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a) Garlic prawns and rice (uncooked rice)

Uncooked rice must be stored in an air tight container in a 'dry store' ideally at no hotter than 21°C to prevent mold etc. The floors must be clean at all times to prevent the risk of vermin /insects. The room should not have windows to therefore not allow heat from the sun to enter. The room must be fully sealed from the outdoors - without holes in wall /floor etc. to stop vermin /rain /insects entering

a) chicken caesar salad (raw chicken)

Raw chicken must be stored in a fridge /cool room - either in its own cool room, or on the bottom shelf a shared one - this ensures that any leaks will not contaminate other foods. It must also be clearly labelled with the date purchased to therefore allow for it to be used in the appropriate time. The fridge must be between 1 and five degrees.

a) chocolate Pudding with Salted Caramel ice-cream
(Whole eggs)

As this recipe does not specify that is egg free - eggs will be used. Eggs must be stored in a fridge between one and 5 five degrees to ensure that

bacteria has the lowest chance of forming. If the egg is cracked on delivery it should be rejected.

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1) Workflow planning is a method used in most commercial kitchens. It states the most logical, and effective sequence for food to be prepared/ produced and served in. In this menu ~~the~~ workflow planning will ensure the smooth running of preparation and service, as well as the most effective use of time.

Workflow is effective when plating meals - especially when the meal has hot and frozen (Cold) elements.

In the **chocolate pudding** and ice cream the pudding must be removed from the oven - prior to the ~~cream~~ being ice cream being removed from the ~~fridge~~ freezer, and with enough time for the pudding to cool slightly. As caramel involves the use of a high heat (if made on the ~~prem~~ premises) it is important to be produced and removed from the heat prior to service to avoid burns.

The **garlic prawns** and rice must be completed at a very ~~is~~ similar time as they are both hot elements.

Presentation also ~~relies~~ ~~to~~ relies heavily on workflow planning especially in the **caesar salad** all of the elements must be ready to plate at the same time - as a sauce is used - and often chicken is put in warm - if left to sit for too long - the lettuce will wilt and may cause customers to complain.