



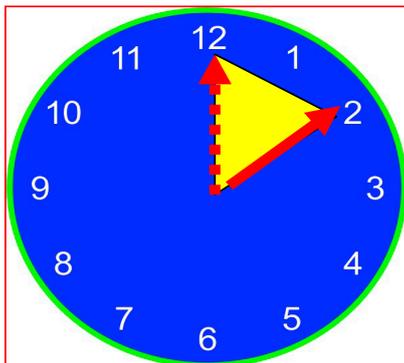
# Southern Fried Chicken Sandwiches, Subs & Wraps



Check out the video: <https://tinyurl.com/y9lc9fna> to learn about the  
make-up of Sandwiches



# Sandwich Time Codes



All Southern Fried Chicken sandwiches and burgers have a maximum 10 minute discard time.

This must be adhered to at all times to ensure maximum product quality.

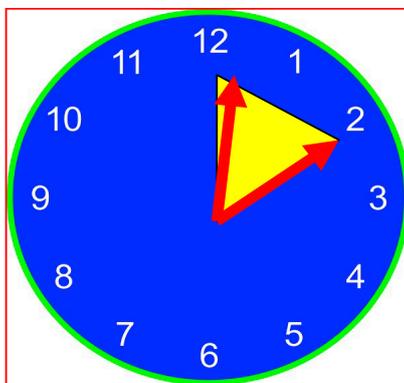
Southern Fried Chicken uses a simple system to ensure that the holding times are not exceeded; all sandwiches must be marked with a discard time using the method described below.

Each sandwich is marked with a discard time which tells us when we should throw the sandwich away.

As we will only keep the sandwiches for 10 minutes we do not look at the hour hand of the clock so these diagrams show only the minute hand.

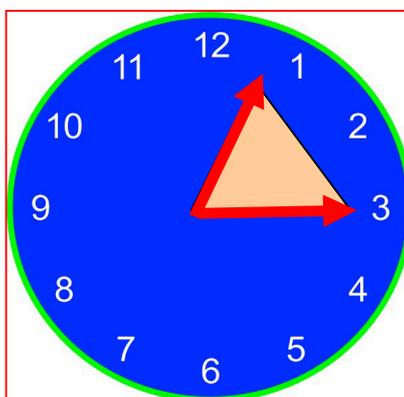
For example if we were to make a sandwich when the minute hand is on 12 we would mark on the wrapper the number 2.

If the minute hand were on 1 we should mark 3 and so on.



If the minute hand is less than halfway between numbers we should write the time that corresponds to the previous number.

If the minute hand is nearer the number 12 than the 1 we should write the number 2 on the sandwich and discard the sandwich at ten minutes past the hour.



If the minute hand is more than half way between numbers, we should write the time that corresponds to the next number the minute hand will point to.

If the minute hand is nearer the number 1 than the 12 we should write the number 3 on the sandwich and discard the sandwich at quarter past the hour.

# Southern Fried Chicken

Recommended holding time: 10 mins

## Ingredients:

Marinated chicken pieces

But Mil Dip

Southern Fried Chicken Premier Plus Breading



## Food safety

Wash hands.

## Prepare ingredients

Ensure the chicken is drained, and that any thigh joints have been dislocated.

Dip the chicken into the But-Mil Dip.

## Bread the chicken

Bread lightly with Premier Plus Breading.

Allow to rest for 10 to 15 minutes before frying.

## Pressure fry the chicken

Stage cook 325°F (163°C) for 1 minute then at 295°F (145°C) for approximately 12:30.

Use a digital thermometer to ensure a minimum core temperature of 86°C has been achieved. Adjust the cooking times as necessary.

## Package

Pack in Southern Fried chicken box or taper tray as required.

## Food hygiene

Clean any preparation surface using a food safe sanitiser.  
Clean as you go.

# Chicken Nuggets and Strips

Recommended holding time: 10 mins

## Ingredients:

100 to 120g chicken fillets

But Mil Dip

Southern Fried Chicken Premier Plus Breading



## Food safety

Wash hands.

## Nuggets

Cut the fillet into 25g cubes. Usually 4 to 5 per fillet.

## SFC strips

Cut the fillet length wise into 35g strips. Usually 3 per fillet.

## SFC mini fillets

Cut the fillets lengthwise in to 50g to 60g mini fillets. Usually 2 per fillets as normal fillet weight is about 125g.

## Bread the chicken

Bread the cubes or strips using the normal SFC procedure in the required breading.

## Pressure fry the chicken

Fry at 325°F for 4 minutes.  
Use a digital thermometer to ensure chicken is cooked.

## Package

Pack 6 nuggets in an Southern Fried Chicken Sandwich Box.

Package 3 strips in a Southern Fried Chicken chip scoop.

## Food hygiene

Clean any preparation surface using a food safe sanitiser.  
Clean as you go.

# Popcorn Chicken

Recommended holding time: 10 mins

## Ingredients:

Chicken Breast cut into 1cm cubes



## Food safety

Wash hands.

## Prepare the But Mil

In a bowl whisk together 1 part But-Mil Dip and 2.5 Parts water until smooth. Can be stored un-used in a chiller for 24 hours.

**Once used discard after 4 hours.**

## Prepare breading

Mix 1 part Southern Fried Chicken Lemon Pepper with 13 Parts of Southern Fried Chicken Plain Breading by weight.

Alternatively use our ready mixed Premier Plus or Hot'N'Flakey Breading for convenience.

## Bread the chicken

Using the left hand dip the chicken in to the But-Mil Dip so that it is covered. Again with the left hand remove the chicken from the But-Mil Dip and place in to the breading. Using the right hand, cover the chicken evenly with breading and place in the pan. Ensure that the chicken has a nice even coating for best results. Place the popcorn bites in to a sieve and sieve to remove excess flour.

Remove Broaster basket from the oil the drop the sieve contents in to the Vizu Pressure Fryer basket.

Fry immediately to prevent Popcorn sticking together.

## Cooking

Cook in the Vizu Pressure Fryer for 2 minutes at 325°F (165°C)

## Food hygiene

Clean any preparation surface using a food safe sanitiser.  
Clean as you go.

# Chicken Fillet Classic

Recommended holding time: 10 mins

## Ingredients:

- 1 Southern Fried Chicken fillet
- 4" sesame seeded bun
- 20g shredded lettuce
- 20g mayonnaise
- Sandwich box



## Food safety

Wash hands.

## Production procedure

Mark Sandwich Box with discard time.  
Place Sandwich Box on work surface.

## Toast bun

Place toasted heel in bottom section of box.  
Place toasted crown in top section of box.

## Mayonnaise

Dispense mayonnaise onto bun crown. Use a spatula to ensure crown is completely covered. Alternatively a sauce boss dispenser will ensure accurate portion control.

## Lettuce

Place lettuce on mayonnaise. Ensure crown is completely covered.

## Chicken fillet

Using cooked food tongs place single Southern Fried Chicken fillet on the heel.

## Packaging

Using two hands and holding onto crown turn the crown over and assemble the two halves of the sandwich. By holding the fillet on to the bun the dressings will be kept on.

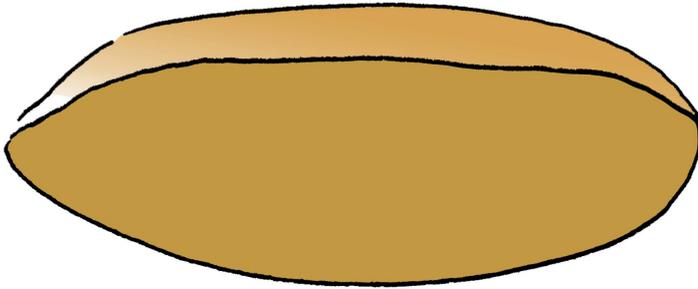
## Close box

Close box carefully and place finished product into holding cabinet. Recommended holding time is 10 minutes for best product quality.

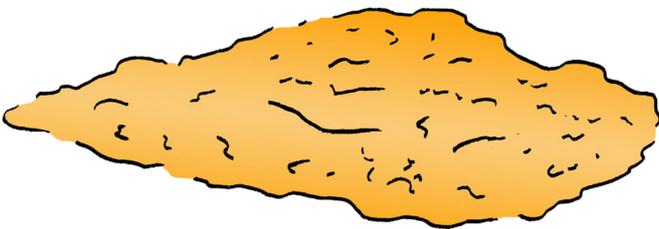
## Food hygiene

Wipe down Prep Area using sanitiser. Clean as you go.

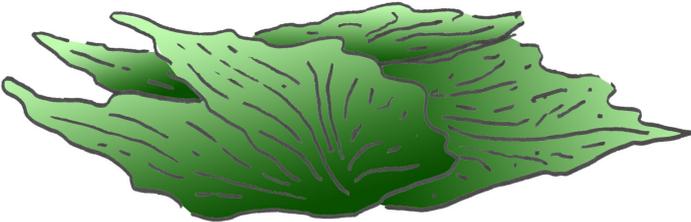
# Chicken Fillet Classic



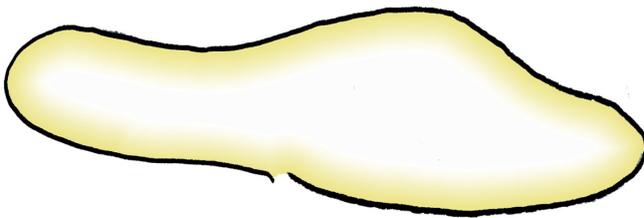
Heel



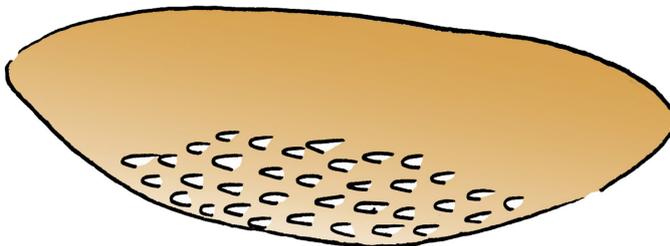
Chicken Fillet



Lettuce



Mayonnaise



Crown

# Chicken Cheesy Fillet Sandwich

Recommended holding time: 10 mins

## Ingredients:

- 1 Southern Fried Chicken fillet
- 4" sesame seeded bun
- 1 cheese slice
- 20g shredded lettuce
- 20g mayonnaise
- Sandwich box



## Food safety

Wash hands.

