

Orfalea Foundation- SFI

000123 - School Food AsianBBQ Chicken :

HACCP Process: #3 Complex Food Preparation

Number of Portions: 78

Size of Portions: Servings

900005 CHICKEN WHOLE RAW 8 PIECE CUT USDA COMMO...	40 lbs
000102R School Food Asian BBQ Sauce.....	2 1/2 quarts

Defrost chicken under refrigeration for 2 to 3 days prior to cooking.

Pre-heat convection oven to 350° F. (400° F. for conventional oven.)

1. Sort THAWED chicken by the piece and place in deep hotel pans. Coat chicken well with Asian barbeque sauce. (You can marinate overnight in sauce if time allows)

2. Place chicken on lined sheet pans, like pieces together (for equal cooking time). Be consistent with number of pieces per row and number of rows per tray for easy counting.

- Wings- 42 (7x6)
- Legs- 40 (8x5)
- Thighs- 24 (6x4)
- Breasts- 20 (5x4)

3. Roast in a 350°F convection oven for 25-35 minutes until chicken reaches an internal temperature 165°.F. Use an instant read thermometer. and test more than one piece per tray.

CCP: Heat to 165° F or higher for at least 15 seconds

Serve immediately or hold according to HAACP SOP. If cooking for next day service, chill according to HACCP SOP.

CCP: Cool to 70° F within 2 hours and from 70° F to 41° F or lower within an additional 4 Hours

CCP: Hold at 135° F or higher.

1 serving = 1 breast piece or 1 thigh with back or 1 drumstick AND 1 wing.

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EQUIPMENT:

- Disposable gloves
- 1-Liquid measuring cups: 1 cup
- Full sized sheet pan(s)
- Parchment papers
- 1-Speed rack
- Thermometer(s)
- Alcohol wipes

*Nutrients are based upon 1 Portion Size (Servings)

Calories	619 kcal	Cholesterol	205 mg	Protein	57.70 g	Calcium	*37.63* mg	46.80%	Calories from Total Fat
Total Fat	32.21 g	Sodium	689 mg	Vitamin A	*106.7* RE	Iron	*3.40* mg	*13.16%*	Calories from Sat Fat
Sat Fat	*9.06* g	Carbs	12.35 g	Vitamin A	*533.4* IU	Water ¹	*10.22* g	*0.00%*	Calories from Trans Fat
Trans Fat ¹	*0.00* g	D. Fiber	*0.09* g	Vitamin C	*0.4* mg	Ash ¹	*0.59* g	7.97%	Calories from Carbs
								37.27%	Calories from Protein
<p>*N/A* - denotes a nutrient that is either missing or incomplete for an individual ingredient * - denotes combined nutrient totals with either missing or incomplete nutrient data ¹ - denotes optional nutrient values</p>									

NOTICE: The data contained within this report and the NUTRIKIDS® Menu Planning and Nutritional Analysis software should not be used for and does not provide menu planning for a child with a medical condition or food allergy. Ingredients and menu items are subject to change or substitution without notice. Please consult a medical professional for assistance in planning for or treating medical conditions.