

Station Training Aid: **Breakfast Cooking**



**Please see the Simplified Breakfast Station Training Aid if your restaurant is on Simplified Breakfast*

Safety

- Walk new Crew through things they should look out for such as spills, unsafe conditions, or items in need of repair
- Look out for food safety hazards
 - Wear blue gloves when handling raw items at the grill
 - Use dedicated tools for the grill station
 - Do not use expired food – Look for “Best Before” date on products in the station refrigerator and freezer
 - If a product does not look cooked, do not serve it

Overview

Stocking & Cleaning

- Check and maintain stock levels during shift
- Wash hands and role model good hygiene
- Station & floor cleanliness during shift
- Use the Station Guide as a visual during training
- Clean release sheets with a sanitizer-soaked grill cloth at least every 15 minutes

UHC and eProduction

- Familiarize new Crew with the UHC and eProduction monitors
- eProduction
 - Review the different eProduction monitors (Bake, UHC, and Tempering screen)
 - Explain that the UHC monitor indicates how much product is to be cooked and held at any given time

- It is the production system for UHC management

- UHC
 - Review UHC holding time, temperature, as well as maximum quantity in the tray
 - Vertical Cabinet Management (VCM) - All the items in the UHC should be set up vertically to show how many slots are dedicated to each ingredient.
 - The waste bin for expired products, when and what it is used for

Equipment & Tools

Grill, Egg Cooker, and Combi Oven

- Familiarize new Crew with the breakfast grill settings, egg cookers and Combi oven used in the restaurant

Q-ing Oven

- Familiarize new Crew with the Q-ing oven, codes, proper product smallwares, and the different products it is used for

Combi Oven

- Familiarize new Crew with the Combi oven, proper product smallwares, and the different products it is used for

Toasters

- Familiarize new Crew with toaster and settings. Refer to the target toast guide.

Egg Tools

- Familiarize new Crew with the different smallwares that are used for cooking round eggs, folded eggs, and scrambled eggs

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.



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Grill Tools

- Familiarize new Crew with the different smallwares that are used at the grill for breakfast (sausage and eggs)

Cleaning

- Clean As You Go (CAYG): grill, grill tool organizers, area floor
- Grill equipment
 - Wash, rinse, and sanitize UHC trays every 4 hours
 - Empty and clean grill troughs daily
 - Steam cleaning the grill surface - grill surfaces should be cleaned before and after peak hours, and at least 4 times per day. This prevents the carbon buildup that happens over the regular course of cooking on the grill.

**This is a resource to use in addition to the PQRG.*

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