \_\_\_ component recipe(s)
* Secure 2-3 Minor’s Ready-to-Use (RTU) sauces with pumps
* Secure and prepare \_\_\_ lbs local seasonal produce
* Secure and prepare \_\_\_ lbs local seasonal produce
* Secure dry and canned goods

**> *Day of Service***

* Chop fresh herbs/vegetables for station
* Heat and chop protein (and/or signature vegetable)

**> *Station Set Up***

* Portable burners (qty\_\_\_)
* Check the burner’s function, power and/or fuel
* Appropriately sized non-stick sauté pans or griddle pan (qty\_\_\_)
* Heat-proof spatulas (qty\_\_\_)
* Chaffer/ bain marie for holding proteins /cheese sauce or broth hot (qty\_\_\_)
* Tongs/ portion ladle for proteins / cheese sauce or broth (qty\_\_\_)
* Containers for holding signature spreads & condiments cold (qty\_\_\_)
* Spreaders for signature spreads & condiments (qty\_\_\_)
* Containers for holding ingredients cold (qty\_\_\_)
* Serving utensils for cold ingredients (qty\_\_\_)
* Basket with liner & cover (for breads or tortillas)
* Tongs for breads or tortillas (qty\_\_\_)
* Cutting board
* Chef’s knife or serrated knife
* Risers, point-of-sale materials, and station decorations
* Clean uniform
* Gloves
* Sanitation bucket with towel
* Additional towels (3)
* Refuse container