## Production procedure

Mark Sandwich Box with discard time.  
Place Sandwich Box on work surface.

## Toast bun

Place toasted heel in bottom section of box.  
Place toasted crown in top section of box.

## Mayonnaise

Dispense mayonnaise onto bun crown. Use a spatula to ensure crown is completely covered. Alternatively a sauce boss dispenser will ensure accurate portion control.

## Lettuce

Place lettuce on mayonnaise. Ensure crown is completely covered.

## Chicken fillet

Using cooked food tongs place single Southern Fried Chicken fillet on the heel.

## Cheese slice

Place a single slice of cheese on top of the lettuce.

## Packaging

Using two hands and holding onto crown turn the crown over and assemble the two halves of the sandwich. By holding the fillet on to the bun the dressings will be kept on.

## Close box

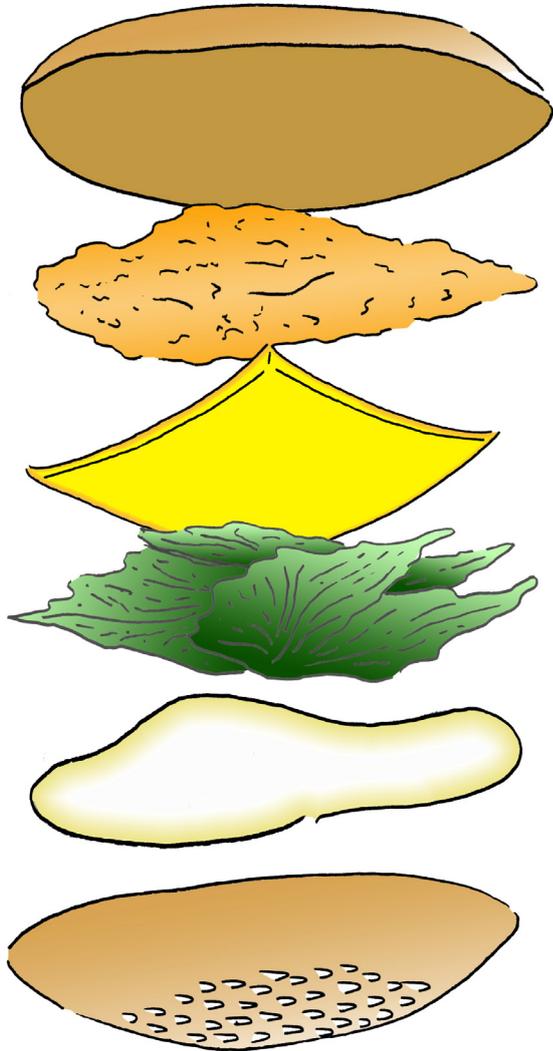
Close box carefully and place finished product into holding cabinet. Recommended holding time is 10 minutes for best product quality.

## Food hygiene

Wipe down Prep Area using sanitiser. Clean as you go.



# Chicken Cheesy Fillet Sandwich



Heel

Chicken fillet

Cheese

Lettuce

Mayonnaise

Crown

# Classic BLC Chicken Bacon Sandwich

Recommended holding time: 10 mins

## Ingredients:

- 1 Southern Fried Chicken fillet
- 4" sesame seeded bun
- 1 cheese slice
- 1 bacon slice
- 20g shredded lettuce
- 20g mayonnaise
- Sandwich box



## Food safety

Wash hands.

## Production procedure

Mark Sandwich Box with discard time. Place Sandwich Box on work surface.

## Toast bun

Place toasted heel in bottom section of box. Place toasted crown in top section of box.

## Mayonnaise

Dispense mayonnaise onto bun crown. Use a spatula to ensure crown is completely covered. Alternatively a sauce boss dispenser will ensure accurate portion control.

## Lettuce

Place lettuce on mayonnaise. Ensure crown is completely covered.

## Chicken fillet

Using cooked food tongs place single Southern Fried Chicken fillet on the heel.

## Cheese slice

Place a single slice of cheese on top of the lettuce.

## Bacon slice

Place a single slice of grilled bacon on to the chicken fillet. Heat bacon in microwave on Full for 5 sec.

## Heel

Place the heel on to the sandwich.

## Packaging

Using two hands and holding onto crown turn the crown over and assemble the two halves of the sandwich. By holding the fillet on to the bun the dressings will be kept on.

## Close box

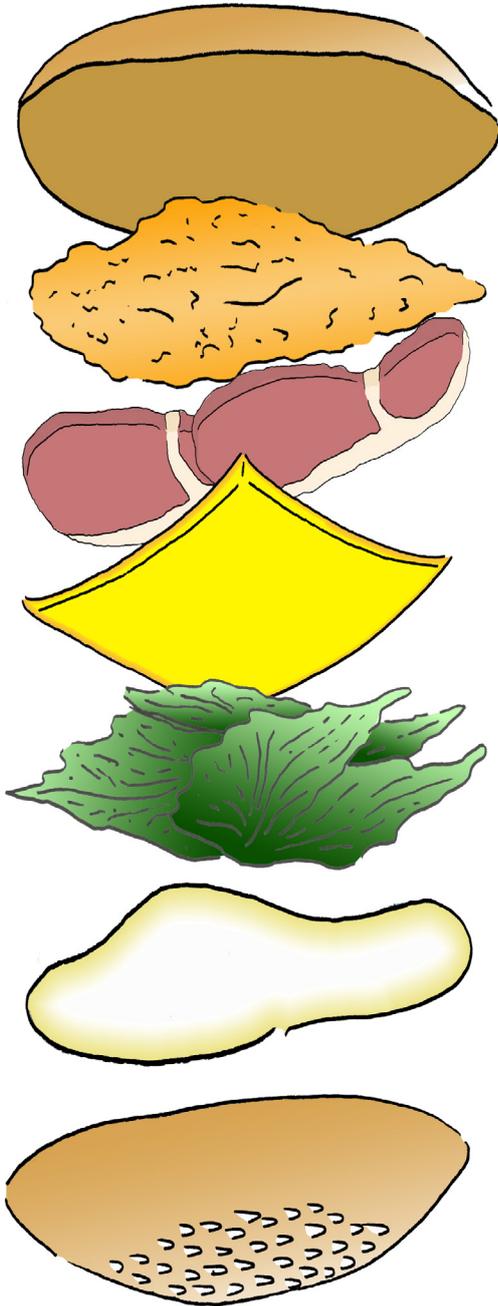
Close box carefully and place finished product into holding cabinet. Recommended holding time is 10 minutes for best product quality.

## Food hygiene

Wipe down Prep Area using sanitiser. Clean as you go.



# Classic BLC Chicken Bacon Sandwich



Heel

Chicken fillet

Bacon

Cheese

Lettuce

Mayonnaise

Crown

# Empire Fillet Sandwich

Recommended holding time: 10 mins

## Ingredients:

- 1 Southern Fried Chicken fillet
- 4" sesame seeded bun
- 1 cheese slice
- 1 hash brown
- 20g shredded lettuce
- 20g mayonnaise
- Sandwich box



## Food safety

Wash hands.

## Production procedure

Mark Sandwich Box with discard time.  
Place Sandwich Box on work surface.

## Toast bun

Place toasted heel in bottom section of box.  
Place toasted crown in top section of box.

## Mayonnaise

Dispense mayonnaise onto bun crown. Use a spatula to ensure crown is completely covered. Alternatively a sauce boss dispenser will ensure accurate portion control.

## Lettuce

Place lettuce on mayonnaise. Ensure crown is completely covered.

## Hash Brown and cheese

Using cooked food tongs place single hash brown on top of the lettuce. Place a single slice of cheese on top of the Hash Brown.

## Chicken fillet

Using cooked food tongs place single Southern Fried Chicken fillet on the heel.

## Packaging

Using two hands and holding onto crown turn the crown over and assemble the two halves of the sandwich. By holding the fillet on to the bun the dressings will be kept on.

