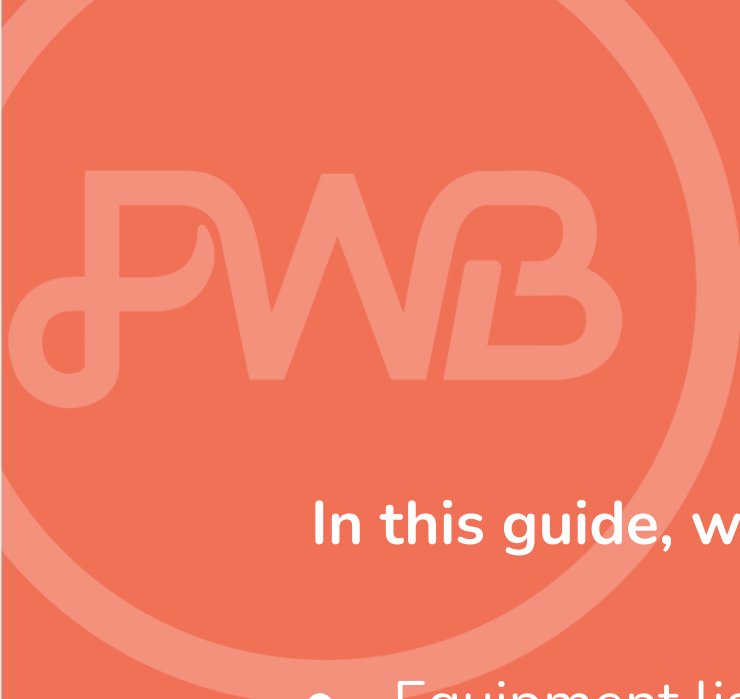


PAN ASIAN





In this guide, we will cover...

- Equipment list
- Kitchen layout
- Your training guides
- Recipes & video tutorials
- Safety & compliance guidelines
- Kitchen opening checks
- Cheat sheets

Equipment List



CATEGORY	ITEM	QUANTITY	LINK TO PURCHASE
LARGE EQUIPMENT	Countertop deep fryer	1-2 based on volume	Dual Deep Fryer
	Microwave oven	1	Microwave oven
SAFETY & COMPLIANCE	Probe/ thermometer	2	Thermometer
	Probe wipes	1 pack	Probe wipes
	Measuring jug	1	Measuring jug
	Magnetic digital timer, one per fryer basket	2	Magnetic timer
	Date labels	1 roll	Food date labels
	Black marker pens	1 pack	Black marker pens
SMALLWARES FOR PREP & SERVICE	Tongs (black or colour coded for compliance)	2 pcs	2x Black OR Green + Yellow
	Mixing Bowls (5 litre, 12 inch diameter)	4	Mixing bowls
	Squeezy bottles	6	Squeezy bottle
	Spoons	1 pack (12 pc)	Tablespoons
	Plastic containers (plus lids)	20 pcs + lids	2lt containers + lids
	Whisk	1	Whisk
	Green chopping board	1	Green chopping board
	Green knife	1	Green knife
OTHERS- SETUP	Extension lead	1	Extension lead
	Blu tack (for cheat sheets)	1 pack	Blu tack

