

RECIPE WILL ONLY BE ACCEPTED WHEN ALL FIELDS ARE FILLED OUT

UNIT CHEF

NAME Robert Phillips

YES

UNIT CHEF

RECIPE HAS BEEN SCALED AND VERIFIED

NO

SIGNATURE _____

(CHECK YES OR NO)

IF NO, REASON: _____

(RECIPE WILL BE RETURNED FOR TESTING)

RECIPE NAME Cucumber Sandwich

PORTION _____

SIZE PER SERVING
(WEIGHT OR VOLUME) 1 Serving

SOURCE Commons / Popovich
(IRC, EVK, COMMONS, HSC, T&G)

YIELD _____

PORTIONS PER RECIPE _____

1

(PRODUCTION AREA) Pantry
(SAUTE, COLD PANTRY, ETC)

COOKS QUANTITY
(SPECIFY HOTELPAN, GALLON, POUND, ETC) 1 Sandwich

MENU TITLE CATEGORY
(SOUP, ENTRÉE, ETC) Sandwich

HACCP COMPLIANCE
(CHECK APPLICABLE)

HOLD & REFRIGERATE IN APPROVED, COVERED AND DATED CONTAINER AT OR BELOW 40 F
KEEP COLD FOOD READY FOR SERVICE AT 40 F OR BELOW.
KEEP HOT FOOD READY FOR SERVICE AT 135 F OR ABOVE.

APPROVED BY EXECUTIVE CHEF

Mark Baida

STEP Nr. (specify)	INGREDIENTS (BE VERY SPECIFIC, INCLUDE COMPLETE NAME AND BRAND)	AMOUNT	MEASURING UNIT (WEIGHT/VOLUME)	PREPARATION METHOD
1	Sliced Oat Wheat Bread Melrose	2	Slices	
2	Softend Cream Cheese Sub recipe	2 Ounces	Weight	
3	Slices Hot House Cucumber Thin	5 Ounces	Weight	
4	Dikon Sprouts	1 Ounce	Weight	
5	1 to 1 Olive Oil & Red Vinager Mix Sub Recipe	1/2 Ounce	Volume	
6	Slice 5 x 6 Tomato Thin	2 Ounces	Weight	
7	Red Leaf Lettuce	1 Ounce	Weight	
8	Sliced Bannana Pepper	1 Ounce	Weight	
9	Avocado Smear Sub Recipe	2 ounces	Weight	
10	Salt & Peper Sub Recipe Mix	.10 ounce	Weight	
11				
12				
13				
14				
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STEP NR (specify)	INGREDIENTS (BE VERY SPECIFIC, INCLUDE COMPLETE NAME AND BRAND)	AMOUNT	MEASURING UNIT (WEIGHT/VOLUME)	PREPARATION METHOD
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