



Scratch Biscuits

Execution Manual



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This Guide contains procedures and policies that affect the job, compensation, and performance of McDonald's employees.

McOpCo EMPLOYEES should consider the information in this Guide as company policy.

LICENSEES set their own employment-related policies. LICENSEES may choose the information that will be helpful to them in operating their own McDonald's restaurant.

McDonald's reserves the right at its sole discretion to amend its policies, programs and/or guidelines, including the contents of this guide at any time without prior notice. This guide and other McDonald's policies, programs, and guides which are issued from time to time, set forth procedures and guidelines that, in any particular situation, may or may not be applicable according to McDonald's sole discretion. These procedures and guidelines do not constitute promises or establish contractual rights between McDonald's and any of its employees. McDonald's reserves the right to change any terms or condition of employment of any employee without prior consultation or agreement.

Contacts

<i>Department</i>	<i>Contact name</i>	<i>Contact number</i>
Operations	Deployment Manager	Region
Operations Resource Center		866-ORC-4MCD
Media Assistance Program		630-623-3400
Supply Chain	Regional Supply Chain	

Benefits

Your region or Co-Op is serving Scratch Biscuits. This decision has been made for various reasons, as it may have been a decision to compete with other QSR's that serve scratch biscuits and/or you believe that the scratch biscuit is the biscuit that your customer prefers. Restaurants that serve scratch biscuits are passionate about their biscuits, which is all the more reason that a focus needs to be placed on the proper equipment and procedures for making scratch biscuits.

All sensory work has been performed using the standard equipment and procedures. The equipment was reviewed to ensure that it reflects the best biscuit for all of our scratch biscuit restaurants. With requirements in menu board labeling, and nutritional information on the website, it's important for all restaurants to be selling a consistent scratch biscuits. Regions will institute a DC restriction so that restaurants that are making scratch biscuits cannot order the McDonald's frozen biscuit. If you are committed to scratch biscuits then restaurants will need to serve scratch biscuits at all times and not disappoint any customers.

Your region will be putting a focus on proper equipment and procedures. Once your restaurant has been certified by the region that gold standard biscuits are being made and served, you will be able to move to the extended dough hold procedures. This extended dough hold time will be a change to the refrigerated time from 90 minutes to 6 hours. Getting to the 6 hour dough hold will help your restaurants execute scratch biscuit all day long, optimizing product quality and minimizing waste. With the longer refrigerated dough holding time, the room temperature hold time for baked biscuits will change from 4 hours to 2 hours.

Key Points

What's new?

There are a few procedure changes:

- The refrigerated time for scratch biscuits will be increased to 6 hours
- The room temperature holding procedures will be decreased to 2 hours

Equipment:

- There is no new equipment, however you will need to ensure that the correct equipment is being used and all incorrect equipment has been removed from the restaurant
- Please see the equipment order form for scratch biscuit in equipment section
- Updates to oven bake times and dough mixers
- New over shelf for organizing the breakfast Q table

Training Materials:

- SOC
- Station Guides
- Video available on your regions website

Where do I go for more information?

- NABIT Website
- Region Website
- ORC
- Nutrition information can be found on AccessMcD

Gold Standard

Gold Standard Quality Descriptions

Bacon, Egg & Cheese

A balanced blend of tender, fresh baked buttermilk biscuit which consists of well blended flavors of buttermilk, butter, flour, salt, soda with a moist fluffy egg, creamy mild cheddar cheese flavor and Thick Cut Applewood Smoked Bacon

Sausage Biscuit with Egg

A balanced blend of tender, fresh baked buttermilk biscuit which consists of well blended flavors of buttermilk, butter, flour, salt, soda with a moist fluffy egg, and spicy/sage pork flavor with a slight sweetness and saltiness



Appearance:

- Externally medium golden brown with slight lighter hues
- Top appearance pebbly slight rough appearance
- Round shape, size 1 1/4" – 1 3/4" tall, 3 1/4" diameter
- Interior color – creamy white

Temperature/Texture:

