

GREEK & DONER STACK



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SUS**

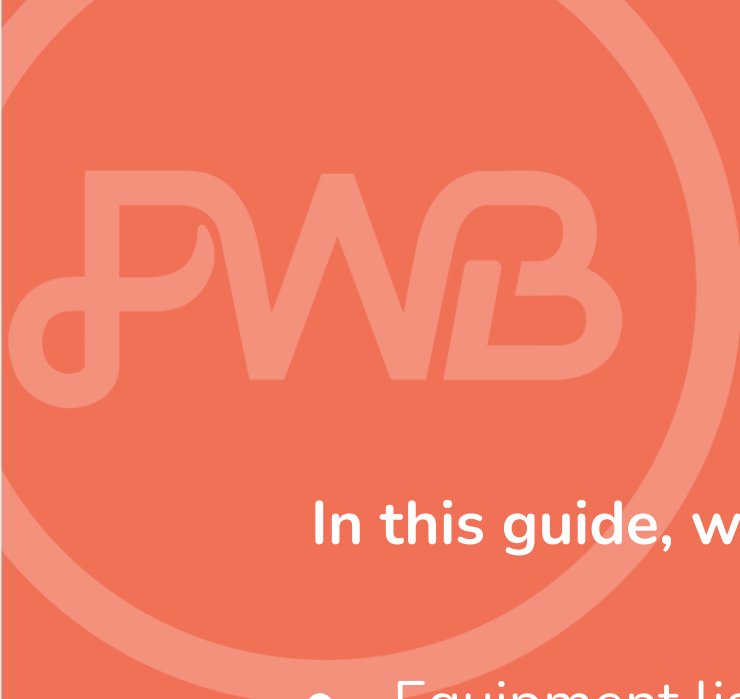


DÖNR
GERMAN STREET FOOD



**GREEK
OUT!**





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

A list of equipment & tools you'll need to operate this brand



Type	Large Equipment	Link	QTY	Article no.
SERVICE	Griddle (<i>Shaved Meats. Can be pan</i>)	Link	2	DB167
SERVICE	Stainless Steel Spatula	Link	1	GT029
SERVICE	Charcoal grill (<i>Breads</i>) (<i>ridged Griddle Pan can work</i>)		1	
SERVICE	Double Compartment Fryer (5L per compartment)	Link	1	FC257
SERVICE	Microwave 25ltr 1000W	Link	1	FB862
COMPLIANCE	Instant Thermometer	Link	2	CF992
COMPLIANCE	Magnetic digital timer (one per fryer basket)	Link	2	DP028
COMPLIANCE	Probe Wipes	Link	1	DE853
MEP	Tongs (black/colour coded for compliance)	Link	6	CB153
MEP	Mixing Bowls (5 litre, 12 inch diameter)	Link	6	K536
MEP	Squeeze Bottles	Link	10	K657
MEP	Whisk	Link	1	DF117
MEP	Spoons	Link	1 pack	C120
MEP	Plastic Containers	Link	2 packs	CS828
MEP	Electric Scales	Link	1	F201
MEP	Green Chopping Knife	Link	1	C868
MEP	Green Chopping Board	Link	1	J012

