

## Beef Station

### Beef Sandwich Assembly and Plating

Beef sandwiches get the following amount of beef per length of sandwich:

Regular Beef (5")	Big Beef Sandwich (7")	Jumbo Beef (9")
The Regular Beef sandwich is approximately five inches long and contains approximately three and a half ounces of meat.	The Big Beef sandwich is approximately seven inches long and contains approximately four and a half ounces of meat.	The Jumbo Beef sandwich is approximately nine inches long and contains approximately five and a half ounces of meat.



**All beef must be stirred and pulled with an Al's Beef-modified fork.**

### Sandwich bagging guidelines:

- Put the heaviest sandwiches on the bottom. For example, dunked sandwiches belong on the bottom. Plain sandwiches belong on top.
- No more than **three** sandwiches from this station belong in one bag.
- Replace greasy bags or those that were spilled on.
- Only use authorized wax paper to wrap hot dogs.
- Keep orders with multiple bags together.
- Print the name of the guest and the ticket number on each bag.

Beef sandwich assembly and plating steps of service are shown on the following page.

## Beef Sandwich Assembly and Plating Steps of Service

- ☐ To prepare a Beef sandwich, open a correctly sized piece of French-style Italian bread. The bread must be held in an "L" position (thick top-side side down) to prevent putting the beef on the weak center of the bread and to protect yourself from burning your hand.
  - ☐ Add the gravy.
  - ☐ Stir the meat and pulls the meat up from the bottom. Only stir with an Al's Beef-modified fork (see fork photo on following page)
  - ☐ Place small amounts of beef on the sandwich at a time, until the beef has been placed end-to-end. The beef should be **one-half to three-quarter's inch thick**.
  - ☐ After you weigh the sandwich, add gravy to match the order. (You should have already informed the customer that "dipping" is the Chicago way.)
    - For "dry" sandwiches, shake the beef to remove excess gravy before placing it on the bread. Do not add extra gravy.
    - For "regular" sandwiches, directly layer the beef onto the bread from the fork. Do not shake it before putting it on the bread.
    - If the customer desires to dip, stir the gravy with the Al's Beef-modified fork before submerging the whole sandwich into the gravy.
    - Always dip the sandwich before you add sweet peppers or giardiniera.
  - ☐ If the customer desires sweet peppers, place the prepared slices on top of the beef. Place enough peppers on the sandwich to cover it end-to-end with the skin side of the pepper facing up. Use tongs to apply the sweet peppers and discard any sweet peppers from which the skin has peeled off.
  - ☐ If the customer desires giardiniera (hot peppers) on the sandwich. put **one tablespoon** (approximately one ounce) on top of the beef, going from end-to-end on the sandwich. Larger sandwiches require a bit more.
  - ☐ Place the sandwich on a waxed-paper sheet and wrap it. Use 12-inch x 12-inch bulk for Regular and Big sandwiches. Use 15-inch x 15 inch for Jumbo or Bulky sandwiches.
- NOTE: Wrap "dry" and "regular" sandwiches with two sheets of paper. Wrap "dipped" beef sandwiches in **three sheets**.*
- ☐ Write the sandwich name on the wrap.
  - ☐ Fold and then repeat step 11 for the second wrapping.
  - ☐ Place the sandwich on a tray.
  - ☐ If the order contains more than **three** beef sandwiches, evenly distribute the sandwiches in multiple bags and keep them together as they move down the line (**follow bagging guideline**)
  - ☐ Keep the second bag to the right of the lead bag on the bag pass shelf.
  - ☐ Keep the second bag behind the lead bag at expo or setup.



Combination Assembly and Plating

- ☐ Place cooked sausage in **five-inch bread**.
- ☐ Add **two ounces of** beef on top of one sausage link.
- ☐ Ask the customer how they want it (i.e., “dry”, “regular” or “dipped”) and perform Step 5 in the Beef Station section of this manual.
- ☐ If the customer requested them, follow the above instructions and add peppers and giardiniera.
- ☐ Wrap.

Cheese Placement

When adding cheese to beef sandwiches and combo sandwiches, place it underneath the meat. This placement melts the cheese and prevents the sandwich from sticking to the wrap. Cheese should lie on the sandwich from end to end.

Regular Beef	Regular Combo	Big Beef, Jumbo Beef, Big Combo
Add <b>one (1) slice</b> of provolone or American Cheese to the top piece of the cut bread before adding beef to the bottom bread.	Add <b>two (2) slices</b> of provolone or American Cheese to the top piece of the cut bread before adding the beef to the bottom bread.	Add <b>three (3) slices</b> of provolone or American Cheese to the top piece of the cut bread before adding the beef to the bottom bread.