- Biscuit is hot
- Holds together as a sandwich, slightly crumbly interior texture
- Exterior top & bottom is slightly crisp with tender/moist, but not gummy internal texture
- Interior texture tender, light and fluffy

Taste:

- Flavor is fresh baked dough, well blended flavor of buttermilk, flour, salt, and soda
- Butter flavor on crown
- Pleasant aftertaste

Product Information

<i>Product Information</i>									
Wrin#	Product Name	Case Count	Inner case pack	Yield	Primary Storage	Primary Shelf Life	Secondary Shelf Life Refrigerated	Secondary Shelf life Room temp	Stacking Height
00182-015	Biscuit Mix Dusting Flour	34 lbs.	15-2.29 lbs. 1-2.5 lbs.	15/bag 225/case	Refrigerated	90 days	34°F - 40°F	UHC - 30 minutes Room temp hold i2 hours	10/5
00457-039	Cultured Low Fat Cultured Buttermilk	2.5 gallon bag	2		Refrigerated	14 days	34°F - 40°F		10/5
12197-000	Stick Butter	36 lbs.	144 sticks 576 oz.		Refrigerated	150 days	34°F - 40°F	4 hours	15/4
01823-000	Biscuit Holding Bag	1000			Dry	365 days	Dry Storage	Multiple uses in 4 hours	N/A

Equipment

Equipment Requirements:

- QuickKlean Mitt
- Red Silicone Brush
- 3 ¼ Biscuit Cutter
- White Bowl Scraper
- Wide Biscuit Separator
- White Apron
- Buttermilk Measuring Pitcher
- Wooden Handle Dough Scraper
- Bakers Board 24"x24"x ½"
- 20 Qt Stainless Steel Mixing Bowl
- 6 Qt Round Storage Container w Lid
- ½ Size Bake Pan
- 6 ½ Inch White Handle Spatula
- ½" Guide Rolling Pin
- 1/6 Size Food Pan
- Flour Sifter
- Bulk Milk Baskets
- Dough Mixer Optional

Programming Ovens and Qing Ovens:

Product	Equipment Type	Number of Orders	Choose Button	Bake Time	Temperature settings	No. of Trays	Shelf Position	Full run size
Scratch Biscuits	Wells M 4200-4 Flex Oven	6	4- Partial	9:30	375	1	Middle – 5	3 trays max
		9	Biscuit	9:30		1	Middle – 5	
		Full tray	1- Full	11:30		1	Middle – 5	
		2 Trays	Biscuit	11:30		2	Top & Bottom – 2 & 8	
		3 Trays	1-Full Biscuit	11:30		3	Top, Middle & Bottom – 2, 5, 8	
	Garland Flex Oven	6	4- Partial	9:00	375	1	Middle – 5	3 trays max
		9	Biscuit	9:00		1	Middle – 5	
		Full tray	1- Full	11:30		1	Middle – 5	
		2 Trays	Biscuit	11:30		2	Top & Bottom – 8 & 2	
		3 Trays	1-Full Biscuit	11:30		3	Top, Middle & Bottom – 8, 5, 2	
	Wells Older Non Flex Oven	6	Stand-alone	9:30	375	1	Middle – 5	3 trays max
		9	timers	9:30		1	Middle – 5	
		Full tray	required	11:30		1	Middle – 5	
		2 Trays	Oven timer	12:30		2	Top & Bottom – 2 & 8	
		3 Trays		13:00		3	Top, Middle & Bottom – 2, 5, 8	

Qing times—Scratch Biscuits (All Day Breakfast only) - NO UHC HOLD FOR BISCUITS after Qing

Power/ code	full run size	Number Of orders	Qing time				
High/44	1	1	:07				
	2	2	:11				

Dough Mixers - Optional

	Tool	Settings			
		Old Settings		No Change	
		Speed	Time	Speed	Time
 Univex	 P Knife	Low – preset	45 seconds	Low - Preset	45 seconds
		Old Settings		New Settings	
		Speed	Time	Speed	Time
 Varimixer	 Paddle	Lowest setting	40 seconds	Speed 1	25 seconds
		Old Settings		New Settings	
		Speed	Time	Speed	Time
 Hobart	 Paddle	Lowest setting	45 seconds	Lowest speed	30 seconds