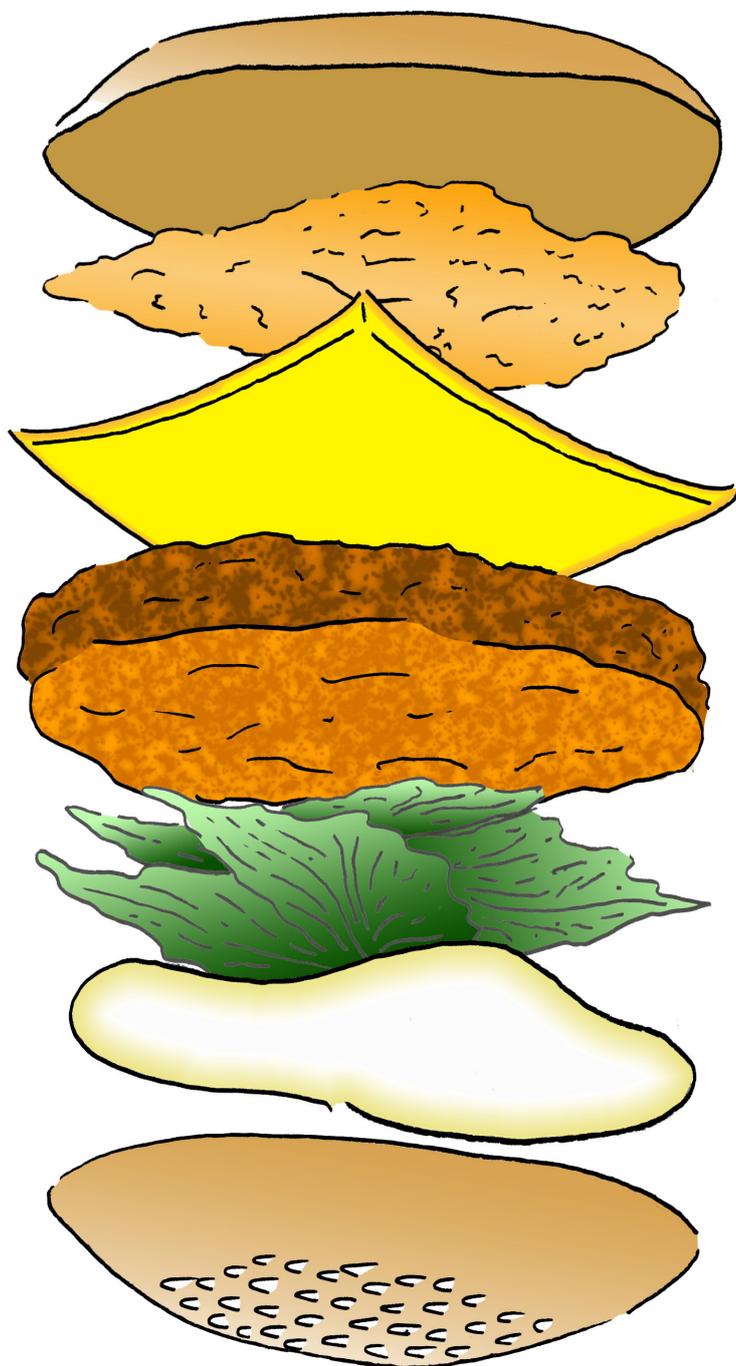
## Close box

Close box carefully and place finished product into holding cabinet. Recommended holding time is 10 minutes for best product quality.

## Food hygiene

Wipe down Prep Area using sanitiser. Clean as you go.

# Empire Fillet Sandwich



Heel

Chicken fillet

Cheese

Hash Brown

Lettuce

Mayonnaise

Crown

# BBQ Chicken Fillet Sandwich

Recommended holding time: 10 mins

## Ingredients:

- 1 Southern Fried Chicken fillet
- 4" sesame seeded bun
- 20g shredded lettuce
- 20g mayonnaise
- 20g hickory BBQ sauce
- Sandwich box



## Food safety

Wash hands.

## Production procedure

Mark Sandwich Box with discard time. Place Sandwich Box on work surface.

## Toast bun

Place toasted heel in bottom section of box. Place toasted crown in top section of box.

## Mayonnaise

Dispense mayonnaise onto bun crown. Use a spatula to ensure crown is completely covered. Alternatively a sauce boss dispenser will ensure accurate portion control.

## Hickory BBQ sauce

Dispense Hickory BBQ sauce on the heel. Use a spatula to ensure heel is completely covered.

## Lettuce

Place lettuce on mayonnaise. Ensure crown is completely covered.

## Chicken fillet

Using cooked food tongs place single Southern Fried Chicken fillet on heel.

## Heel

Place the heel on to the sandwich.

## Packaging

Using two hands and holding onto crown turn the crown over and assemble the two halves of the sandwich. By holding the fillet on to the bun the dressings will be kept on.

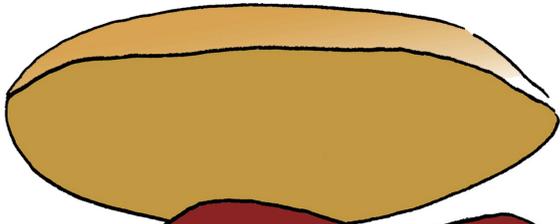
## Close box

Close box carefully and place finished product into holding cabinet. Recommended holding time is 10 minutes for best product quality.

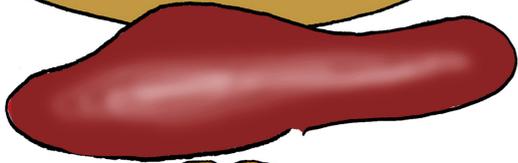
## Food hygiene

Wipe down Prep Area using sanitiser. Clean as you go.

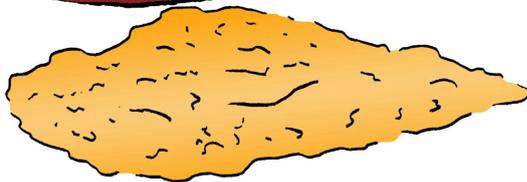
# BBQ Chicken Fillet Sandwich



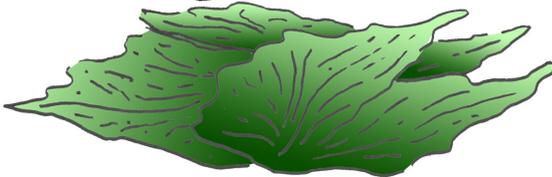
Heel



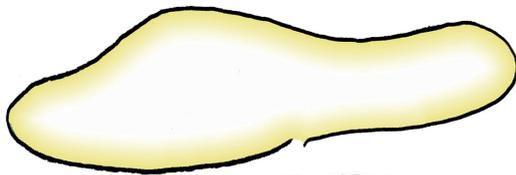
Hickory BBQ sauce



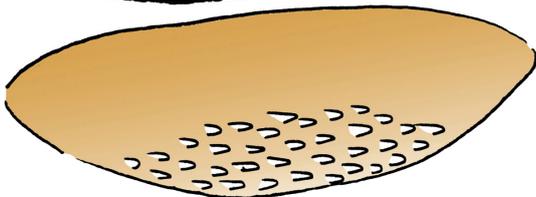
Chicken fillet



Lettuce



Mayonnaise



Crown

# Hot N Mighty Sandwich

Recommended holding time: 10 mins

## Ingredients:

- 100g Southern Fried Chicken fillet
- 4" sesame seeded bun
- 25g shredded lettuce
- 40g mango & lime piri piri sauce
- 2 turkey rashers
- 1 slice of cheese
- Sandwich box



## Food safety

Wash hands.

## Production procedure

Mark Sandwich Box with discard time. Place Sandwich Box on work surface.

## Toast bun

Place toasted heel in bottom section of box. Place toasted crown in top section of box.

## Mango & Lime Piri Piri sauce

Dispense mango & lime piri piri sauce onto bun crown. Use a spatula to ensure crown is completely covered. Alternatively a sauce boss will ensure accurate portion control.

## Lettuce

Place lettuce on mango & lime piri piri sauce. Ensure crown is completely covered.

## Turkey rashers

Place 2 turkey rashers on top of lettuce.

## Cheese

Place a slice of cheese on top of turkey rashers.

## Chicken fillet

Using cooked food tongs place single Southern Fried Chicken fillet on the cheese slice.

## Heel

Place the heel on to the sandwich.

## Packaging

Using two hands and holding onto crown turn the crown over and assemble the two halves of the sandwich. By holding the fillet on to the bun the dressings will be kept on.

