

Station Training Aid: **Breakfast Assembly**



Overview

Filling Orders

- ❑ What are the customer expectations?
Hot, fresh, neat, and safe.
- ❑ Speed. How long should it take to assemble sandwiches? Why is it important? 35-55"
- ❑ Don't forget the grill slips when necessary.

Stocking & Cleaning

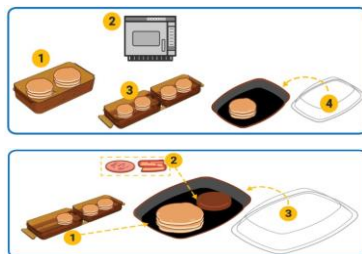
- ❑ Wash hands and role model good hygiene
- ❑ Check and maintain stock levels during shift
- ❑ Station & floor cleanliness during shift
- ❑ Review rotation, holding times and proper rotation (FIFO)
- ❑ Review how to discard expired products
- ❑ Review how to use eProduction monitors
- ❑ Use the Station Guide as a visual during training

Breakfast Assembly

- ❑ What are the customer expectations for assembled breakfast products?
- ❑ Right ingredients, fresh ingredients, and neatly assembled.
- ❑ Review glove procedures
- ❑ Review proper use of utensils

Assembling Breakfast Platters

- ❑ Hotcakes only & Hotcakes and Sausage

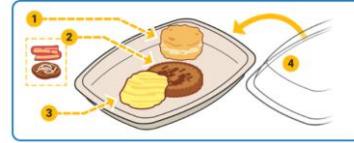


This is an optional resource for independent franchisees (who choose to use it). Franchisees are independent employers and each franchisee and each franchisee restaurant is unique. Therefore, Franchisees may choose to use all, some, or none of this resource in operating their own McDonald's restaurant(s).

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.

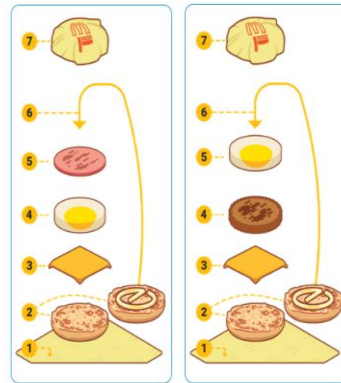
- ❑ Big Breakfast & Big Breakfast with Hotcakes

Big Breakfast

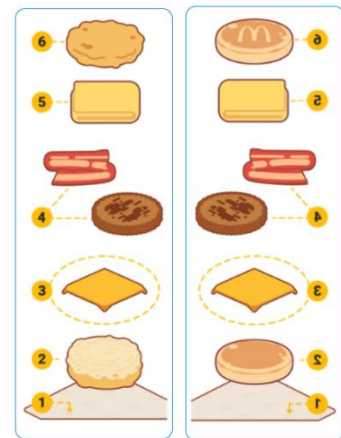


Practice Assembling Breakfast Sandwiches

- ❑ Assemble McMuffin Sandwiches



- ❑ Assemble Biscuit and McGriddle Sandwiches



- ❑ Review side orders