Franke Foodservice Supply
800 Aviation Parkway
Smyrna, TN 37167

Scratch Biscuit Order Form

Call us today at: 1-800-423-5247

Fax your completed order form to: 1-877-538-6882

Email your completed order form to: fs-frankeparts.us@franke.com

Visit us online at: www.frankeparts.com



Item# 145416



Item# 142914



Item# 619676



Item# 461847



Item# 461889



Item# 461842



Item# 146062



Item# 461849



Item# 461829



Item# 461839



Item# 142308



Item# 613928-1



Item# 831034



Item# 612345



Item# 205051



Item# 461830



Item# 2033821

Item #	Description	Suggested	Qty. Ordered	Price Each	Total
145416	Mitt, QuickClean, 15", Puppet Style	1			\$18.13
142914	Brush, Red 2" Silicone Basting w/Hook	1			\$4.70
619676	Cutter, Biscuit 3-1/4" Round	2			\$29.60
461847	Scraper, Dough White Bowl	3			\$0.95
461889	Separator, Wide Biscuit (2 1/4 Inch)	2			\$4.45
461842	Apron, White Bib w/Pencil Pocket	1			\$5.44
146062	Pitcher, 32oz, for Buttermilk	1			\$11.12
461849	Scraper, Dough w/Wooden Handle, S/S	1			\$1.81
461829	Board, Cut-N-Carry Cutting, 24" x 24" x 1/2", White	1			\$56.04
461839	Bowl, S/S 20 Qt. Mixing	1			\$18.43
142308	Container, 6 Qt. Round Storage, White	1			\$3.08
613928-1	Pan, 1/2 Size, Bake, 12-7/8x17-13/16x1	10			\$7.77
831034	Spatula, Frosting, 6-1/2"	1			\$17.75
612345	Pin, Rolling w/1/2" Guides	1			\$159.50
205051	Pan, 1/6 Size, 4" Deep, Polypropylene Ambient Food Pan	1			\$2.22
461830	Sifter, Flour Scratch Biscuit	1			\$69.83
2033821	Baskets, Bulk Milk (Pk/2)	1			\$104.33
Total					

Date: _____

Name: _____

Ship-to Information:

Nat'l Store #: _____

☐ Licensee ☐ McOpCo

Region: _____

Address: _____

City: _____

State: _____ Zip Code: _____

Phone #: _____

Fax Confirmation: ☐ Yes ☐ No

Fax #: _____

Shipping Options:

☐ Ground ☐ Next Day Air ☐ 2nd Day Air

Ship Complete: ☐ Yes ☐ No

E-mail: _____

Billing Information:

☐ Same as ship-to

Address: _____

City: _____

State: _____ Zip Code: _____

Phone #: _____

☐ Visa/Mastercard ☐ American Express ☐ Invoice

CC#:

Exp. Date (mm/yy):

Signature: _____

Print Name: _____

*Pricing subject to change.

**A restocking fee will apply for returns.



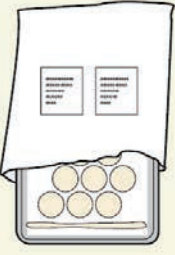
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Operations Procedures

