

Preparing great tasting food:

7 simple steps to cooking great food for your Residents

STEP 1

Pre-loading checklist

Check you have enough portions of the correct menu item and any special dietary requirements

Record all batch codes into the Temperature Log Book

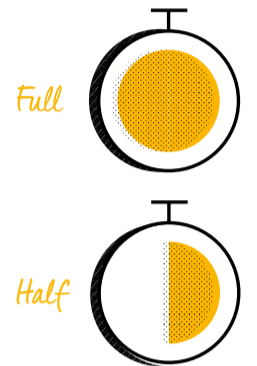


STEP 2

Check the lid information

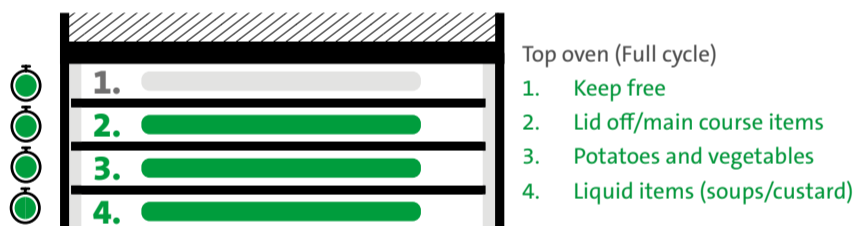
Sort the foils into full cycle and half cycle, checking each lid of every product

- ✓ Cook with lid on
- ✓ Cook with lid off
- ✓ Lift the corners
- ✓ Handle with care, contains hot liquid



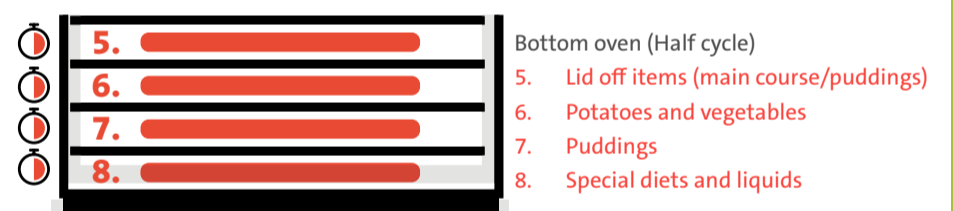
STEP 3

Loading the oven-full cycle



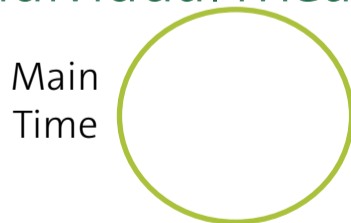
STEP 4

Loading the oven-half cycle



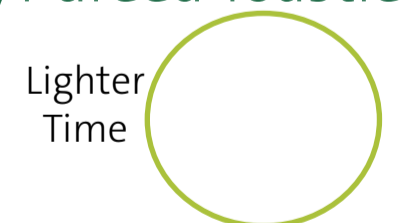
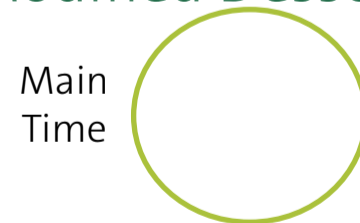
STEP 5

Loading Textured Modified & Individual Meals



STEP 6

Loading Diabetic & Textured Modified Desserts/Pureed Toasties



STEP 7

Service times



Serving great tasting food

4 simple steps to serving great food for your Residents

STEP 1

Health & safety

Ensure you and those around you are kept safe at all times

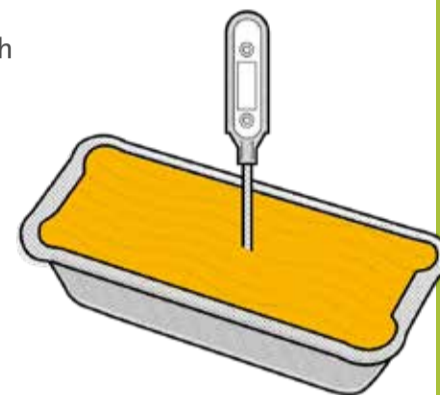
- ✓ Fold down sharp foil corners
- ✓ Stand behind the door when opening
- ✓ Protect hands using oven cloth or gloves. Arms should also be covered to reduce risk of scalds and burns
- ✓ Support foils underneath with a spanned hand when removing from the oven. Be aware that the pack may contain liquid, such as gravy or sauce, so extra care and time may be required to prevent burns or scalds



STEP 2

Temperature probing

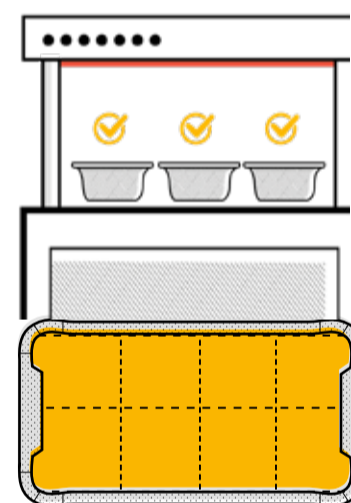
- ✓ Remember to clean the probe with a probe wipe between each item
- ✓ Either lift or remove the lid and probe the centre of the food
- ✓ If any item has not reached at least 75°C (82°C in Scotland) return to oven
- ✓ Record the temperatures into your Temperature Log Book



STEP 3

Pre-service preparation

- ✓ Tidy appearance, washed hands
- ✓ An organised service counter with cutlery, crockery, herbs and garnish at the ready
- ✓ Pre portion (pies, crumbles, pasta bakes)
- ✓ Stir (soups, casseroles, curries and sauces)
- ✓ Sufficient serving spoons and utensils for each dish and jugs for custard and gravy



STEP 4

Ensuring an excellent dining experience

You can make a real difference to the whole service experience

- ✓ Each meal must be well presented and look appetising
- ✓ Serve hot food on a hot plate and chilled food on a cold plate
- ✓ Wipe any spillages from around the sides of plates and bowls
- ✓ Ensure the resident receives the meal they ordered and that it is appropriate to their dietary needs
- ✓ Never send a meal to a resident that you would not want to receive yourself

