

Baked Products

Stocking & Cleaning

- Wash hands and role model good hygiene
- Check and maintain stock levels during shift
- Station & floor cleanliness during shift

Q-ing & Baking Biscuits

- Use eProduction to assess the amount of product needing prepared.
- Remove from freezer. Remove wrap & place cardboard tray in the Q-ing oven. Q biscuits.
- Transfer Q-ed biscuits to the oven.
Note: full run=1 tray. Smaller trays can be baked but must be kept on the cardboard tray.
- Shut oven door and start timer.
- Prep UHC or 2/3 biscuit tray with liner & place tray near oven.
- When timer sounds, remove biscuits from oven using oven mitt.
- Butter biscuit crowns (Brush 4 biscuits at a time after dipping in butter).
- Slide biscuits from the biscuit tray onto the UHC tray with a clean liner.
- Place UHC biscuit tray in UHC and start timer for 30 minutes.

Baking Soft-Baked Cookies

- Use eProduction to assess the amount of product needing prepared
- Put on clear/white gloves. Place cookies onto baking tray. *Place bakeable tray liner onto baking tray. (Max run 20 cookies/ tray)*
- Place tray in oven.
1 tray: middle shelf. 2 trays: top and bottom shelves. 3 trays: top, middle, and bottom.
- Shut oven door and start timer. *Cookies bake for 2 minutes.*

- When timer sounds, remove cookies using oven mitt and let cool. Cool 6 minutes (3 minutes in higher altitudes).
- Cooled cookies are bagged in 2's or 3's (based on BU menu), folded and placed in baked goods container with 2 4-hour expiration stickers.
- Bag cookies can be placed from bin to Cambro container at condiment center if your restaurant does not have enough counter space. One of the 4-hour stickers from bin should be placed on Cambro container.

Baking McGriddles

- Use eProduction to assess the amount of product needing prepared
- Wash hands and put on clear/white gloves.
- Place McGriddles, Arches facing up onto baking pan with liner (maximum run size 12)
- Place pan(s) in oven
- Shut oven door and start timer.
- When timer sounds, remove griddles from oven using oven mitt.
- Place McGriddles in 1/3-size, 4-inch-deep pan with false bottom and mark with 4-hour hold time. **Hold time is 15 minutes. If used within this time, there is no need to Q them.**

Baking Pies

- Use eProduction to assess the amount of product needing prepared
- Put on clear/white gloves. Place pies on tray.
Full tray: 10-12 pies. Partial tray: 4, 6 or 8 pies. Place the first 4 pies in the corners to ensure the liner doesn't cover the pies.
- Place tray in oven. Shut oven door & start timer.
½ -1 tray: middle shelf. 2 trays: top and bottom shelves. 3 trays: top, middle, and bottom.
- When timer sounds, remove pies using oven mitt and box immediately. *Pies do not cool.*
- Mark with sticker—pies have a 3-hour expiration time. Place in Pie Merchandiser.

This is an optional resource for independent franchisees (who choose to use it). Franchisees are independent employers and each franchisee and each franchisee restaurant is unique. Therefore, Franchisees may choose to use all, some, or none of this resource in operating their own McDonald's restaurant(s).

If you work for a franchisee organization, please check with your franchisee, or the person designated by your franchisee (for example your General Manager), to determine whether and which of these resources your franchisee has chosen to use, if any.