SKU List

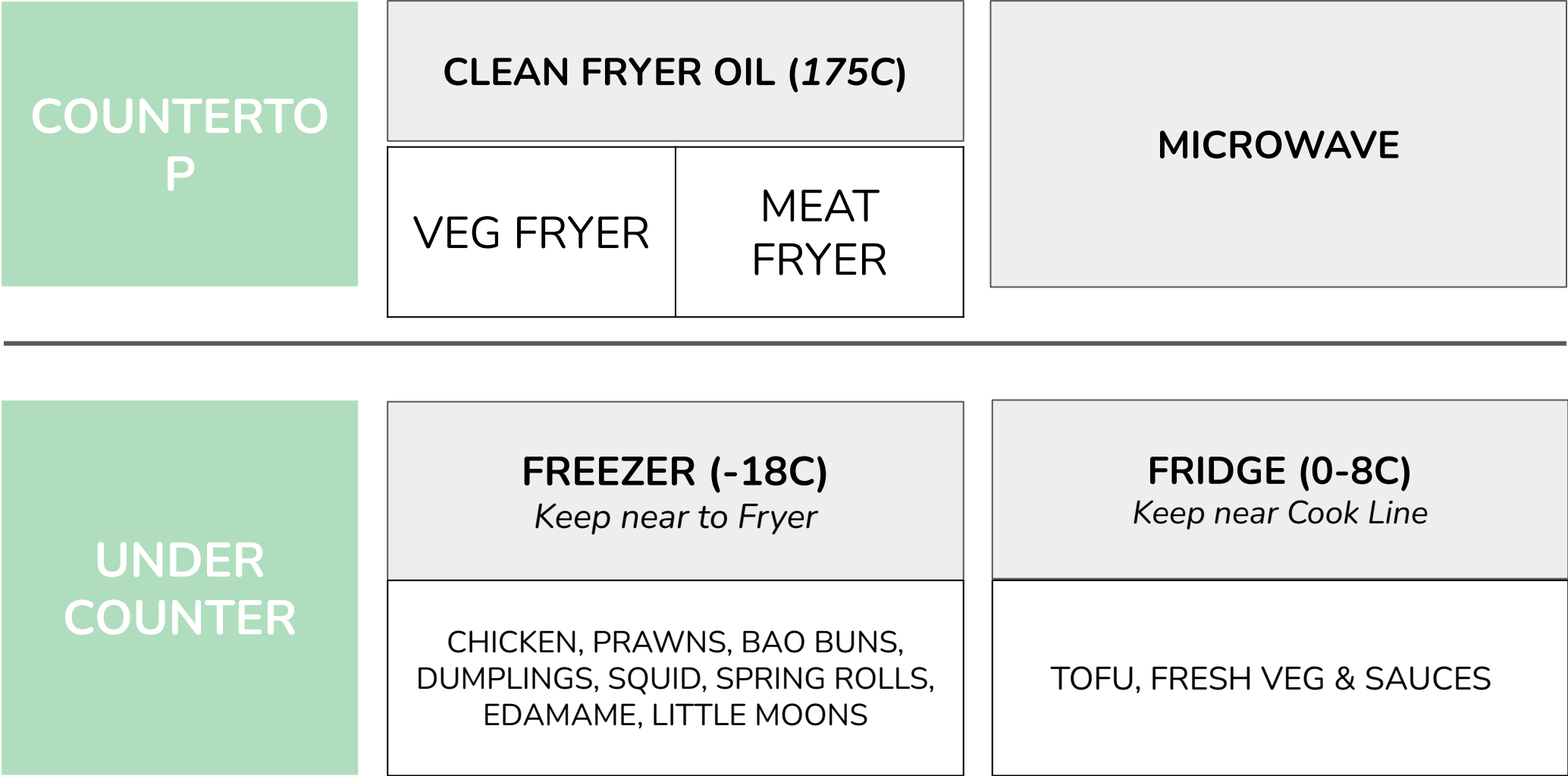


Source	F/C/A	SKU	PRODUCT NAME	Pack/ case size
JJ	Ambient	SAU941	Bibigo Hot Jang Korean Extra Hot Chili Sauce 12x260g	12x 260g
JJ	Ambient	OIL149	Sesame oil	1 x 500ml
JJ	Ambient	RIC110	Sushi rice 1 x 10kg	1 x 10kg
JJ	Frozen	CHI785	Frontier Fully Frozen Homestyle chicken Mini Fillets 50g	6x2kg
JJ	Ambient	SAU663	Java Curry Sauce Mix (No milk)1x1kg	1x1kg
JJ	Frozen	PAS121	Ajinomoto Vegetable Green Gyoza(Single) 30x20G	30x20g
JJ	Frozen	PAS120	Ajinomoto Chicken & Vegetable Gyoza (Single) 30x20g	30x20g
JJ	Frozen	ROL052	Tiger Tsingtao Vegetable Spring Rolls 10x50x15g	10x50x15g
JJ	Frozen	FSH514	JJ Salt & Pepper Squid Chunks 1x1kg	1x1kg
JJ	Frozen	FIS234	Pacific West Raw Panko Coated Prawns (21/25) 1x500g	1x500g
JJ	Frozen	VEG874	Yutaka Edamame Soybeans with Pods 1x500g	1x500g
JJ	Frozen	CHI791	Tyson Halal Whole Muscle Chicken Karaage-1x600g	1x2kg
JJ	Frozen	BUN044	KaterBake Bao Buns (Hirata)	60x50g
JJ	Ambient	SAU650	Kikkoman Tamari Soy Sauce (Gluten Free) 1x1L	1x1lt
JJ	Frozen	DES451	Little Moons Chocolate Ganache Mochi 30x2x32g	30x2x32g
JJ	Frozen	DES450	Little Moons Mango Cheesecake Mochi 30x2x32g	30x2x32g
JJ	Ambient	SAU572	Lion Thai Sweet Chilli Sauce-2x2.27L	2x2.27L
JJ	Ambient	VEG875	Yutaka Sushi Ginger (Pink) 1x1.6kg	1x1.6kg
JJ	Chilled	VGT081	Tofu King Fried Tofu 1x750g	1x750g
JJ	Chilled	VEG902	Fresh Cucumbers-1x4	1x4
JJ	Ambient	SPI700	Crispy Fried Onion 1x1kg	1x1kg

Source	F/C/A	SKU	PRODUCT NAME	Pack/ case size
