

Orfalea Foundation- SFI

000192 - School Food BBQ 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
000095R School Food Spice Mix.....	2 cups
000103R School Food BBQ Sauce.....	1 1/4 Quarts

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

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

1. Sort THAWED chicken by the piece and place in deep hotel pans. Rub spice mix on chicken and if time permits, hold overnight before roasting (allows spice flavors to develop).

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 pre-heated oven until chicken reaches an internal temperature of 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

4.. In the meantime, heat BBQ sauce until barely simmering. When chicken comes out of the oven, coat with sauce. Serve immediately or hold according to HACCP procedures.

If cooking for next day service, chill according to HAACP SOP and do not coat with BBQ sauce until after re-heating.

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:

- 1-Dry measuring cup, cup
- 1-Liquid measuring cup, gallon
- 1-Pot to heat BBQ sauce
- Full sized sheet pan(s)
- Pastry brush
- Parchment papers
- 1-Speed rack
- Thermometer(s)
- Alcohol wipes

*Nutrients are based upon 1 Portion Size (servings)

Calories	583 kcal	Cholesterol	205 mg	Protein	58.05 g	Calcium	48.32 mg	50.22%	Calories from Total Fat
Total Fat	32.51 g	Sodium	745 mg	Vitamin A	194.9 RE	Iron	4.04 mg	14.06%	Calories from Sat Fat
Sat Fat	9.10 g	Carbs	5.42 g	Vitamin A	1279.5 IU	Water ¹	*11.00* g	*0.00%*	Calories from Trans Fat
Trans Fat ¹	*0.00* g	D. Fiber	0.80 g	Vitamin C	2.2 mg	Ash ¹	*2.04* g	3.72%	Calories from Carbs
								39.86%	Calories from Protein

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