Scratch Made Biscuits

1 Remove Bag

Sacar de la bolsa



refrigerate minimum 30 minutes
to maximum 6 hours
before baking
spanish

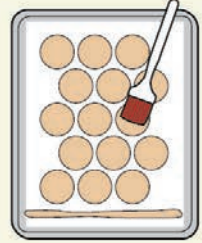
2 Bake

Hornear

Biscuits	Tray(s)	Shelf	Time
Biscuits	Spanish	Estante	Tiempo
Wells M4200 Flex Oven			
6 or 9	1	middle centro	9:30 min
1 full tray	1	middle centro	11:30 min
2 full trays	2	top & bottom arriba y abajo	11:30 min
3 full trays	3	top, middle & bottom arriba, centro y abajo	11:30 min
Garland Flex Oven			
6 or 9	1	middle centro	9 min
1 full tray	1	middle centro	11:30 min
2 full trays	2	top & bottom arriba y abajo	11:30 min
3 full trays	3	top, middle & bottom arriba, centro y abajo	11:30 min
Wells (Older) Non Flex Oven			
6 or 9	1	middle centro	9:30 min
1 full tray	1	middle centro	11:30 min
2 full trays	2	top & bottom arriba y abajo	12:30 min
3 full trays	3	top, middle & bottom arriba, centro y abajo	13 min

3 Remove & Brush

Sacar y untar



brush tops with butter
3 biscuits for each dip
usa la brocha para ponerles
mantequilla
3 biscuits por cada vez que
metas la brocha

4 Store

Almacenar

Full Tray
2/3-size UHC tray with liner, place in UHC, press timer
bandeja de UHC de 2/3 con mantelito, pon en el UHC y oprime
el timer



4 Biscuits - ADB Peak Volume
1/3-size UHC tray with liner, place in UHC, press timer
bandeja de UHC de 1/3 con mantelito, pon en el UHC y oprime
el timer



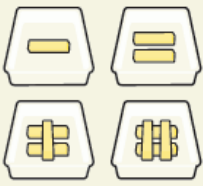
Room Temperature Hold Procedures ADB
Procedimientos de espera con ADB a temperatura ambiente
label tray with 15 minute immediate use &
2 hour holding times, place on over shelf
spanish



Stick Butter Prep

1 Place

Poner



unwrap 1-4 sticks
place in 4" food pan
quita la envoltura
de 1-4 barras
pon en una bandeja
de 4" para comida

2 Heat & Stir

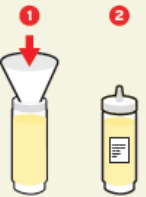
Calentar y revolver



heat in Q-ing oven,
stir until softened
& creamy yellow
caliente en el microondas,
revuelve hasta que esté
blanda y cremosa

3 Finish, Label & Store

Acabar, etiquetar y almacenar



1
2

use funnel to pour
butter in FIFO bottle,
label 4 hour holding time
& place at toaster
usa un embudo para verter la
mantequilla en una botella FIFO,
pon una etiqueta con el tiempo
de espera de 4 horas
y pon en el tostador



add red bristle brush to pan,
label 4 hour holding time
& place near biscuit oven
pon una brocha de cerdas rojas
en la bandeja, pon una etiqueta
con 4 horas de tiempo
de espera y coloca cerca del
horno para biscuits

4 Shake/Stir*

Agitar/revolver*

***only if butter
starts to separate**
*solo si la mantequilla
se empieza a separar

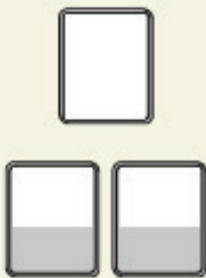
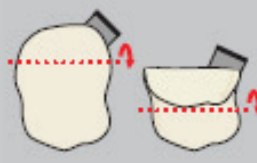
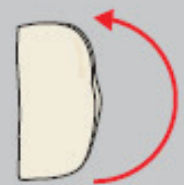
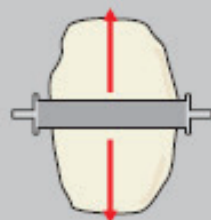
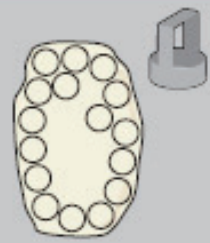
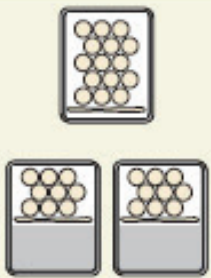
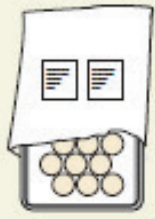
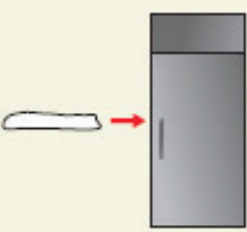


shake bottle or stir pan
agita la botella o revuelve la
mantequilla de la bandeja