JJ	Frozen	PAS130	Ajinomoto Prawn Gyoza (Single) 30x20g	30x20g
JJ	Ambient	DRK063	Coca-Cola Cans-(GB)-24x330ml	24x330ml
JJ	Ambient	DRK329	Coca-Cola Zero Sugar Cans -(GB)-24x330ml	24x330ml
JJ	Ambient	DRK062	Diet Coke Cans-(GB)-24x330ml	24x330ml
JJ	Ambient	DRK025	Harrogate Still Spring Water (PET)-24x500ml	24x500ml
JJ	Ambient	SAU714	Heinz Sticky Korean Barbecue Sauce	6x875g
JJ	Ambient	CON220	750ml Kraft Food Containers (Lid Ref CON188) 1x300	1x300
JJ	Ambient	CON222	500/650/750ml Kraft Food Container Lids 1x300	1X300
JJ	Ambient	CON211	8 oz container	1X200
JJ	Ambient	CON097	4oz Hinged Sauce Cups-1x500	1X500
JJ	Ambient	BOX152	bagasse 6" box	1X500
SS	Produce	NA	Spring Onions Bunch	N/A
SS	Produce	NA	Chillies Red	N/A
BY	Ambient	PWB	Pan Asian Bags	1 x 150pcs
BY	Ambient	PWB	Pan Asian Greaseproof	1 x 1000pcs
BY	Ambient	PWB	Pan Asian Stickers	1 x 500pcs
JJ	Ambient	MIS299	Emma Basic Roasted Black Sesame Seeds 1x1kg	1x1KG
JJ	Ambient	MIS300	Emma Basic Roasted White Sesame Seeds 1x1kg	1x1KG
JJ	Ambient	DRN482	Remedy Kombucha Ginger Lemon Cans 12x250ml	12x250ml
JJ	Ambient	DRN646	Remedy Kombucha Mango Passion Cans 12x250ml	12x250ml
JJ	Ambient	DRN485	Remedy Kombucha Raspberry Lemonade Cans 12x250ml	12x250ml

KITCHEN SETUP: COOK LINE

Our kitchens have three sections. We're happy to help you find the right layout for your space - but here's a starting point



KITCHEN SETUP: ASSEMBLY STATION



AMBIENT <i>kept near to section</i>
CRISPY ONIONS
SESAME SEEDS
6" CLAMSHELL
4 oz & 8oz POTS
KRAFT CONTAINER W LIDS
GREASEPROOF
STICKERS