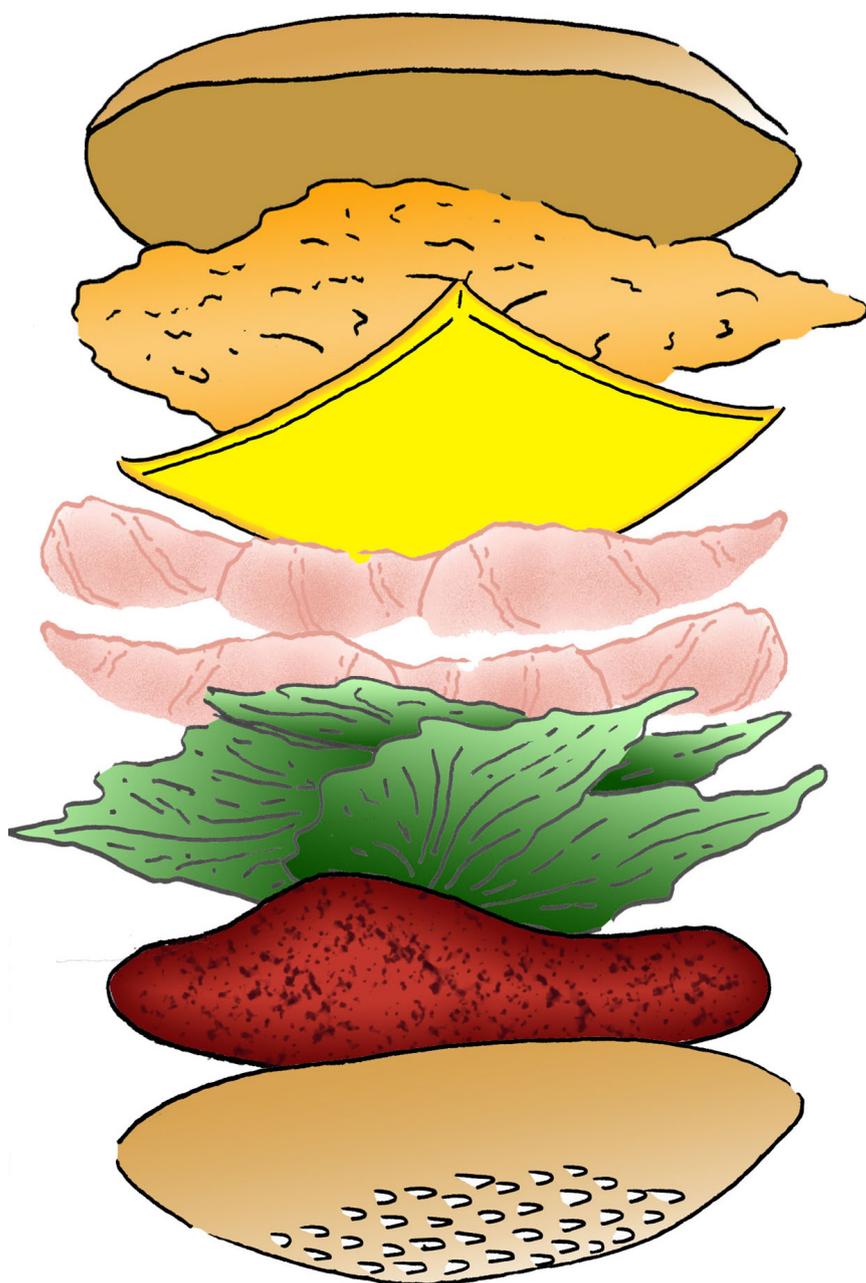
## Close box

Close box carefully and place finished product into holding cabinet. Recommended holding time is 10 minutes for best product quality.

## Food hygiene

Wipe down Prep Area using sanitiser. Clean as you go.

# Hot N Mighty Sandwich



Heel

Chicken fillet

Cheese

Turkey rashers

Lettuce

Mango & Lime Piri  
Piri Sauce

Crown

# Carribean Chicken Fillet Sandwich

Recommended holding time: 10 mins

## Ingredients:

- 1 Southern Fried Chicken fillet
- 4" sesame seeded bun
- 20g shredded lettuce
- 20g mayonnaise
- 20g reggae reggae sauce
- Sandwich box



## Food safety

Wash hands.

## Production procedure

Mark Sandwich Box with discard time.  
Place Sandwich Box on work surface.

## Toast bun

Place toasted heel in bottom section of box.  
Place toasted crown in top section of box.

## Mayonnaise

Dispense mayonnaise onto bun crown. Use a spatula to ensure crown is completely covered. Alternatively a sauce boss will ensure accurate portion control.

## Reggae Reggae sauce

Dispense reggae reggae sauce on the heel. Use a spatula to ensure heel is completely covered.

## Lettuce

Place lettuce on mayonnaise. Ensure crown is completely covered.

## Chicken fillet

Using cooked food tongs place single Southern Fried Chicken fillet on reggae reggae sauce.

## Packaging

Using two hands and holding onto crown turn the crown over and assemble the two halves of the sandwich. By holding the fillet on to the bun the dressings will be kept on.

## Close box

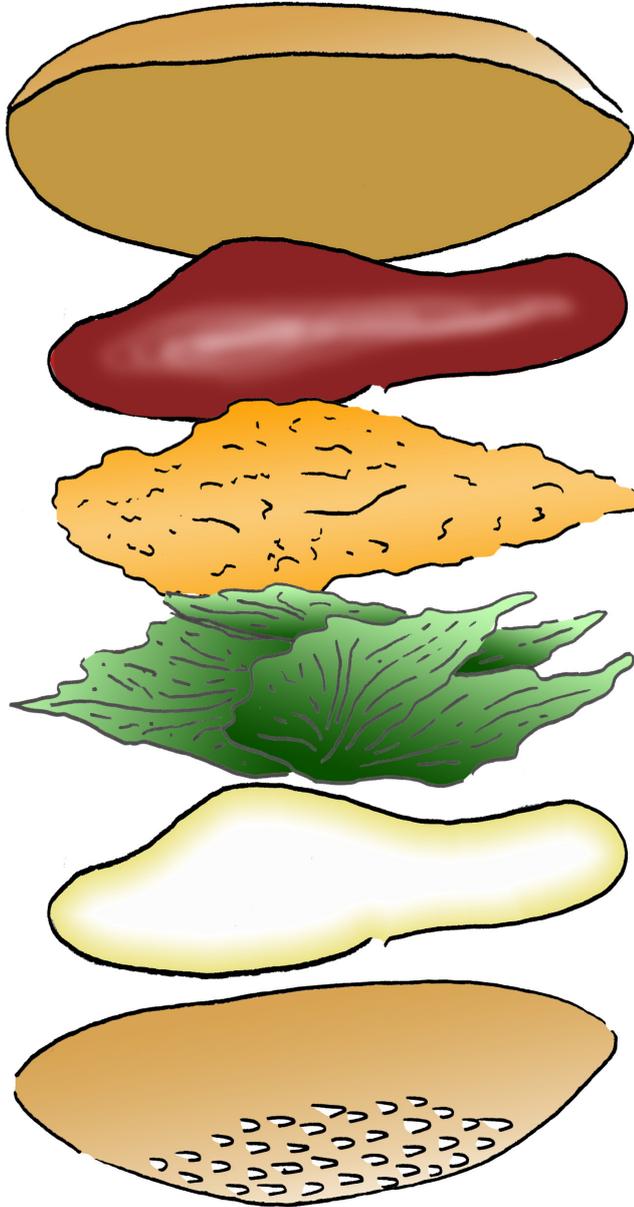
Close box carefully and place finished product into holding cabinet. Recommended holding time is 10 minutes for best product quality.

## Food hygiene

Wipe down Prep Area using sanitiser. Clean as you go.



# Carribean Chicken Fillet Sandwich



Heel

Reggae Reggae  
Sauce

Chicken fillet

Lettuce

Mayonnaise

Crown

# Cobbled Bun Sandwich

Recommended holding time: 10 mins

## Ingredients:

- 1 cobbled bun
- 1 Southern Fried Chicken fillet
- 20g mayonnaise
- 1 cheese slice
- 25g lettuce
- 1 bacon or turkey rasher



## Food safety

Wash hands.

## Cobbled bun

Place crown cut side up on the centre of a large wrap. Place the heel on the wrap to one side

## Mayonnaise

Dispense mayonnaise onto bun crown. Use a spatula to ensure crown is completely covered. Alternatively a sauce boss will ensure accurate portion control.

## Lettuce

Place lettuce on mayonnaise. Ensure crown is completely covered

## Bacon or Turkey rasher

Place 1 rasher bacon or turkey on the lettuce

## Cheese slice

Place cheese slice on to the bacon.

## Chicken fillet

Using cooked food tongs place single Southern Fried Chicken fillet on the cheese slice.

## Heel

Place the heel on to the sandwich.

## Packaging

Using two hands and holding onto crown turn the crown over and assemble the two halves of the sandwich. By holding the fillet on to the bun the dressings will be kept on.

