

Baker Need to Know Study Guide

Use this information to study for the Baker Quiz.

General

- Food is kept out of the temperature Danger Zone (41°-135°F).
- All shelf lives start when cooking process is complete unless otherwise specified in the recipe.
- All Team Members wash hands every 20 minutes in warm, soapy water for 20 seconds.
- Pre-portioned pudding and SF/NSA desserts: display in neat, vertical rows with a minimum of 3 deep per row. Only 1 variety of product per row.
- Frozen biscuits baked at 325°F for 18-20 minutes, panned in a honeycomb pattern with staggered rows of 4 biscuits.
- Frozen sugar-free cookies are baked for 10-12 minutes.
- Hot foods are served hot, with a minimum temperature of 150°F for all hot foods on display.
- Cold foods are served cold, with a maximum temperature of 40°F for all cold foods on display.
- No empty serving containers on any bar. Product is replenished within 3 minutes, with a goal of 1 minute.
- Bakery display must be full during breakfast hours.
- Shelf life of portioned SF/NSA puddings and gelatins is 1 hour on display.
- Banana pudding is mixed and held refrigerated for a minimum of 1 hour before serving.
- Banana Pudding served in a half-size pan in a cold well or (if well not available) in tulip bowls.**
- Cotton Candy is on display and machine is in use and operating during lunch and dinner (optional during breakfast).
- Shelf life of Cotton Candy tied in a plastic bag on a display tree is 4 hours.**
- Immerse bananas and strawberries in cold produce wash for at least 90 seconds before using.
- All pre-made items are prepped out of view of the Guest.
- Shelf life of Yeast Rolls held for Bread Pudding is 24 hrs.**
- Shelf life of Bread Pudding is 4 hrs.**

Ice Cream

- Ice cream machines operating during all business hours, including breakfast.
- Ice cream machine cleaned and sanitized daily with KAY-5 Sanitizer.
- If using leftover soft serve product, all foam is removed from the liquid. Machine never primed using leftover mix. No more than 1 gallon of leftover mix added to the hopper at a time.**
- Soft serve product cycle broken on Thursday & Sunday nights.
- Three ICEE flavors are required during all business hours, including breakfast.

Cookies/Brownies

- Shelf life of all cookies is 4 hours on display.
- Fudgy Brownies yield 48 ct. (6x8) per half-size baking pan.
- Shelf life of Fudgy Brownies is 4 hours on display and 24 hours tightly wrapped at room

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temperature.

- Pre-made Rice Krispies Treats yield 48 pieces (6x8) per prepackaged sheet. **For chocolate dipped only, yield of Rice Krispies Treats is 96.**

Pies

- Ready-to-bake NSA pies baked from frozen state for 1 hour.
- Remove all paper between slices for all frozen, pre-cut pies.
- Each pie is cut into 10 slices and served whole on pie plates.
- Shelf life of pies on display is 4 hours.

Cakes

- Shelf life of cupcakes is 4 hours on display, 24 hours covered and frosted or unfrosted.
- All decorated cakes are refrigerated for a minimum of 1 hour before cutting and serving.
- All round cakes (except sugar-free and NSA) cut into 14 slices.
- Small, round sugar-free and NSA cakes cut into 8 pieces.
- Cheesecake cut into 14 slices and served whole.
- 6" Vanilla Sugar-Free cake and SF/ NSA pies are served pre-portioned on small plates.
- Cake display pedestals are cleaned or changed out as needed and whenever a new cake is served.
- First slice of whole pie and whole cake can be removed and individually plated to keep display neat. These pieces can be served pre-portioned or added back to the whole pie or cake display when room is available.
- Shelf life of all cakes on display is 4 hours.
- Shelf life of all cake layers (not decorated) is 24 hours covered in the cooler, stored in single layers on paper-lined pans that are wrapped completely with plastic wrap.
- Shelf life of all assembled, decorated cakes is 48 hours covered in the cooler.

Chocolate Dipped/Drizzled

- Chocolate Dipped/Drizzled items must be available during all business hours, including breakfast.
- Chocolate flavored coating heated to minimum of 100°F before use.
- Leftover Chocolate Flavored Coating is reheated to 100°F and then stirred until all lumps are dissolved and product is smooth.
- Leftover chocolate-flavored coating is never refrigerated.
- Before serving, immerse fruits in cold produce wash for a minimum of 90 seconds.
- The shelf life of all chocolate dipped/drizzled products is 4 hours on display and 24 hours under refrigeration except for Truffles which are 4 hours on display and 48 hours refrigerated.
- Allow part of chocolate dipped/drizzled product to be visible. Only chocolate dipped truffles should be completely covered with chocolate.

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Buffet Labels and Signs

- All food and beverages must be labeled with product name and calorie count.
- Buffet labels are clean and in good condition.
- Buffet labels are in proper position on the sneeze guard above the product they are labeling. By law, they must be placed individually or collectively within 5 feet of where the product is displayed.
- No hand-written or P-touch labels are permitted.

Golden Corral Traditional Favorites

Yeast Rolls

- 8 oz. of yeast by weight is used in Yeast Rolls.
- 110°F tap water is used to activate yeast for Yeast Rolls.
- Dough balls for Yeast Rolls covered completely—yet loosely—with plastic wrap and proofed at room temperature until they double in size (45-90 min.) before cutting.
- To create a more flavorful and better-proofed product, cut rolls should be held overnight before baking.
- Cut Yeast Rolls proof in proofer until double in size.
- Refrigerate only cut Yeast Rolls, never dough balls.
- Yeast Rolls for Steakburgers and Mini Steakburgers may be held covered for 24 hours or may be split, buttered, and held up to 10 hours covered.
- Shelf life of baked Yeast Rolls on display is 30 minutes.
- Rolls are brushed with melted, block margarine just before serving.
- Store dough mix and yeast at room temp. (70-80°F). Do not refrigerate.

Carrot Cake

- 1 crock of crushed, drained pineapple used in baking recipe.
- 1 ½ crocks of shredded carrots used in baking recipe.
- 1 batch yields 8 10" layers.
- Combine water, oil, and cake mix first before adding carrots and pineapple in baking recipe.
- Carrot Cake is baked at 325°F for 26-28 minutes.
- Cake layers are cooled for 10 minutes in pans after baking and the baking paper is peeled off for storing.
- Use only drained, crushed pineapple, not pineapple tidbits.
- Do not store shredded carrots in water.
- Carrot Cakes should have a shell border of frosting around the cake base.
- Carrot Cakes should be topped with a total of 7 carrots. Do not cut through the decorative carrots.

Hospitality

- The Golden Rules of Hospitality

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- Always make Guests feel welcome. Greet Guests as they arrive in the dining room and while they are dining. Thank them as they leave.
- Make a Connection. Make Guests feel appreciated and important.
 - Acknowledge Guests as you move through the restaurant
 - Make eye contact
 - Be friendly and smile
 - Engage in conversation
- Help Guests.
 - Be a good listener
 - Ask Guests if they found what they were looking for
 - Answer questions

What the Guest Expects

- Guests Feel Special and Important
 - Greet Guests as they arrive
 - Follow the 5ft. Rule
 - Be friendly - smile and make eye contact
 - Engage in conversation
 - Thank Guests for visiting
- Guests Are Offered Beverage Refills
 - Know what Guests are drinking
 - Offer a refill when glass is half full
- Guests Experience Quality Food
 - Abundance and variety
 - Hot food hot and cold food cold
 - Fresh, full pans
- Guests Dine in a Clean Restaurant
 - Bussed, clean tables
 - Clean restrooms
 - Clean bar areas and floors