SALADETTE 0-8C			
PICKLED GINGER	SLICED CHILLI	SLICED SPRING ONIONS	SLICED CUCUMBERS

ASSEMBLY BENCH

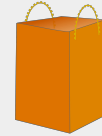
Chopping board, knife tongs

SAUCES IN BOTTLES 4oz/ 8oz
THAI SWEET CHILLI
HOT JANG
KOREAN BBQ
SOY & SESAME
KATSU (8oz)

KITCHEN SETUP: DISPATCH

OVERHEAD
SHELF

DELIVERY BAGS



STICKERS



COUNTERTOP

TABLET &
PRINTER



CUTLERY &
NAPKINS



HEAT LAMP
Hot Hold Area



UNDER
COUNTER

DRINKS FRIDGE (0-8°C)

(Coke, Coke Zero, Still Water, kombucha lemon, mango passion and raspberry lemonade.)

SIDE SAUCES

(In 4 oz Containers)

FOOD PREP VIDEOS & TUTORIALS

Watch these and practice to ensure you master these processes



Katsu sauce



Sesame soy



Sliced Cucumber



Sliced Red Chillies



Sliced Spring Onion



RECIPES & FRESH PREP GUIDELINES

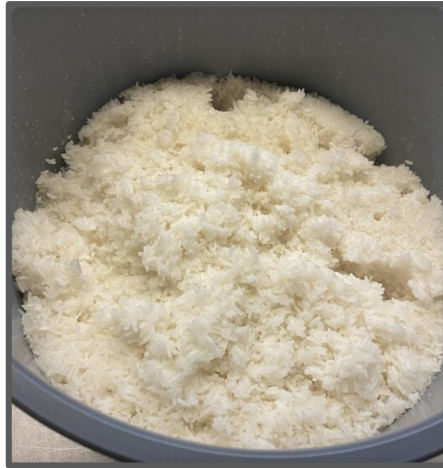
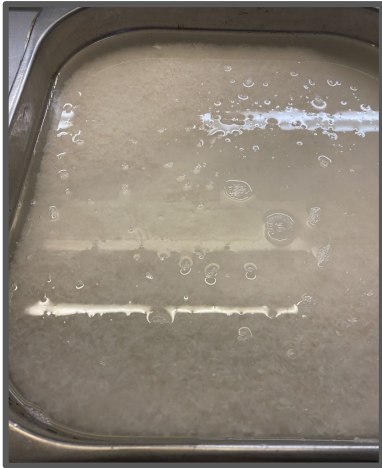
Follow these to ensure consistency & quality

KATSU SAUCE - MAKES 1.2kg- 12 PORTIONS			
SKU	INGREDIENTS	QUANTITY	METHOD
	Katsu Curry block	4x blocks (200g)	1. Combine water and Katsu cubes in a microwavable bowl. 2. Microwave for 5 min, stir until fully dissolved. 3. Microwave for a further 5 min. Stir and allow to cool down before refrigerating.
	Water	1lt	

SOY & SESAME DIP - MAKES APPROX 20 PORTIONS			
SKU	INGREDIENTS	QUANTITY	METHOD
	Soy sauce	500ml	1. Combine all ingredients in a bowl. 2. Whisk together until fully combined.
	Sesame seeds	4 tbsp (20g)	
	Sesame Oil	100ml	

VEG PREP FOR APPROX 20 PORTIONS		
INGREDIENTS	QUANTITY	SHELF LIFE
Sliced spring onions	1 bunch (approx 100g)	3 days
Sliced red chillies	100g	3 days
Sliced cucumber	1 pc (400g approx)	3 days
Keep in covered containers and refrigerate until needed		

RICE COOKING



INGREDIENTS

White rice (3kg)
Water (3.250kg)
Salt (10g)

Yield : approx
6.2kg

METHOD

1. Wash rice in running water until water runs clear
2. Add rice, salt and water to rice cooker/large pan
3. Switch on rice cooker or heat until cooked
4. Discard unserved rice after each service or four hour period.