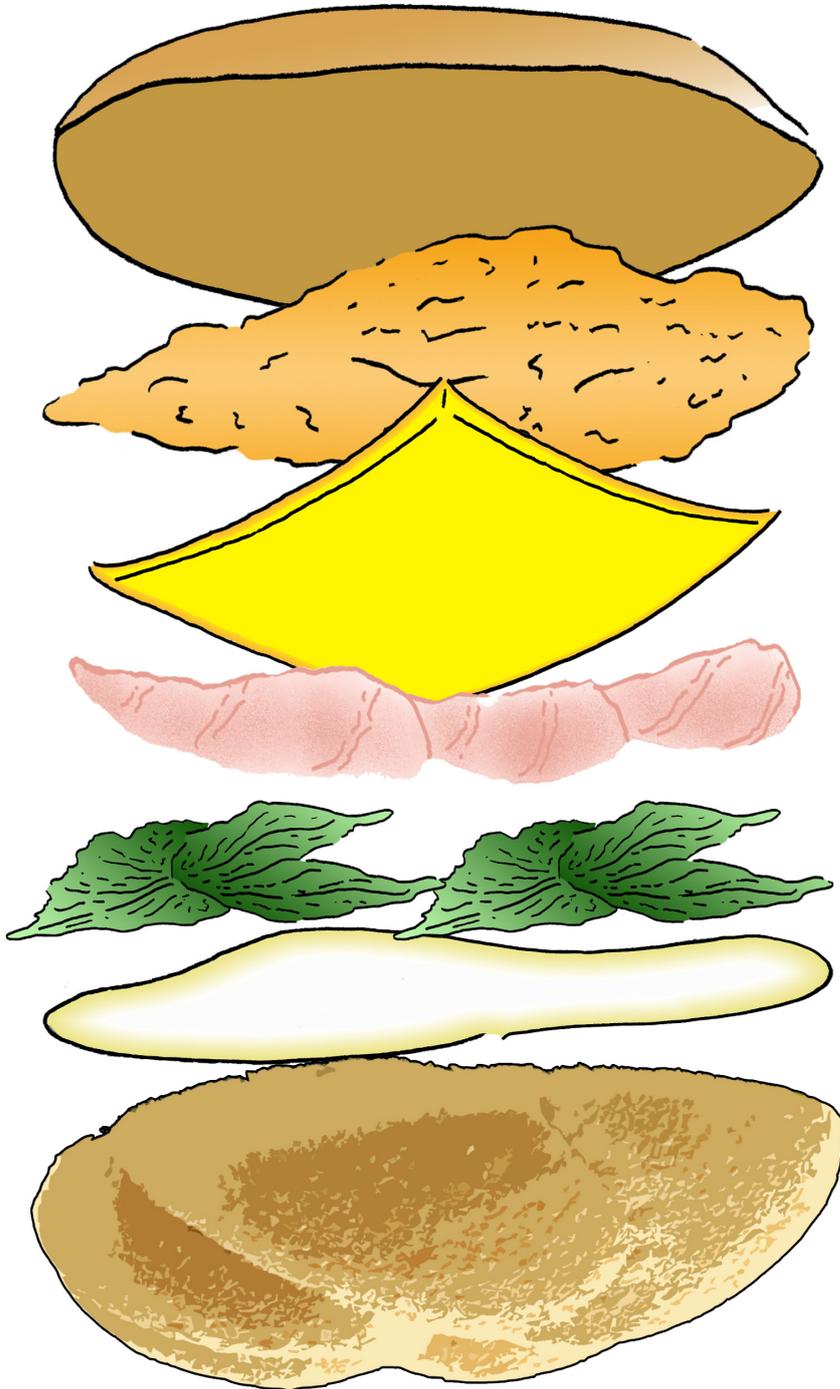
## Close box

Close box carefully and place finished product into holding cabinet. Recommended holding time is 10 minutes for best product quality.

## Food hygiene

Wipe down Prep Area using sanitiser. Clean as you go.

# Cobbled Bun Sandwich



Heel

Chicken fillet

Cheese

Bacon or Turkey  
rasher

Lettuce

Mayonnaise

Crown

# Thin Bread Sandwich

Recommended holding time: 10 mins

## Ingredients:

- 1 flat bread
- 1 Southern Fried Chicken fillet
- 20g mayonnaise
- 1 cheese slice
- 25g lettuce
- 2 slices of tomato



## Food safety

Wash hands.

## Mayonnaise

Dispense mayonnaise onto crown. Use a spatula to ensure crown is completely covered. Alternatively a sauce boss will ensure accurate portion control.

## Lettuce

Place lettuce on mayonnaise. Ensure crown is completely covered.

## Tomato

Place 2 slices of tomato on to the lettuce.

## Chicken fillet

Using cooked food tongs place single Southern Fried Chicken fillet on the tomato.

## Cheese slice

Place cheese slice on to the chicken fillet.

## Heel

Place the heel on to the sandwich.

## Packaging

Using two hands and holding onto crown turn the crown over and assemble the two halves of the sandwich. By holding the fillet on to the bun the dressings will be kept on.

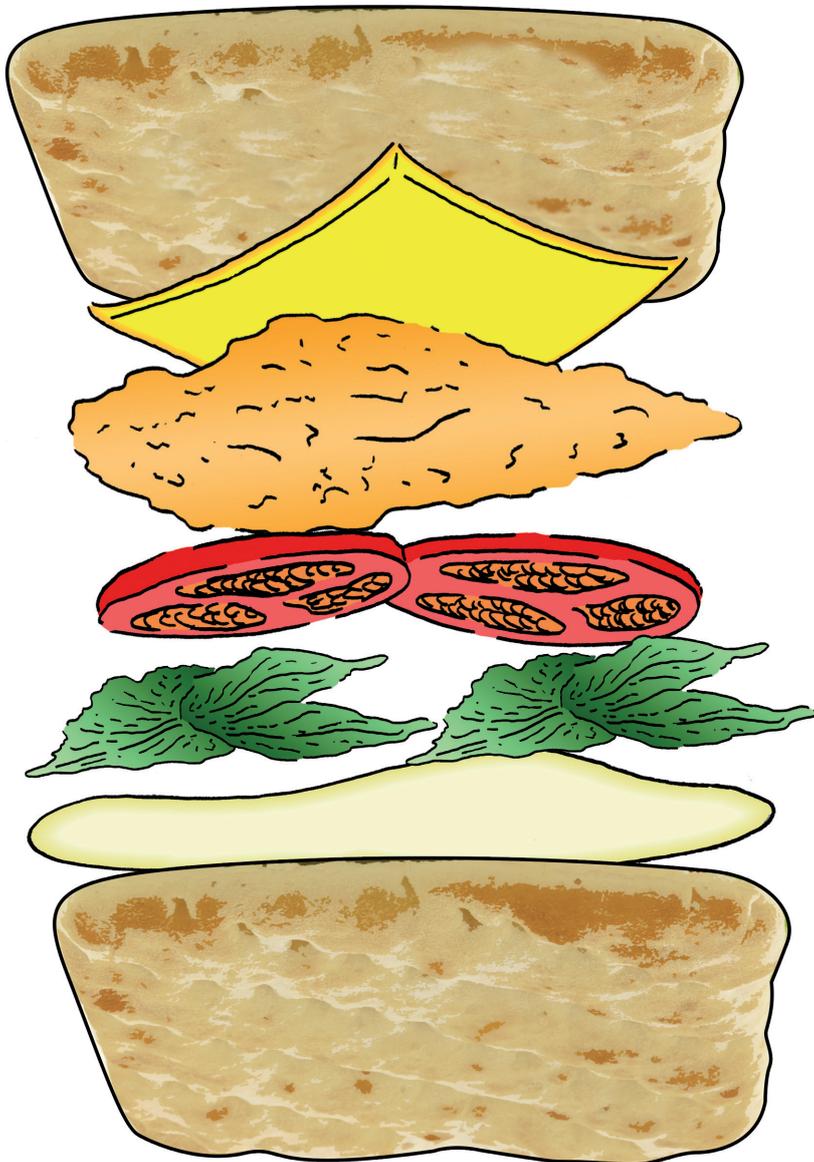
## Close box

Close box carefully and place finished product into holding cabinet. Recommended holding time is 10 minutes for best product quality.

## Food hygiene

Wipe down Prep Area using sanitiser. Clean as you go.

# Thin Bread Sandwich



Heel

Cheese

Chicken fillet

Tomato

Lettuce

Mayonnaise

Crown

# BBQ Grilled Chicken Sub

Recommended holding time: 10 mins

## Ingredients:

- 1 cut grilled chicken fillet
- 20g mayonnaise
- 20g hickory BBQ sauce
- 20g shredded iceberg lettuce
- 3 slices of tomatoes
- 2 bacon slices
- Submarine roll



## Food safety

Wash hands.

## Production procedure

Prepare all salad items.

## Mayonnaise

Dispense mayonnaise onto the heel. Use a spatula to ensure crown is completely covered. Alternatively a sauce boss dispenser will ensure accurate portion control.

## Lettuce

Place lettuce on mayonnaise. Ensure crown is completely covered.

## Hickory BBQ sauce

Dispense of hickory BBQ sauce on the crown of the roll.

## Chicken fillet

Cut chicken fillet into 2 halves (lengthwise).  
Place the two halves of chicken fillet, so they cover the lettuce.

## Tomatoes

Place three slices of tomatoes on top of the grilled chicken.

## Bacon

Place two slices of bacon on top of the tomatoes. Grill bacon for two minutes.

## Packaging

Using two hands and holding onto crown turn the crown over and assemble the two halves of the sandwich. By holding the fillet on to the bun the dressings will be kept on.

## Close box

Close box carefully and place finished product into holding cabinet. Recommended holding time is 10 minutes for best product quality.

## Food hygiene

Wipe down Prep Area using sanitiser. Clean as you go.

# BBQ Grilled Chicken Sub



Heel

Mayonnaise

Lettuce

Grilled chicken fillet

Tomato slices

Bacon

Hickory BBQ sauce

Submarine or Baguette  
crown

# Fish Fillet Sandwich

Recommended holding time: 10 mins

## Ingredients:

- 1 fish fillet
- 4" sesame seeded bun
- 20g mayonnaise
- 20g shredded iceberg lettuce
- 1 cheese slice
- Sandwich box



## Food safety

Wash hands.

## Fresh Fish Preparation

### Defrost fish

Allow the fish fillets to defrost at 1° to 5°C until no ice remains. Use a white fish such as Cod, Pollock and Coley.

### Debone

Ensure no bones remain. Remove skin if present. Use tweezers to help remove the bones.

### Portion

Cut the fish fillets into 100g portions.

### Bread

Bread the fish fillets using But Mil Dip and the Lemon Zest fish breading.

### Frying

Fry the fish portions in an open fryer for 4 to 5 minutes at 325°F or 163°C.

### Hot hold

Place in the holding cabinet. Maximum holding time 30 minutes.



# Fish Fillet Sandwich

## Production procedure

Place the wrap printed side down of the work surface

## Toast bun

Place toasted crown in centre of the wrap. Place toasted heel into left hand of the wrap.

## Mayonnaise

Dispense 20g of mayonnaise onto crown. Use a spatula to ensure crown is completely covered. Alternatively a sauce boss dispenser will ensure accurate portion control.

## Lettuce

Place 20g of lettuce on mayonnaise. Ensure crown is completely covered.

## Cheese slice

Place a single slice of cheese on top of the lettuce.

## Fish fillet

Using cooked food tongs place the fish fillet onto the cheese.

## Packaging

Place the heel onto the assembled sandwich. By holding the fillet onto the bun the dressings will be kept on.

