

Station Training Aid: French Fries



General

Stocking & Cleaning

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

French Fries

Quality

- What are customer expectations for fries?
Hot, salted, and full bag or box. Hot and fresh. Light golden-brown exterior, interior texture is mealy, like a baked potato.

Basketing Using Frozen Fry Dispenser

- Open bag. Boxes of fries are stored in walk-in freezer. Fill dispenser sides with frozen fries.
- Set basket load size.

Cooking Fries

- Demonstrate how to check the oil temperature setting for Fries. It should be 335°F.
- Demonstrate how to read the Fry monitor to make and maintain the correct quantity and holding level.
- Remove basket from fry dispenser. Place in oil, push timer (fries cook for 3 mins 10 secs).
- Question: Why is it important to lift & shake basket 3-4 times after Duty Timer sounds at 30 sec.?
- Remove & drain 5-10 seconds when timer sounds. Place cooked French Fries into dump tray and hang basket back over vat to drain. Question: Why is it important to not mix new fries with old ones?

- Salt: dispense using the Accu-Salt dispenser 8" above fries and toss.
- Insert scoop into fry box or bag. Fill with fries and tilt scoop. Place fry box or bag in fry ribbon front to back. Happy meal and small fries on front. Medium and large fries on back (ensure correct rotation). **NOTE:** To fill a box, hold the scoop in one hand and the box in the other hand. Do not squeeze the box. Tip the scoop toward you, so the fries slide into the bag or box. Do not squeeze the box out of shape. Too much pressure from front to back will keep it from filling completely, while pressure on the sides will allow it to overfill. Do not tap the scoop or force it into the bag or box; the result will be an overfilled bag or box.
- Describe why FIFO is important with McDonald's Fries in the fry ribbon.
- Question: Why is it important to stagger baskets in the vats?
- Describe the Quality Timer and when it is used.

Station Maintenance

Oil maintenance

- Discuss oil care and maintenance.
- Question: How often should you skim the vats and filter the oil? Why is this important?

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.

General

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Hash Browns

Quality

- What are customer expectations for Hash Browns? *Hot, crisp outside, and golden brown.*

Cooking Hash Browns

- Demonstrate how to check the oil temperature setting for Hash Browns. It should be 360°F.
- Describe how to use the Fry monitor to determine how many Hash Browns to make and maintain the correct quantity and holding level.
- Load baskets away from fryer, over a tray with wire float guard and place one Hash Brown in each slot.
- Place basket in oil. Push timer (Hash Browns cook for 3 minutes).
- Remove basket and drain when timer sounds - drain for 5-10 seconds over vat.
- Dump Hash Browns onto Hash Brown insert at Fry Station.
- Return and drain basket over vat for at least one minute.
- Package Hash Browns as needed (ensure correct rotation). Describe why FIFO is important with McDonald's Hash Browns?
- Describe the Quality Timer and when it's used.
- Question: Why is it important to stagger baskets in the vats?

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- Question: How often should you skim the vats and filter the oil? Why is this important?

Overview

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Hot & Cold Brewed Beverages

- Demonstrate how to brew UNSWEETENED/SWEET Tea
- Demonstrate how to brew Premium Roast Hot Coffee
- Demonstrate changing OJ bag & how to dispense OJ
- Demonstrate how to make soft drinks (Automatic and Manual Beverage Systems)

Reminder steps:

- Select requested cup size for appropriate product
- Demonstrate knowledge of different cup sizes for different products. Soft drink vs OJ
- OJ doesn't have ice
- Soft Drinks have ice, unless no ice is requested by Guest

Frozen Desserts

- Demonstrate how to make a Mcflurry, including correct amount of ice cream and appropriate mix-in
Ice cream should fill cup to 1 inch above the rim. Double tap on counter. Regular McFlurry: 3 scoops/dispenses of mix-in.
Note: if peanut-containing mix-ins spill on the counter or lids of other McFlurry mix-ins, clean up the spill and sanitize the area immediately.
- Demonstrate how to make a cone (3" above cone's rim)
- Demonstrate how to make a sundae
- Demonstrate knowledge of ice cream machine Heat-Treat cycle time and proper fill levels.

Cookies and Pies

- Demonstrate how to handle and serve Cookies. Must cool for 6 min or 3 min in higher altitudes. Hold time 4 hours.
- Demonstrate boxing and labeling of pie boxes. Hold time 3 hours.

*Boxing must be done immediately when pies are removed from oven.

Quality

- Great-tasting beverage & dessert items need high-quality products. Always prepare & hold products to meet food safety & quality standards.

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Hot & Cold Brewed Beverages

- Demonstrate how to brew Premium Roast Coffee (hot & iced)
- Demonstrate changing bagged milk for McCafé beverages & bulk cream
- Demonstrate making a McCafé drink (Latte, Cappuccino, Caramel Macchiato)
- Demonstrate how to make a Mocha, Caramel Mocha, Hot Chocolate
- Demonstrate how to make Espresso & Americano
- Demonstrate how to make Iced Latte, Iced Mocha and Iced Coffee

Reminder steps:

- Select requested cup size & mark cup with slip
- Add ice & cream
 - Sm = 3 creamer shots, Med = 4 creamer shots, Lg = 5 creamer shots
- Add syrup if needed
 - **Hot beverages:** Sm = 4 pumps, Med = 5 pumps, Lg = 6 pumps
 - **Cold beverages:** Sm = 3 pumps, Med = 4 pumps, Lg = 6 pumps.
- Stir 12 times
- Cap beverage

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Frozen Beverages

- Demonstrate replacing product bag on Blended Ice Machine
- Demonstrate making a smoothie
- Demonstrate making a Frappe, including whipped cream and correct drizzle

Quality

- Great-tasting beverages need high-quality products. Always prepare & hold products to meet food safety & quality standards.