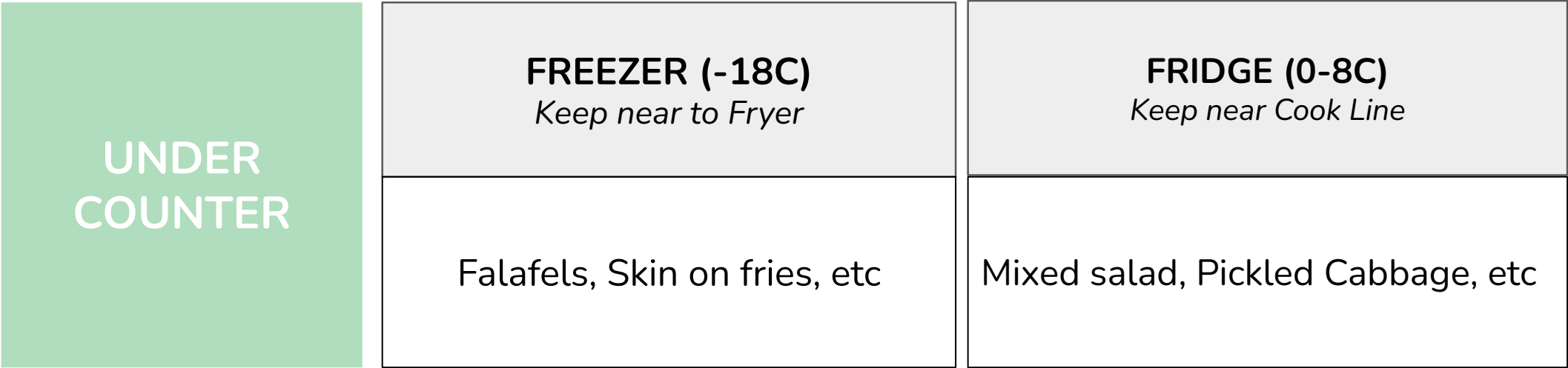
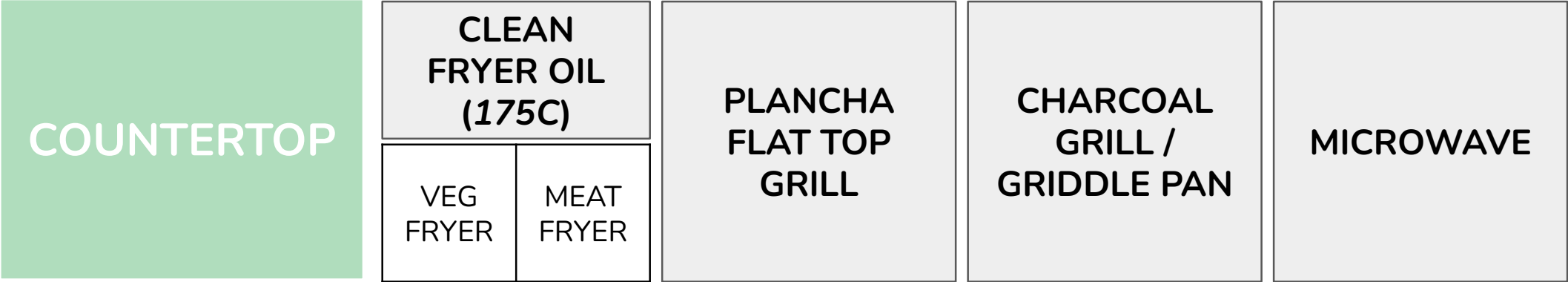
INGREDIENT LIST

A list of SKUs you'll need to operate this brand

SKU	PRODUCT NAME	Presentation	Pack/ case size	STACK
PWB	Branded GREASEPROOF	Ambient	1 x 1000	GREEK
BRE161	Pitta Breads 21cm -10x6	Ambient		GREEK
SPI282	Rajah Paprika 1x400g	Ambient	1 x 480g	GREEK
SPI597	JJ Oregano	Ambient	1 x 800g	GREEK
SAU315	Red Wine Vinegar	Ambient	1x 1000ml	GREEK
SELF SOURCE	Sugar	Ambient		GREEK
CON097	4oz Hinged Sauce Cups	Ambient	1 x 500	GREEK
CON236	8oz/255ml Round Kraft Bowl (Lid Ref CON237)	Ambient	1 x 400	GREEK
CON237	8oz/255ml Round Kraft Bowl Lids (Bowl Ref CON236)	Ambient	1 x 400	GREEK
BAG006	Large Brown Paper Carrier Bags with Flat Handles 1x250	Ambient	1 x 250	GREEK
BAG008	Foil Bags (7x9x12")	Ambient	1 x 500	GREEK
CON116	JJ Medium Kraft Takeaway Food Container (97x148x94mm)	Ambient	1 x 200	GREEK
DON176	JJ Halal Pre-Cooked & Cut Lamb Doner Kebab (Bag) 1x800g	Frozen	1x 800g	GREEK
VEG246	Sapori D'Italia Mistoliva Mixed Marinated Pitted Olives	Chilled	1 x 3kg	GREEK
DON198	Pre-grilled Chicken Gyros 2x2.5kg	Frozen		GREEK
DON199	Pre-grilled Pork Gyros 2x2.5kg	Chilled		GREEK
SAU969	Mustard Sauce 1x2kg	Frozen		GREEK
SAN166	Tzatziki 1x2kg	Chilled		GREEK
SAU339	Meze Houmous	Chilled	1 x 1920g	GREEK
SAU564	Crucials Hot Stuff Very Hot Chilli Sauce	Ambient	1x5L	GREEK
VEG017	Cucumbers (Class I)	Chilled	1 x (14-16)	GREEK
VEG007	Loose Tomatoes (Class I)	Chilled	1 x 6kg	GREEK
VEG001	Red Cabbage	Chilled	1 x 10kg	GREEK
VEG701	Red Onions	Chilled	1 x 4kg	GREEK
CHP165	JJ Super Crisp Double Crunch 3/8 Skin On Chips	Frozen	4 x 2.27kg	GREEK
VGT017	Gosh Moroccan Falafel Bite	Frozen	2 x 1kg	GREEK
DES404	Letsdough Pistachio Baklava	Frozen	1 x 1Kg	GREEK
CHE192	Yamas Frozen Halloumi Fries	Frozen	1 x 1kg	GREEK