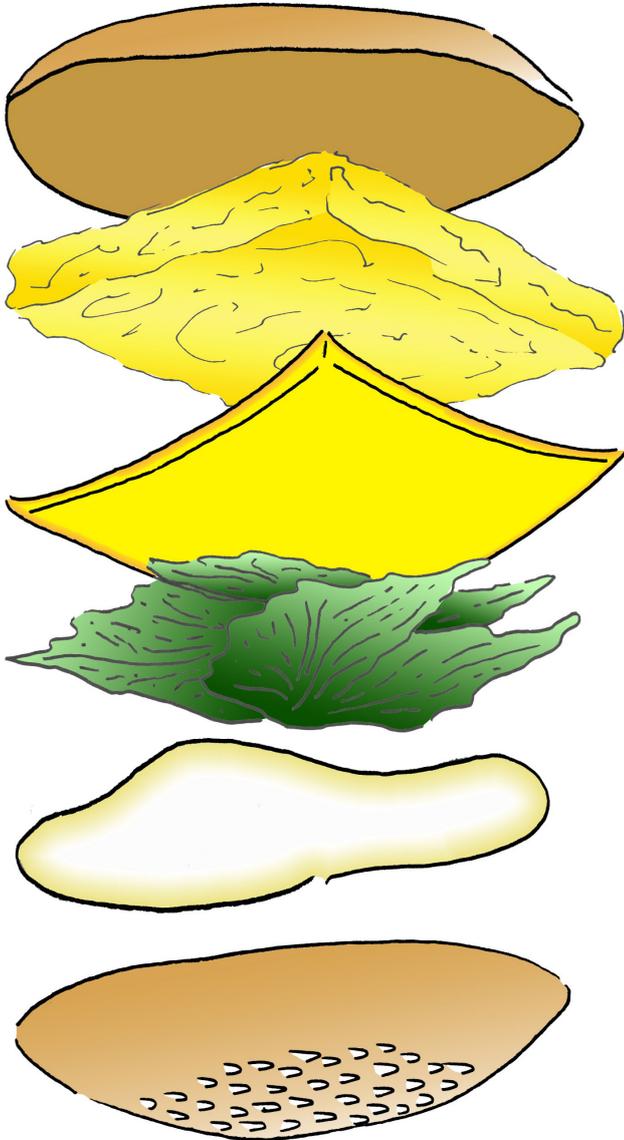
## Wrap

Wrap the 2 long sides of the Southern Fried Chicken sandwich wrap over the sandwich and then fold the wrap over. Recommended holding time is 10 minutes for best product quality.

## Food hygiene

Wipe down Prep Area using sanitiser. Clean as you go.

# Fish Fillet Sandwich



Heel

Fish fillet

Cheese

Lettuce

Mayonnaise

Crown



# Sweet Chilli Chicken Fillet Sandwich

Recommended holding time: 10 mins

## Ingredients:

- 4" sesame seeded bun
- 1 Southern Fried Chicken fillet
- 20g shredded lettuce
- 20g mayonnaise
- 25g sweet chilli sauce
- 2 slices of cucumber
- Sandwich box



## Food Safety

Wash hands.

## Production Procedure

Mark Sandwich Box with discard time.  
Place Sandwich Box on work surface

## Mayonnaise

Dispense mayonnaise onto bun crown. Use a spatula to ensure crown is completely covered. Alternatively a Sauce Boss dispenser will ensure accurate portion control.

## Sweet Chilli Sauce

Dispense sweet chilli sauce on top of mayonnaise

## Cucumber

Place 2 slices on top of sweet chilli sauce.

## Lettuce

Place lettuce on mayonnaise. Ensure crown is completely covered.

## Chicken fillet

Using cooked food tongs place single Southern Fried Chicken fillet on the heel.

## Packaging

Using two hands and holding onto crown turn the crown over and assemble the two halves of the sandwich. By holding the fillet on to the bun the dressings will be kept on.

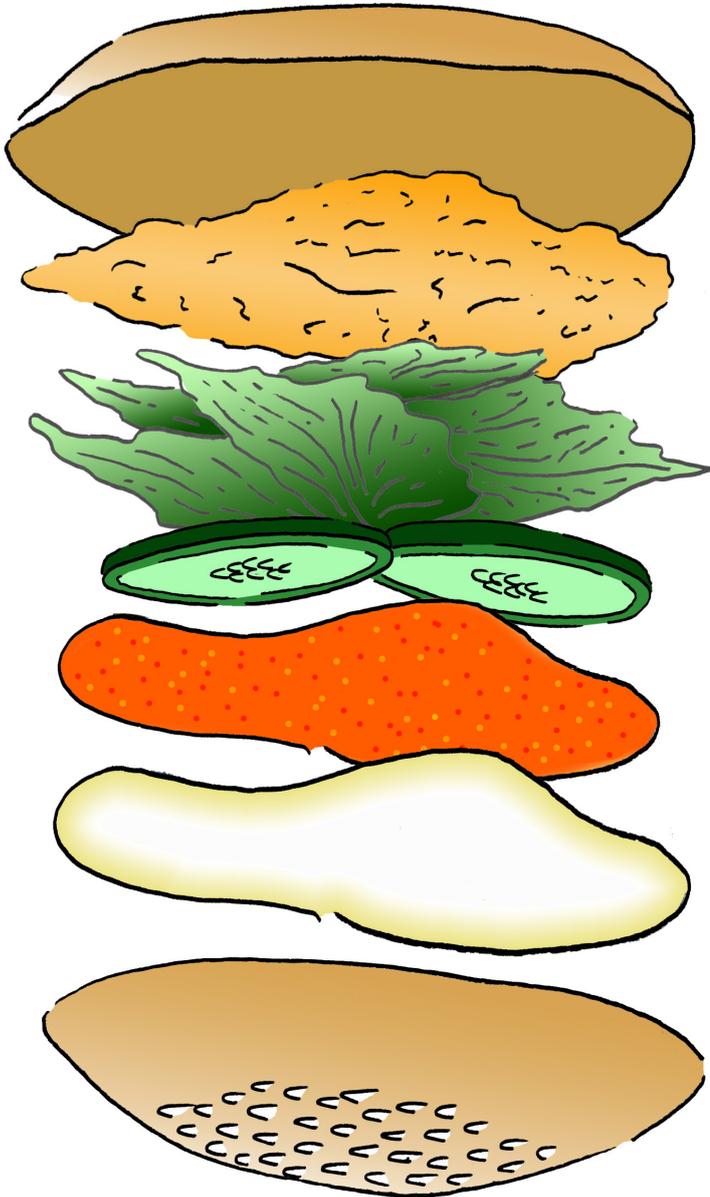
## Close box

Close box carefully and place finished product into holding cabinet. Recommended holding time is 10 minutes for best product quality.

## Food hygiene

Wipe down Prep Area using sanitiser. Clean as you go.

# Sweet Chilli Chicken Fillet Sandwich



Heel

Chicken fillet

Lettuce

Cucumber slices

Sweet chilli sauce

Mayonnaise

Crown

# Empire Collection

Recommended holding time: 10 mins

## Ingredients:

1 Southern Fried Chicken fillet

4" sesame seeded bun

1 cheese slice

1 hash brown

20g shredded lettuce

20g selected sauce  
mayonnaise / bbq sauce / sweet chilli

Sandwich Box



## Food safety

Wash hands.

## Production procedure

Mark Sandwich Box with discard time.  
Place Sandwich Box on work surface.

## Toast bun

Place toasted heel in bottom section of box.  
Place toasted crown in top section of box.

## Selected Sauce

Dispense the selected sauce onto bun crown. Use a spatula to ensure crown is completely covered. Alternatively a sauce boss dispenser will ensure accurate portion control.

## Lettuce

Place lettuce on mayonnaise. Ensure crown is completely covered.

## Hash Brown and Cheese

Using cooked food tongs place single hash brown on top of the lettuce. Place a single slice of cheese on top of the Hash Brown.

## Chicken fillet

Using cooked food tongs place single Southern Fried Chicken fillet on the heel.

## Packaging

Using two hands and holding onto crown turn the crown over and assemble the two halves of the sandwich. By holding the fillet on to the bun the dressings will be kept on.

