

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.

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?

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.

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?