

Overview

Quality

- What are the customer expectations for toasted & steamed buns?
- Review eProduction, holding times & how to waste product.
- Review utensils and prep table product secondary code dates.

Stocking & Cleaning

- Wash hands and role model good hygiene.
- Check and maintain stock levels during shift.
- Station & floor cleanliness.
- Ensure the toaster belt is clean.
- Use the Station Guide as a visual during training.

Toasting Buns

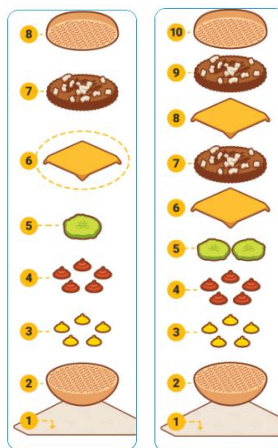
- Select correct bun and insert in toaster. Place the cut side of the bun against the heated platen.
- Place buns on wrap or in box, toast-side up. Attach grill slips, if appropriate.
- Dress and build sandwich until the assembler pulls the product & bumps the order.

Steaming Buns

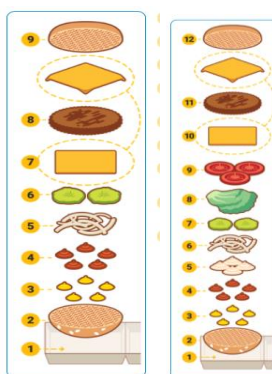
- When Filet-O-Fish appears on the KVS, place 2 buns, both crown and heel, cut-side down on spatula or directly onto steamer.
- Press start.
- When buns are fully steamed remove.
- Dress sandwich.

Sandwich Assembly Practice

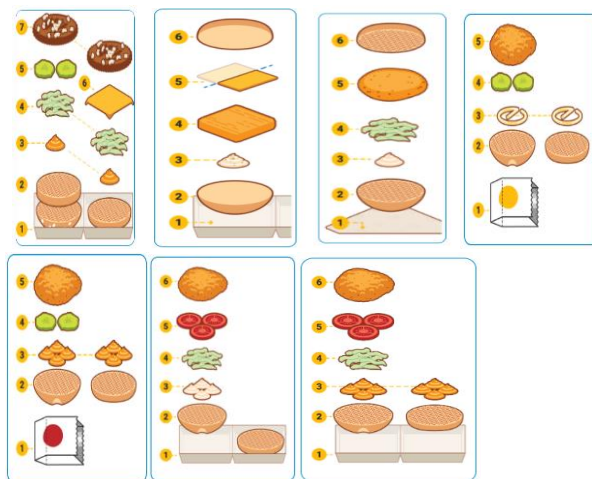
- Hamburger, Cheeseburger, McDouble, Double Cheeseburger



- Quarter Pounder, Double & Deluxe



- Big Mac, Filet-O-Fish, McChicken, and McCrispy, Spicy McCrispy, Deluxe McCrispy, Deluxe Spicy McCrispy



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.