

MEXICAN STACK





The purpose of this guide- We will cover...

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

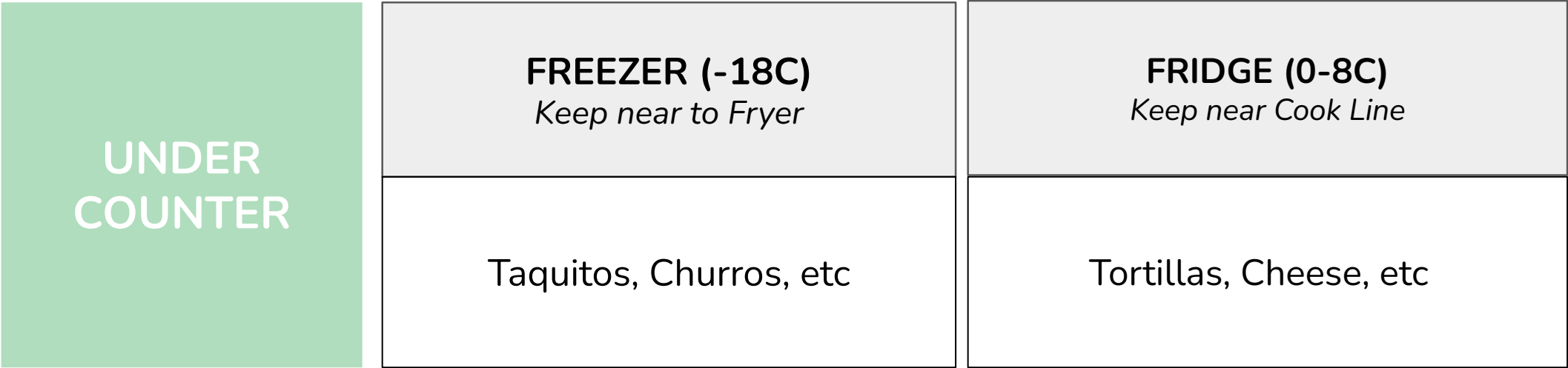
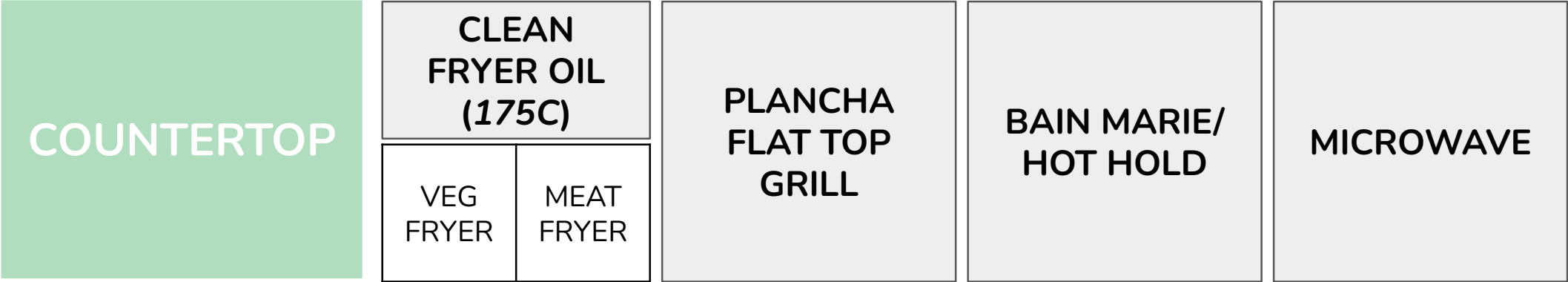
EQUIPMENT LIST

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

CATEGORY	ITEM	QUANTITY	LINK TO PURCHASE
LARGE EQUIPMENT	Countertop deep fryer	1-2 based on volume	Dual Deep Fryer
	Flat top/plancha	1	Countertop Griddle (plancha)
	Microwave oven	1	Microwave oven
SAFETY & COMPLIANCE	Probe/ thermometer	2	Thermometer
	Probe wipes	1 pack	Probe wipes
	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
	Microwaveable containers	1 case	Microwavable containers
	Sugar shaker	1pc	Sugar shaker
	1/6 gastro + 30 ml ladle	1 each	1/6 gastro + 30ml Ladle
	Spoodles	1x Red & 1x Green	Red & green
	Mixing Bowls (5 litre, 12 inch diameter)	2	Mixing bowls
	Spoons	1 pack (12 pc)	Tablespoons
	Plastic storage containers & lids	20 pcs + lids	2lt containers + lids
	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

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>
750ML CONTAINERS & LIDS
1000ML CONTAINERS & LIDS
4OZ POTS
PAPER BAGS
GREASEPROOF & FOIL SHEETS
STICKERS