Compliance notes :

Once cooked, rice should never be reheated unless strict guidelines are followed. This is because bacteria grow on the rice at room temperature. Once cooled and reheated, they will release toxins that cause food poisoning.

If you are planning to reheat rice, then it must be cooked until steaming hot and then be cooled to 8C or below within one hour, and then added to a fridge set to 0-8C and stored for no more than one day. It will help to divide the rice into smaller portions to cool.

If rice cools too slowly then bacteria will grow that will release toxins that will not be broken down by the reheating process. This is a major food poisoning risk.

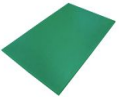
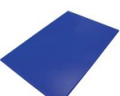
Once cooled, rice must be reheated to 75C and above or until steaming hot and used immediately.

SAFETY & COMPLIANCE

Safety comes first! Here's some key practices you must follow to ensure safe food handling practices:

Colour coded chopping boards & utensils:

Ensure you're using the correct colour according to the type of food being handled, following the guide below. This also applies to tongs and knives.

 Raw Meat	 Salads & Cooked Vegetables
 Cooked Meat	 Raw Vegetables
 Raw Fish	 Bread / Dairy

Food temperature & probing:

All cooked & reheated food must reach an internal temperature of 75C (82C in Scotland) for 1 min. Probe items on the thickest part to ensure accurate readings.



Food labelling & dating:

Any opened or prepped food items must be covered and labelled with name, current and use by date. Use shelf life table for reference on this.

DAY

R

ITEM _____

NAME _____

QTY _____

DATE _____

USE BY _____

KITCHEN OPENING CHECKS

Check all of your equipment and prep is ready before the scheduled opening time

Cook line	
Deep fryer turned on & set to correct temp (175C)	
Timers set next to fryer	
Probe & probe wipes	
Microwave on & clean	
Assembly line	
Clean utensils (spoons, tongs)	
Sauces in Squeezy bottles & 4oz containers	
Freshly cut garnishes (spring onions, chillies, cucumber)	
Ambient garnishes (crispy onions)	
Cheat sheets laminated & visible	
Fridge & freezer inventory check	
Drinks fridge replenished	
Packaging & dispatch	
Pens	
Packaging & labels	
Heat lamps	
Tablets on & ready to go	
Printers on & paper roll in	

HOW TO PROCESS AN ORDER

When an order is received your tablet will alert you and the ticket will print automatically. Follow these steps to avoid mistakes

When a customer makes an order, the Deliverect tablet is set to auto-accept & print - you don't need to do anything or manage the status of orders manually. When an order is received 2 copies of the ticket will print automatically.

From there:

Here's a checklist of order process...

Action	Reason
One ticket should be used on the cook line and the other should be stapled to the bag when the order is made	Matching items to the correct order
Have plenty of pens and a stapler in your dispatch area to check off orders and close bags	Missing items are the No.1 reason for refunds!
Bags should be sealed securely to make sure food stays warm and prevents items from falling out in transit	Keeps food warm
Heat lamps should be used to keep orders warm while waiting for pick up	
Drivers should mark orders as "accepted" when your order has been picked up	Dispatching the right bag, Prep Time Measure

Order Checklist	
Attach ticket to bag	
Check off each item with a pen on a ticket before packing it into the bag	
Sticker bag closed securely	
If driver not ready, place items under the heat lamp to keep warm	
Driver swipes accepted after order collection	

PACKAGING ORDERS

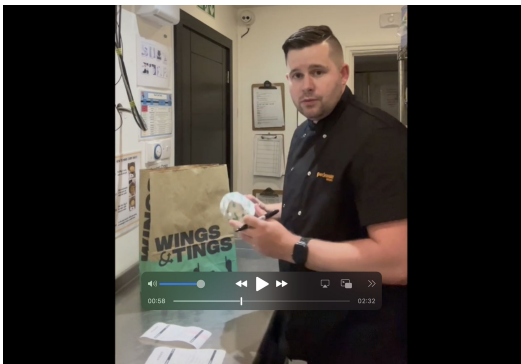
Following these guidelines will ensure orders are correctly packed and avoid missing or wrong items



Scan the QR to watch a video on how to pack a bag correctly...