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>
255ml ROUND CONTAINERS AND LIDS
MEDIUM CRAFT FOOD CONTAINERS
4OZ POTS
PAPER BAGS
GREASEPROOF & FOIL BAGS
STICKERS

SALADETTE 0-8C			
PICKLED CABBAGE	MIXED OLIVES	MIXED SALAD	HOUMOUS

ASSEMBLY BENCH

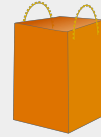
Chopping board, knife tongs

SAUCES 4oz pots
HOUSE SAUCE
TZATZIKI
HOT SAUCE

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)

SIDE SAUCES

(In 4 oz Containers)

FOOD PREP VIDEOS & TUTORIALS

Watch these and practice to ensure you master these processes



Gyros & Doner



Gyros &
Doner Boxes



Salad Mix



Pickled Cabbage



RECIPES & FRESH PREP GUIDELINES

Follow these to ensure consistency & quality

	SALAD MIX - MAKES 1kg - APPROX 10 PORTIONS			
	SKU	INGREDIENTS	QUANTITY	METHOD
	VEG007	Tomatoes	250g	1. Top & tail cucumber. Slice into 4 quarters lengthways & remove pulp core. Slice each quarter into 3 and dice into to roughly 7mm cubes. 2. Remove tomato core and dice into 7mm cubes. 3. Dice onion, roughly 7mm again. 4. Mix together and refrigerate.
	VEG701	Red Onion	250g	

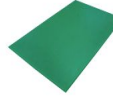
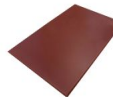
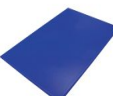
	PICKLED CABBAGE - MAKES 3kg - APPROX 50 PORTIONS MUST BE PREPARED AT LEAST 24 HOURS IN ADVANCE			
	SKU	INGREDIENTS	QUANTITY	METHOD
	SAU315	Red Wine Vinegar	1 litre	1. To make the brine, stir sugar and salt into vinegar and water until completely dissolved. Set aside. 2. Remove soft outer layer of the cabbage. Slice in half to remove the core. Fine slice / mandolin red cabbage to approx 3mm. 3. Leave to soak in pickling brine for at least 24 hours before serving.
	NA	Water	1 litre	
	Self Source	Sugar	4 x tsp	
	Self Source	Salt	4x tsp	
	VEG001	Red Cabbage	3 kilo	

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	ITEM _____	R
	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)	
Plancha/ Flat top switched on & oiled	
Timers set next to fryer	
Probe & probe wipes	
Microwave on & clean	
Assembly line	
Clean utensils (spoons, tongs)	
Sauces in bottles & 4oz containers	
Fresh garnishes	
Ambient garnishes	
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 an order is received 2 copies of the ticket will print automatically.

From there:

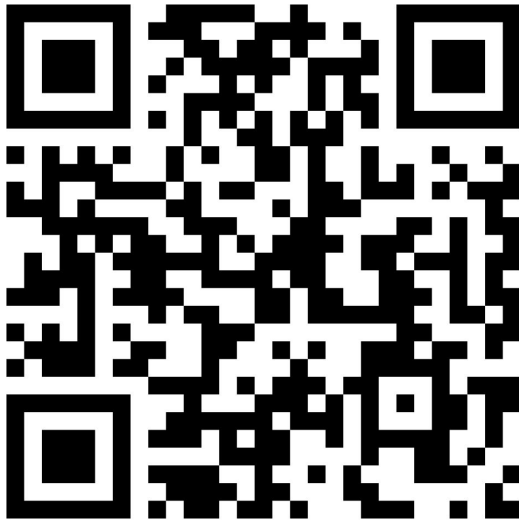
Here's a checklist of order process...

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

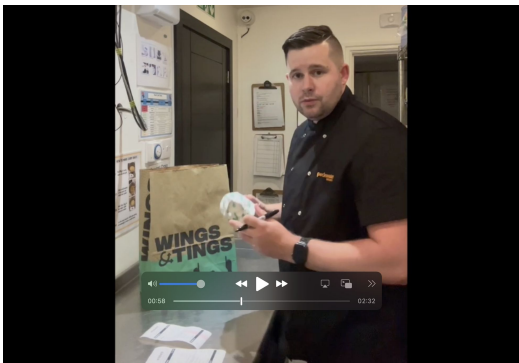
Following these guidelines will ensure orders are correctly packed and avoid missing or wrong items



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	Lamb Doner	3 months
Frozen protein - Meat	Chicken Gyros	3 months
Frozen protein - Meat	Pork Gyros	3 months
Frozen side	Skin on Fries	3 months
Frozen side	Falafel Bites	3 months
Frozen side	Pistachio Baklava	3 months
Frozen side	Halloumi Fries	3 months

Category	Product	Shelf life
Garnish	Pickled Cabbage	7 days refrigerated
Garnish	Mixed salad	2 days refrigerated
Garnish	Mixed Olives	180 days cool, dry place
Sauce	House Sauce	4 days after opening refrigerated
Sauce	Tzaziki	4 days after opening refrigerated
Side	Houmous	3 days after opening refrigerated

COMPLIANCE - TEMPERATURE RECORD SHEETS

Safety comes first! Use these to keep records of safe temperature controls in the kitchen

It is extremely important that correct procedures are followed when hot holding food, and the temperatures for these are regularly checked and recorded.