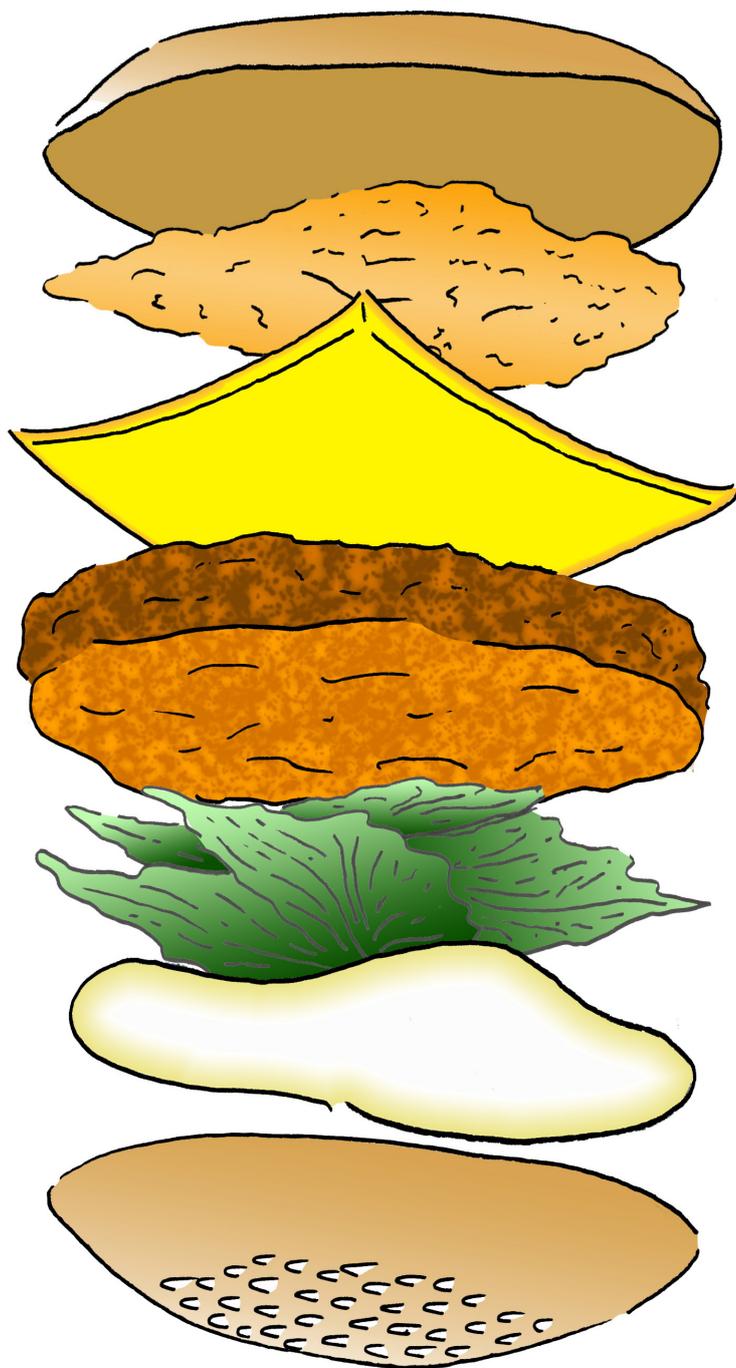
## Close box

Close box carefully and place finished product into holding cabinet. Recommended holding time is 10 minutes for best product quality.

## Food hygiene

Wipe down Prep Area using sanitiser. Clean as you go.

# Empire Collection



Heel

Chicken Fillet

Cheese

Hash Brown

Lettuce

Selected Sauce

**MAYO** OR **SWEET CHILLI** OR **BBQ**

Crown

# Classic Wrap

Recommended holding time: 10 mins

## Ingredients:

3 Southern Fried Chicken strips

12" flour tortilla

1 cheese slice

25g shredded lettuce

25g diced tomato

25g mayonnaise

Large Southern Fried Chicken Wrap



### Food safety

Wash hands.

### Prepare tomatoes

Wash and dice tomatoes into 5mm dice. Diced tomatoes have a shelf life of 2 hours.

### Prepare chicken strips

3 Southern Fried Chicken strips

### Prepare tortilla

Place flour tortilla on to clean work surface.

### Mayonnaise

Dispense mayonnaise onto tortilla in a line starting ½" (1cm) from the edge to 2" (5cm) from the opposite edge. As an alternative use garlic mayonnaise or sour cream.

### Lettuce

Place lettuce on top of the mayonnaise.

### Diced tomato

Place diced tomato on top of the lettuce.

### Cheese slice

Cut cheese slice in half and place both halves on diced tomato.

### Chicken strips

Place chicken strips on top of the cheese.

### Fold the tortilla

Fold the bottom 2" (5cm) of the tortilla up to form an envelope.

### Fold the tortilla

Fold the sides of the tortilla over to form a roll.

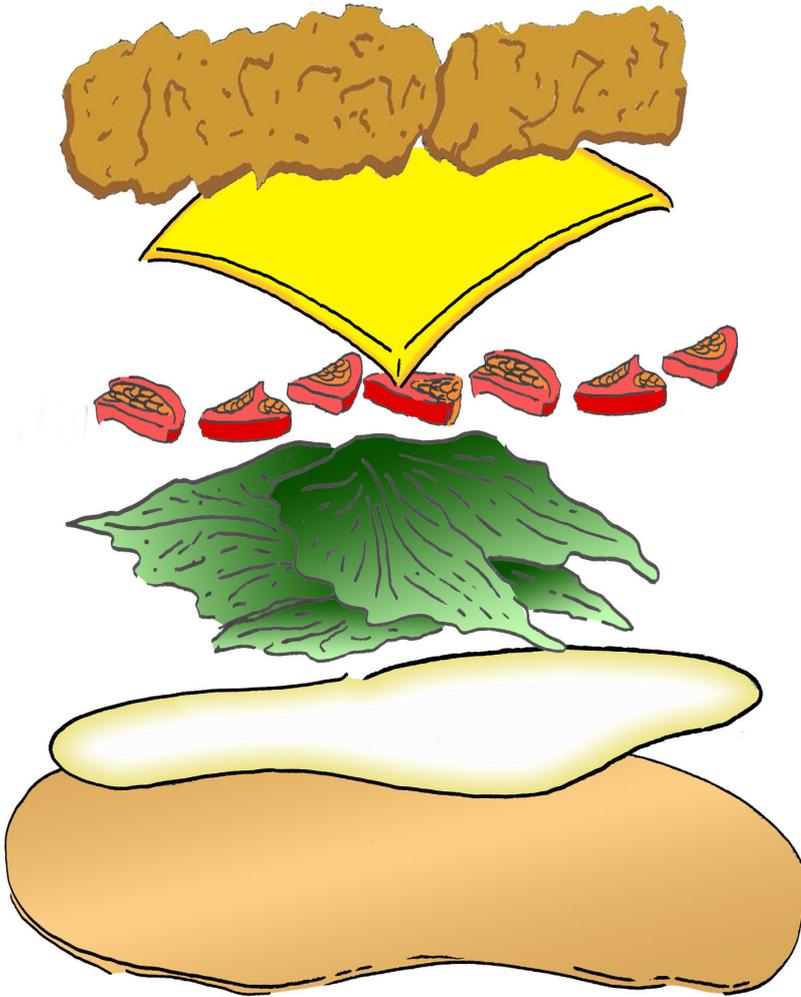
### Wrap the tortilla

Roll the finished tortilla in a large Southern Fried Chicken Wrap (printed side down) and twist ends to seal the tortilla in.

### Food hygiene

Wipe down Prep Area using sanitiser. Clean as you go.

# Classic Wrap



Chicken fillet strips

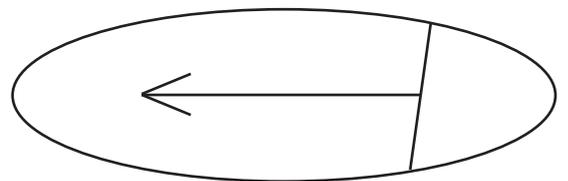
Cheese

Tomato dice

Lettuce

Mayonnaise

Tortilla



# Mexican Wrap

Recommended holding time: 10 mins

## Ingredients:

- 3 Southern Fried Chicken strips
- 12" flour tortilla
- 1 cheese slice
- 25g shredded lettuce
- 20g salsa sauce
- 25g cooked rice
- 15g brown beans
- Tortilla Wrap



### Food safety

Wash hands.

### Prepare tortilla

Check the tortilla and face down the most presentable side onto clean work surface.

### Cooked rice

Place cooked rice in a line along the tortilla.

### Brown beans

Place brown beans on the top of the cooked rice.

### Salsa sauce

Place salsa sauce on top of the brown beans and rice.

### Chicken strips

Place 3 Southern Fried Chicken Strips on top of the salsa sauce.

### Cheese slice

Cut the cheese in a half and place both slices on the top of the chicken strips.

### Lettuce

Place shredded lettuce on the length of the cheese slices.

### Fold the tortilla

Fold the bottom 2" (5cm\*) of the tortilla up to form an envelope  
Fold the sides of the tortilla over to form a roll.

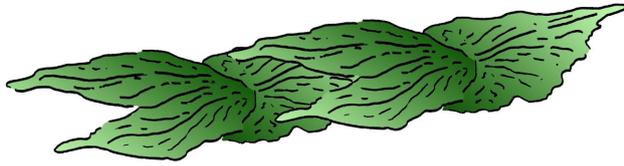
### Wrap the tortilla

Roll the finished tortilla in large Southern Fried Chicken Wrap  
(printed side down) and twist ends to seal the tortilla in.

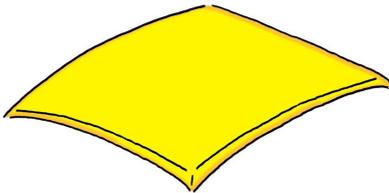
### Food hygiene

Wipe down Prep Area using sanitiser. Clean as you go.

