

Spectrum of Success

Restaurant:
Date:
Time:

Embedding Each Component of Simplified Breakfast through effective shift management and executing eProduction as designed

	Equipment	Batch Cooking / Staging Process	eProduction	Shift Management	Overall Finished Quality
Level 4	<ul style="list-style-type: none"> Minimum of 2 12 round egg ring for 2 platen grill and 3 8 round egg ring for 3 platen grill Using all required smallwares Utilizing the new manual egg scrambler (black inserts) consistently for scrambled eggs Butter Spray bottles are working /in use Weekly cleaning on the Moffat cabinet is done consistently Station guides are posted for eggs/ small wares /Moffat cabinet 	<ul style="list-style-type: none"> Number of inserts needed and set up by the grill Cooking once every 2 hrs Only batch cook one product at a time (start with the lowest amount of product in the cabinet first) Start timer for the shelf when the first insert is placed on shelf (one with check mark) Use small white super spatula to remove eggs 	<ul style="list-style-type: none"> All SB products on the UHC monitor are configured for inserts Bake monitor is set up to show the number of inserts to cook for each batch cook session Cook times are set up to ensure breads and desserts are completed prior to starting the batch cooking sessions Following eProduction (EAD) – batch cook sessions are followed consistently. 	<ul style="list-style-type: none"> Production Leader is managing production control from the staging cabinet to the UHC following the UHC monitor Using time in between batch cooking to reallocate labor Production Leader should review and approve final cook amounts for last batch cook prior to changeover Shift Manager monitoring product levels and using increase/decrease when needed 	<ul style="list-style-type: none"> Round eggs have a gelled center Scrambled eggs are “uncomfortably wet” Product not being overheld in the staging cabinet and/or UHC Burritos are prepped properly and heated properly Folded eggs are cooked properly – no browning
Level 3	<ul style="list-style-type: none"> Using required number of egg rings Utilizing the new manual egg scrambler (black inserts) consistently for scrambled Using all required smallwares Weekly cleaning on the Moffat cabinet is done consistently 	<ul style="list-style-type: none"> Not following the batch cooking process 50% of the time Take inserts from the Moffat cabinet, remove from shelf with check mark Number of inserts needed and set up by the grill 	<ul style="list-style-type: none"> UHC & Bake monitors are set up for Simplified Breakfast Not following the batch cook sessions 25% of the time Bake products are set up to cook during non-peaks 	<ul style="list-style-type: none"> Following UHC monitor 75% of the time (number of inserts in UHC should match the monitor) Using time in between batch cooking to reallocate labor 	<ul style="list-style-type: none"> * Round eggs are cooked properly 75% of the time * Scrambled eggs are cooked properly 75% of the time Folded eggs are cooked properly 75% of the time
Level 2	<ul style="list-style-type: none"> Do not have required number of egg rings to properly batch cook Using the old manual egg scrambler (white inserts) Using required smallwares Aware of weekly cleaning on the Moffat cabinet but not cleaned on a weekly basis 	<ul style="list-style-type: none"> Not following the batch cooking process 75% of the time Take inserts from the Moffat cabinet, use shelf with check mark 	<ul style="list-style-type: none"> UHC & Bake monitors are set up for Simplified Breakfast Not following the batch cook sessions 	<ul style="list-style-type: none"> Following UHC monitor 50% of the time (number of inserts in UHC should match the monitor) 	<ul style="list-style-type: none"> * Round eggs inconsistently cooked properly 50% of the time * Scrambled eggs inconsistently cooked properly 50% of the time Folded eggs are cooked properly 50% of the time
Level 1	<ul style="list-style-type: none"> Do not have required number of egg rings to properly batch cook Do not have the manual egg scrambler (black inserts) Missing/not using required smallwares Not aware of weekly cleaning on Moffat cabinet (delime) 	<ul style="list-style-type: none"> Not following batch cooking process – cooking continuously 	<ul style="list-style-type: none"> UHC & Bake monitors have not been set up for Simplified Breakfast Not following batch cook sessions on the bake monitor Baking products during the peak hours 	<ul style="list-style-type: none"> Not following UHC monitor (number of inserts in UHC do not match monitor) Not reducing batch sizes – can cause additional cooking resulting in lots of waste 	<ul style="list-style-type: none"> Round eggs overcooked (burnt on the bottom) and are dry in the staging cabinet Folded eggs have lots of browning and are dry in the staging cabinet Scrambled eggs overcooked and dry in the staging cabinet
Observed					
Comment's	<p>Complete a finished quality check. By tasting the products, you will be able to identify when important quality attributes do not meet Simplified Breakfast Gold Standards.</p> <ul style="list-style-type: none"> Refer to Pocket Quality Reference Guide for characteristics of Gold Standard eggs* 				

updated 10-19-23