Remember:

- Choose the right bag and sticker for the brand on the ticket.
- Put drinks, dips and cutlery (when requested) in the bag first.
- Tick every item on the receipt as you put it into the bag. This confirms to yourself and the customer that you haven't missed anything.
- Pack the heavier items on the bottom so soft foods don't get crushed.
- Fold the bag down tightly so the driver can't shake up the contents.
- Keep the bag in a warm place until the driver arrives.



COMPLIANCE - INGREDIENT SHELF LIFE

Safety comes first! Here's some key practices you must follow to ensure safe food handling practices:

Category	Product	Shelf life
Frozen protein meat	Chicken tenders	3 months
Frozen protein meat	Chicken Dumplings	3 months
Frozen protein seafood	Panko prawns	3 months
Frozen protein seafood	Salt & pepper squid	3 months
Frozen side seafood	Prawn dumplings	3 months
Frozen protein veg	Tofu	3 months
Frozen side veg	Spring rolls	3 months
Frozen side veg	Veg dumplings	3 months
Frozen side veg	Edamame	3 months
Frozen buns	Bao buns	3 months

Category	Product	Shelf life
Fresh prep	Cucumber	Day + 2
Fresh prep	Chilli	Day + 2
Fresh prep	Spring onion	Day + 2
Prepped sauce	Katsu sauce	7 days refrigerated
Prepped sauce	Soy sesame sauce	7 days refrigerated