SALADETTE 0-8C			
CORIANDER	SOUR CREAM	SHREDDED CHEESE	PICKLED ONIONS

ASSEMBLY BENCH

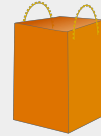
Chopping board, knife tongs

SAUCES IN BOTTLES & 4oz pots
MILD SALSA
MEDIUM SALSA
SPICY SALSA
GUACAMOLE
CHEESE 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



Chopped coriander



House Beans



House Peppers



FOOD PREP VIDEOS & TUTORIALS

Watch these and practice to ensure you master these processes



Burrito



Cheesy corn Tacos



Bowl



Quesadilla



Flour Tacos



Nachos

RECIPES & FRESH PREP GUIDELINES

Follow these to ensure consistency & quality



HOUSE BEANS - MAKES 2015g - APPROX 50 PORTIONS

SKU	INGREDIENTS	QUANTITY	METHOD
VGT050	Tinned black beans (1 tin, drained)	1550g	1. Drain black beans. 2. Combine with refried beans and fajita spice in a large bowl. 3. Mix until well blended, label and keep covered in the fridge until needed.
VGT029	Refried beans (1 tin)	415g	
SPI645	Fajita spice	50g	



HOUSE PEPPERS - MAKES 780g - APPROX 40 PORTIONS

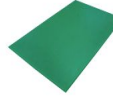
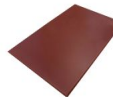
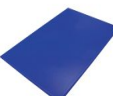
SKU	INGREDIENTS	QUANTITY	METHOD
VEG559	Sliced peppers (defrosted)	1kg bag (750g Defrosted & drained weight)	1. Defrost peppers overnight in the fridge and drain excess liquid. 2. Combine with fajita mix until well blended, label and keep covered in the fridge until needed.
SPI645	Fajita spice	30g	

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 _____	
	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	
Hot hold (Bain Marie) on and on correct temp	
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



Take the correct bag by brand.



Tape or sticker the receipt on the top left corner.

3

Pack napkins and cutlery if requested.

4

Once the food is ready, pack the bag tightly, trying to keep the heavy dishes on the bottom.

5



Close the bag and keep in your hot cupboard until the drivers arrive.

6



Make sure to **TICK EVERY ITEM ON THE RECEIPT** as you pack them inside the bag. This assures us and the customer that there are no missing items.

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	Pulled beef	3 months
Frozen protein - Meat	Chicken	3 months
Frozen protein - Veg	Cauli bites	3 months
Frozen protein - Veg	Sliced peppers	3 months
Frozen side - Salsa	Mild salsa	3 months
Frozen side - Guacamole	Guacamole	3 months
Frozen side - Rice	Mexican rice	3 months
Frozen side	Jalapeno poppers	3 months
Frozen side	Churros	3 months
Frozen side	Corn tortilla	3 months

Category	Product	Shelf life
Garnish	Coriander	3 days refrigerated
Garnish	Pickled onions	7 days refrigerated
Toppings	Sour cream	7 days refrigerated
Toppings	Shredded cheese	7 days 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							

MEXICAN CHEAT SHEETS

peckwater
BRANDS

3G
CORIANDER



10G
PICKLED ONIONS



20G

CHOICE OF:



OR



OR



80G



CHICKEN PASTOR



PULLED BEEF



CAULIFLOWER BITES



2 X
6" FLOUR
TORTILLAS



FLOUR
TACOS

PASTOR CHICKEN
TACOS

PULLED BEEF
TACOS

CRISPI CAULI
TACOS



TO BUILD



TO PACK



IF REQUESTED



OR



OR



OR



4OZ

5G
PICKLED ONIONS



3G
CORIANDER



**FOLD AND
TOAST**



80G
GRATED CHEESE



80G



CHICKEN PASTOR



PULLED BEEF



HOUSE PEPPERS

2 X
**6" CORN
TORTILLAS**



**CHEESY
CORN TACOS**

**PASTOR CHICKEN
TACOS**

**PULLED BEEF
TACOS**

**GRILLED VEG
TACOS**



TO BUILD



TO PACK



**DON'T
FORGET**



OR



OR



4OZ

CUT INTO 3



FOLD AND TOAST



40G



HOUSE PEPPERS



80G

GRATED CHEESE



12"
TORTILLA



QUESADILLAS

**PEPPERS + CHEESE
QUESADILLA**



CHICKEN PASTOR



12"



**CHICKEN + CHEESE
QUESADILLA**



PULLED BEEF



12"



**BEEF + CHEESE
QUESADILLA**

**DON'T
FORGET**



OR



OR



TO BUILD



TO PACK



20G
SOUR CREAM



20G
GRATED CHEESE



20G

CHOICE OF:



OR



OR



50G
HOUSE PEPPERS



60G
HOUSE BEANS



80G



80G
MEXICAN RICE



12" TORTILLA



BURRITOS

**PASTOR CHICKEN
BURRITO**

**PULLED BEEF
BURRITO**

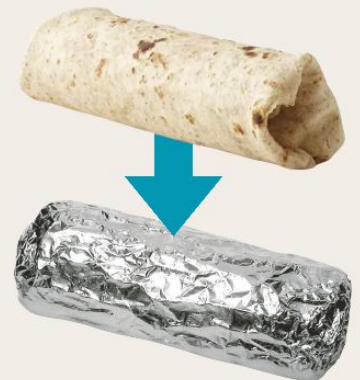
**VEGGIE
BURRITO**



TO BUILD



TO PACK



**LOOK OUT FOR
ADDED EXTRAS**

**GUACAMOLE
(IN BURRITO)**



OR

**DOUBLE MEAT
(IN BURRITO)**



OR

EXTRA DIP IN POT



5G
PICKLED ONIONS



20G
SOUR CREAM



20G
GRATED CHEESE



20G

CHOICE OF :



OR



OR



50G
HOUSE PEPPERS



80G



CHICKEN PASTOR

60G
HOUSE BEANS



CAULIFLOWER BITES



PULLED BEEF



175G
MEXICAN RICE



BOWLS
(NAKED BURRITOS)

**CHICKEN
PASTOR BOWL**

**VEGGIE
BOWL**

**PULLED BEEF
BOWL**



TO BUILD



TO PACK



**LOOK OUT FOR
ADDED EXTRAS**

**GUACAMOLE
(IN BURRITO)**



OR

**DOUBLE MEAT
(IN BURRITO)**



OR

EXTRA DIP IN POT



40Z



MILD SALSA
OR



MEDIUM SALSA
OR



SPICY SALSA



50G
TORTILLA CHIPS

**TORTILLA
CHIPS**

CHIPS + DIP



SPICY SALSA

MEDIUM SALSA

MILD SALSA



**CHIPS + DIP
TRIO**



GUACAMOLE



CHIPS + GUAC



**ENSURE
PIPING HOT**



CHEESE SAUCE

TO PACK



IN SEPARATE POTS



80G
CHEESE SAUCE



20G
MILD SALSA



40G



HOUSE PEPPERS



CHICKEN PASTOR



PULLED BEEF



TO PACK

HOT



HOT



ON THE NACHOS

5G
PICKLED ONIONS



40G
HOUSE BEANS



50G
GRATED CHEESE



100G
TORTILLA CHIPS



**DON'T
FORGET**



OR



OR



IF REQUESTED

LOADED NACHOS

**VEG LOADED
NACHOS**

**CHICKEN LOADED
NACHOS**

**BEEF LOADED
NACHOS**



2 PCS



CHEESE
TAQUITOS



5 PCS



JALAPENO
POPPERS



4 PCS



CHURROS &
CHOC SAUCE



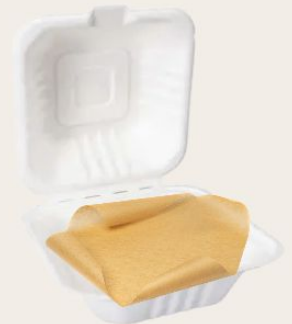
1 SLICE



BROWNIE
CHEESECAKE



TO PACK



SIDES &
DESSERTS



GUACAMOLE



MILD SALSA



CHEESE SAUCE



GRATED CHEESE



12" TORTILLA



6" TORTILLA



CORN TORTILLAS



TORTILLA CHIPS



SOUR CREAM



SPICY SALSA



MEDIUM SALSA



PICKLED ONIONS



HOUSE BEANS



CHICKEN PASTOR



CAULIFLOWER BITES



PULLED BEEF



MEXICAN RICE



HOUSE PEPPERS



CHOC SAUCE



CORIANDER



JALAPENO POPPERS



TAQUITOS



CHURROS



BROWNIE CHEESECAKE



CLAMSHELL



TIN FOIL



1000ML BOWL



750ML BOWL



LID FOR BOWL



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)

HOT HOLDING

FOOD MUST BE KEPT AT 63C MINIMUM AND
PROBED REGULARLY

HEATED FOOD MUST BE DISCARDED AFTER
2 HOURS IF NOT CONSUMED

			900 WATTS	2 MIN
CHICKEN PASTOR				
			900 WATTS	2 MIN
PULLED BEEF				
			900 WATTS	2:30 MINS
MEXICAN RICE				
			900 WATTS	1:30 MIN
HOUSE BEANS				
			900 WATTS	1:30 MIN
HOUSE PEPPERS				
			900 WATTS	1 MIN
CHEESE SAUCE				


 PROBE TO 75°C


 DEEP FRYER


 VEG DEEP FRYER


 COOK FROM CHILLED


 COOK FROM FROZEN


 MICROWAVE COOKING

			175°C	3 MINS
CRISPY CAULIFLOWER				
			175°C	5 MINS
CHURROS				
			175°C	3 MINS
CHEESE TAQUITOS				
			175°C	3 MINS
JALAPENO POPPERS				