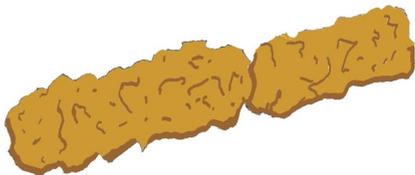
# Mexican Wrap



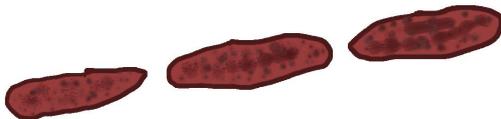
Lettuce



Cheese slice



Chicken strips



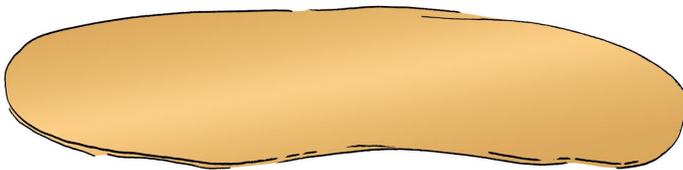
Salsa sauce



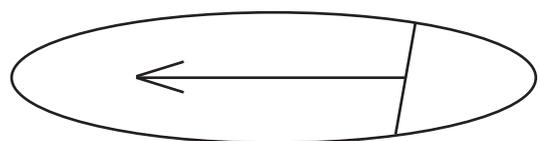
Brown beans



Cooked rice



Flour tortilla



\* Ensure the dressing gives enough space to fold the tortilla

# BBQ Tortilla Wrap

Recommended holding time: 10 mins

## Ingredients:

3 Southern Fried Chicken strips

12" flour tortilla

1 cheese slice

25g shredded lettuce

20g BBQ sauce

20g mayonnaise

25g diced tomatoes

Tortilla Wrap



## Food safety

Wash hands.

## Prepare tortilla

Check the tortilla and face down the most presentable side onto clean work surface .

## Mayonnaise

Place mayonnaise in a line along the tortilla.

## Lettuce

Place shredded lettuce on top of the mayonnaise.

## Diced tomatoes

Place diced tomatoes on the top of the lettuce.

## Cheese slice

Cut the cheese in a half and place both slices on the top of the diced tomatoes.

## Chicken strips

Place 3 Southern Fried Chicken Strips on top of the cheese slices.

## BBQ sauce

Place BBQ sauce on top of the chicken strips.

## Fold the tortilla

Fold the bottom 2" (5cm\*) of the tortilla up to form an envelope  
Fold the sides of the tortilla over to form a roll.

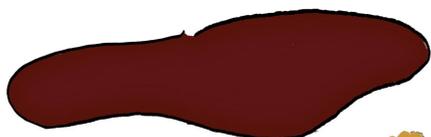
## Wrap the tortilla

Roll the finished tortilla in large Southern Fried Chicken Wrap (printed side down) and twist ends to seal the tortilla in.

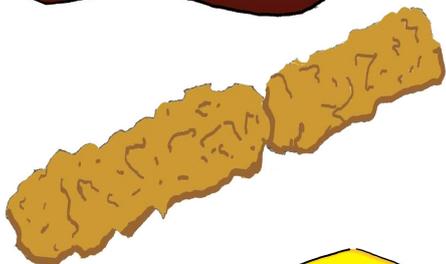
## Food hygiene

Wipe down Prep Area using sanitiser. Clean as you go.

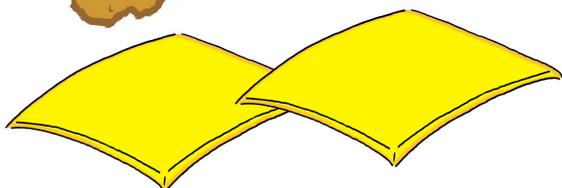
# BBQ Tortilla Wrap



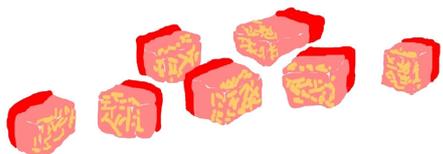
BBQ Sauce



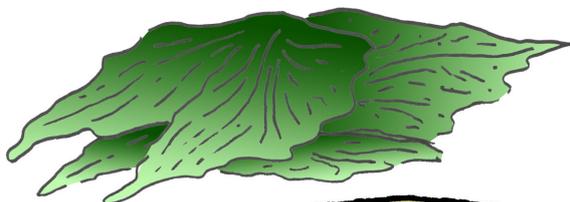
Chicken fillet  
Strips



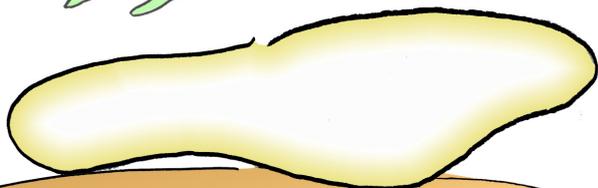
Cheese



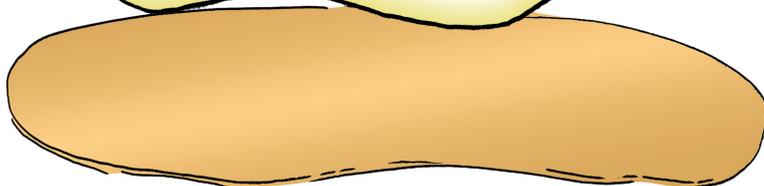
Tomato dice



Lettuce



Mayonnaise



Tortilla



\* Ensure the dressing gives enough space to fold the tortilla

# Sweet Chilli Wrap

Recommended holding time: 10 mins

## Ingredients:

- 1 Southern Fried Chicken fillet
- 12" flour tortilla
- 25g sweet chilli sauce
- 25g shredded lettuce
- 25g mayonnaise
- 8 half-slices of cucumber
- Tortilla wrap



### Food safety

Wash hands.

### Prepare tortilla

Check the tortilla and face down the most presentable side onto clean work surface .

### Prepare chicken strips

Slice a chicken fillet into 1/2" wide strips and bread using normal breading procedure.

### Mayonnaise

Dispense mayonnaise on to tortilla in a line starting 1/2" (1cm) from the edge of 2" (5cm) from the opposite edge.

### Sweet chilli sauce

Dispense sweet chilli sauce on to mayonnaise.

### Lettuce

Place lettuce on top of the sweet chilli sauce.

### Cucumber

Place 8 x 1/2 slices of cucumber on top of the lettuce.

### Chicken strips

Place chicken strips on top of the cucumber.

### Fold the tortilla

Fold the bottom 2" (5cm\*) of the tortilla up to form an envelope  
Fold the sides of the tortilla over to form a roll.

### Wrap the tortilla

Roll the finished tortilla in large Southern Fried Chicken Wrap (printed side down) and twist ends to seal the tortilla in.

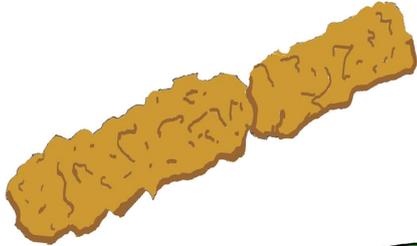
### Seal wrap

Seal wrap carefully.

### Food hygiene

Wipe down Prep Area using sanitiser. Clean as you go.

# Sweet Chilli Wrap



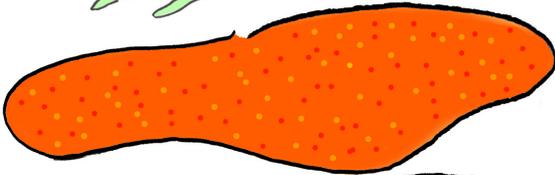
Chicken fillet strips



8 Half cucumber slices



Lettuce



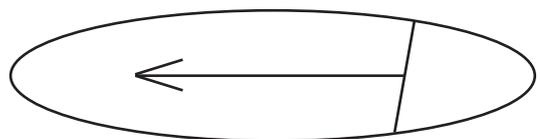
Sweet chilli sauce



Mayonnaise



Tortilla



\* Ensure the dressing gives enough space to fold the tortilla

# Pulled Chicken Sandwich

(Sloopy Joe Sandwich)

## Ingredients:

100g pulled chicken mix

4" sesame seeded bun

20g shredded lettuce

20g mayonnaise

Sandwich box

## Pulled Chicken Mix

Pulled chicken

BBQ Sauce



## Food safety

Wash hands. Wear food safety gloves to prevent risk of cross contamination.

## Prepare the Pulled Chicken Mix

Use Southern Fried Chicken pieces that have just exceeded their holding time.

**Use immediately whilst still hot (policy prohibits re-heating)**



Strip off the meat, skin, and breading into a suitable container.

**Caution. Ensure all bones are removed as they could choke the customer.**

Add sufficient BBQ Sauce Mix to coat all the pieces and bind the mixture together.

Microwave the mix to achieve a minimum temp of 75°C. This will ensure that any bacteria present are killed. Use a sanitised temperature probe to check that the core temp is at least 75°C.

Place the mix into a Bain Marie and store at not less than 63°C for maximum 2 hours. Mix temperature must be not less than 63°C.



# Pulled Chicken Sandwich

## (Sloopy Joe Sandwich)

### Production procedure

Mark Sandwich Box with discard time. Place Sandwich Box on work surface.

### Toast bun

Place toasted heel in bottom section of box. Place toasted crown in to top section of the box.

### Mayonnaise

Dispense mayonnaise onto bun crown. Use a spatula to ensure crown is completely covered. Alternatively a sauce boss dispenser will ensure accurate portion control.

### Lettuce

Place lettuce on mayonnaise.

### Cheese slice (optional)

Place a single slice of cheese on top of the lettuce if required. **(customer's choice).**

### Sloppy Joe Mix

Using a clean spoon, place Sloopy Joe Mix on to the lettuce (or cheese if it was added).

### Heel

Place the heel on to the top half of the sandwich.

### Packaging

Close box carefully and place finished product into holding cabinet. Recommended holding time is 10 minutes for best product quality.

### Food Hygiene

Wipe down prep area using sanitiser. Clean as you go.

# Pulled Chicken Sandwich

(Sloopy Joe Sandwich)



Heel

Sloopy Joe

Cheese  
(Customer's choice)

Lettuce

Mayonnaise

Heel