Print the sheets in the next page for daily use and ensure all staff follow these guidelines.

Any food items that have been in hot hold and not used must be discarded at the end of the shift/day.

SC4 – Hot Hold/Display

[For food to be held hot for more than 2 hours]

DATE	FOOD	TIME INTO HOT HOLD	CORE TEMP* after 2 hrs on display	CORE TEMP* after 4 hrs on display	CORE TEMP* after 6 hrs on display	COMMENTS/ACTION	SIGNED

NOTE: *Keep hot food above 63°C

Manager/Supervisor check on	/	/	/	/	/	/	/
Initials							

GREEK CHEAT SHEETS

peckwater
BRANDS

60G



90G



100G



50G SAUCE CHOICE



OR



1 PIECE



1 PIECE



1 PIECE



GYROS

CHICKEN
GYROS

PORK
GYROS

LAMB
GYROS

HALLOUMI
GYROS



TO BUILD



60G



90G



100G



50G SAUCE CHOICE



OR



OR



1 PIECE



1 PIECE



1 PIECE



DONER

**CHICKEN
DONER**

**PORK
DONER**

**LAMB
DONER**

**FALAFEL
DONER**



TO BUILD



100G



130G



100G



50G SAUCE **CHOICE**



OR



1 PIECE
IN QUARTERS



1 PIECE



1 PIECE



GYROS BOX

**CHICKEN
GYROS BOX**

**PORK
GYROS BOX**

**LAMB
GYROS BOX**

**HALLOUMI
GYROS BOX**



TO PACK



100G



130G



100G



50G SAUCE CHOICE



OR



OR



TO PACK



1 PIECE
IN QUARTERS



1 PIECE



1 PIECE



DONER BOX

CHICKEN
DONER BOX

PORK
DONER BOX

LAMB
DONER BOX

FALAFEL
DONER BOX



SIDES



**OREGANO
FRIES**



**PAPRIKA
FRIES**



**SALAD
POT**



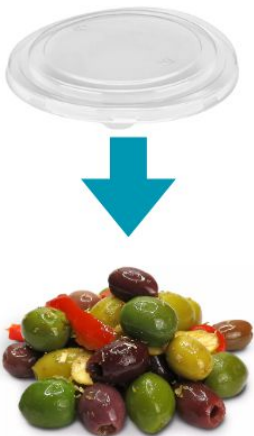
HUMMUS



TZATZIKI



SIDES

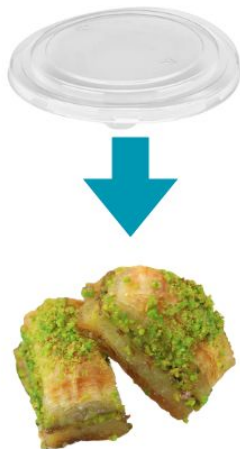


150G



255ML

OLIVES

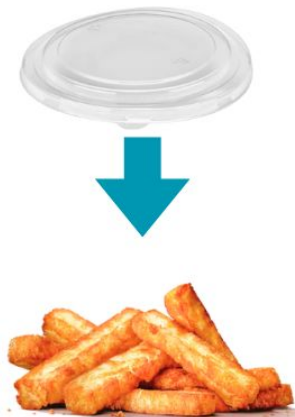


2 PCS



255ML

**PISTACHIO
BAKLAVA**



120G
FROZEN



255ML

**HALLOUMI
FRIES**



50G
OR



50G



4OZ

**SAUCE
POT**



100G
FROZEN



255ML

FALAFELS



**CHICKEN
GYROS**



**PICKLED RED
CABBAGE**



HOT SAUCE



**PORK
GYROS**



SALAD MIX



TZATZIKI



LAMB DONER



OREGANO



HOUSE SAUCE



**HALLOUMI
FRIES**



PAPRIKA



**PISTACHIO
BAKLAVA**



FALAFEL



HUMMUS



OLIVES



**PITA /
FLATBREAD**



FRIES

INGREDIENTS KEY



KRAFT BOX



GREASEPROOF



255ML

255ML POT



4OZ

4OZ POT



FOIL BAG