

## General

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### 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

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### 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

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### 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.