PAN ASIAN CHEAT SHEETS

peckwater
BRANDS

**2 CHILLI SLICES
IN EACH BAO**

**3G CRISPY ONIONS
IN EACH BAO**

**3G SPRING ONIONS
IN EACH BAO**



**10G CHOICE
OF SAUCE**



OF



OR



OR



OR



**5G PICKLED GINGER
IN EACH BAO**



PROTEIN



1 IN EACH BAO



1 IN EACH BAO



1.5 IN EACH BAO



1 IN EACH BAO
(CUT IN HALF)

**3 CUCUMBER SLICES
IN EACH BAO**



2 X BAO BUNS



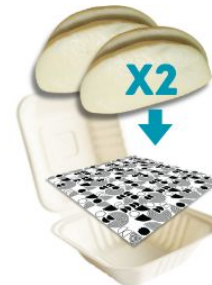
CHICKEN BAO
BUN / SANDO



PRAWN BAO
BUN / SANDO



SQUID BAO
BUN / SANDO



TOFU BAO
BUN / SANDO

**BAO BUNS /
BAO SANDOS**



TO BUILD



TO PACK



3 CHILLI SLICES



10G CRISPY ONIONS



5G SPRING ONIONS



10G PICKLED GINGER



3 CUCUMBER SLICES



25G EDAMAME



**40G CHOICE
OF SAUCE**



ZIG ZAG



HOT JANG

OR



KOREAN BBQ

OR



SWEET CHILLI

OR



KATSU CURRY

PROTEIN



3 PCS



4 PCS



5 PCS



4 PCS

210G RICE



RICE BOWLS

**CHICKEN
RICE BOWL**

**PRAWN
RICE BOWL**

**TOFU RICE
BOWL**

**VEG DUMPLING
RICE BOWL**



TO BUILD



TO PACK



3 CHILLI SLICES



5G SPRING ONIONS



3G SESAME SEEDS



5G CRISPY ONIONS



40G CHOICE
OF SAUCE



HOT JANG

OR



KOREAN BBQ

OR



SWEET CHILLI

OR



KATSU CURRY



ZIG ZAG



2 PCS
CUT IN HALF

250G SKIN
ON FRIES
FROZEN WEIGHT



CRISPY TOFU
PIMPED FRIES



ZIG ZAG



3 PCS
CUT IN HALF



CRISPY SQUID
PIMPED FRIES



ZIG ZAG



3 PCS
CUT IN HALF



KARAAGE CHICKEN
PIMPED FRIES



250G



SKIN ON
FRIES



TO BUILD
PIMPED FRIES



TO PACK



FRIES



TO BUILD

WINGS



TENDERS



PRAWNS



SQUID



KARAAGE



**40G CHOICE
OF SAUCE**



HOT JANG

OR



KOREAN BBQ

OR



SWEET CHILLI

OR



KATSU CURRY

OR



PLAIN



6 PCS

**CHICKEN
WINGS**



4 PCS

**PANKO
PRAWNS**



8 PCS

**SALT & PEPPER
SQUID / CRISPY
SQUID**



4 PCS

**CHICKEN STRIPS
/ CHICKEN
TENDERS**



8 PCS

**KARAAGE
CHICKEN /
CHICKEN BITES**

FRIED

TO PACK



SIDES

ALL INCLUDE A DIP ON THE SIDE
BE CAREFUL NOT TO FORGET THIS



40G CHOICE
OF SAUCE
IN 40Z POT



OR



TO PACK



8 PCS

MICROWAVE - 1 MIN



5 PCS

FRY 175°C - 4 MINS



5 PCS

FRY 175°C - 4 MINS



5 PCS

FRY 175°C - 4 MINS



5 PCS

FRY 175°C - 3 MINS



100G

MICROWAVE WITH
WATER 2.5 MINS



TOFU BITES
/ TOFU NUGS



CHICKEN
GYOZA /
DUMPLING



PRAWN
GYOZA /
DUMPLING



VEGETABLE
GYOZA /
DUMPLING



SPRING
ROLLS



EDAMAME
BEANS



**KARAAGE/
CHICKEN BITES**



CHICKEN STRIPS



CHICKEN WINGS



PANKO PRAWNS



CRISPY TOFU



**SWEET CHILLI
SAUCE**



PLAIN RICE



SPRING ROLLS



KATSU SAUCE



**SALT & PEPPER
SQUID**



BAO BUNS



HOT JANG SAUCE



**PICKLED
GINGER**



VEG DUMPLING



SOY & SESAME DIP



**SLICED
CUCUMBER**



PRAWN DUMPLING



**KOREAN
BBQ SAUCE**



SPRING ONION



VEG DUMPLING



EDAMAME BEANS



SKIN ON FRIES



**SLICED RED
CHILLIES**



CRISPY ONION



**BLACK & WHITE
SESAME SEEDS**



GREASEPROOF



CLAMSHELL



750ML BOWL



8OZ POT



4OZ POT

INGREDIENTS KEY



COOKING TIMES

COOKING TIMES ARE APPROXIMATE AND TO BE USED AS GUIDELINE
ONLY ALWAYS PROBE FOODS FOR 1 MIN AT 75°C (SCOTLAND 82°C)



Cook
from
Frozen



175°C 5 MINS



Cook
from
Frozen



175°C 3 MINS

PANKO PRAWNS



Cook
from
Frozen



175°C 5-6 MINS

CHICKEN TENDERS



Cook
from
Frozen



175°C 2 MINS

SALT & PEPPER
SQUID



Cook
from
Frozen



175°C 4 MINS

PRAWN DUMPLING



Cook
from
Frozen



175°C 5 MINS

SPRING ROLLS



Cook
from
Frozen



175°C 4 MINS

VEG DUMPLING



PROBE TO 75°C



COOK FROM
AMBIENT



DEEP FRYER



COOK FROM
FROZEN



VEG DEEP FRYER



MICROWAVE
COOKING



CHICKEN WINGS

Cook
from
Frozen



175°C 5 MINS



BAO BUNS

Cook
from
Frozen



900 WATTS 1 MIN



EDAMAME

Cook
from
Frozen



900 WATTS 2:30 MINS



PLAIN RICE

Cook
from
Ambient



900 WATTS 2:30 MINS



CRISPY TOFU

Cook
from
Frozen



900 WATTS 1 MIN