Butter is such an important step in Scratch Biscuit procedures so it is important that you review the procedures to ensure that softened butter is being used to get the butter taste on the biscuits. Using melted butter will not have any taste and will not be a "Gold Standard Scratch Biscuit"

Preparing Scratch Biscuits – Hand Mix Procedures	
Action	Description
1. Wash Hands	Wash hands prior to beginning and every hour. Use McD Hand Sanitizer every ½ hour and wear gloves when preparing biscuits
2. Check product	Check to ensure you have enough biscuit mix, buttermilk, dusting flour and butter in the biscuit prep area and all products are within use thru dates
3. Check proper equipment	Refer to the equipment list for proper equipment and verify equipment is in good condition
4. Check for product needs	Refer to R2D2 for the amount of trays needed for day and time period as this will help your biscuit maker plan for prepping the right amount of trays of biscuits
5. Prepare biscuit pans	Place baking liners on the pans. Use a new liner each time
6. Add ingredients to bowl	Empty 1 bag of biscuit mix into a clean, sanitized stainless steel mixing bowl. Shake buttermilk and measure 21oz add to mix. Place buttermilk back into the cooler. Be sure to use bulk milk pour basket to hold the buttermilk
7. Mix ingredients	Mix thoroughly with a white bowl scraper. Use a scoop “down and fold over” motion Mix completely until buttermilk is absorbed completely – approximately 40 seconds Cut through the dough with the spatula to make sure there are no dry pockets of mix
8. Flour Baker's Board	Measure approximately 6 oz. of dusting flour, (parfait cup is a good guide) place 2/3 of the flour in the sifter for use to flour, re-flour the white baker's board, hands and rolling pin. Place remaining 1/3 of flour in the upper corner of the baker's board for use with the cutter Sift flour into a circle 12 to 18 inches in diameter on the baker's board (do not flour the dough)
9. Place dough on board	Using the white bowl scraper, scoop out the dough and place dough on the floured section of the baker's board. To prevent sticking, lightly flour gloved hands and the surface of the dough on the bakers board
10. Form the dough	Keeping fingers together, pat out the dough with palms of hands forming a rectangle with the dough being about 1 to 1 ½ “ thick
11. Fold the dough	Using the wooden handle dough scraper, loosen the dough from the board by sliding the scraper around the outer edges of the dough. Starting at the top, fold the dough towards you in thirds like an envelope. Turn the dough 90° with the crease down. Scrape the board and re-flour. Place the dough back in the center of the bakers board and lightly pat downward with fingers to a thickness of 1 to 1 ½ “ and fold into thirds again, then move the dough to the side of the bakers board. Scrape and re-flour board, place dough on the floured portion of the board. Place the scraped flour back into the flour sifter.
12. Roll dough	Lightly flour the dough – press out the dough and form into a rectangle. Flour rolling pin. Grasp rolling pin handles with an “underhand” grip. Start in the middle of the dough and gently roll forward. Start in the middle of the dough and roll towards you. Continue this gentle rolling until the dough sheet is the thickness of the wheel guides on the rolling pin. Be sure not to pull or push roller from one end of the dough to the other. Pushing on the dough will cause the biscuit to crack on top and fall apart as a sandwich. To prevent sticking flour the rolling pin as needed.
13. Cut biscuit dough	Cut the biscuit dough using a floured cutter. Push straight down and never twist the cutter. Re-flour cutter after every two cuts. For maximum yield, cut biscuits around the outside of the dough first, then down the center. Place cut biscuits in rows of three on the biscuit pan using the 6 ½ inch, white handle spatula. The sides of the biscuits should touch slightly and the rows should be staggered to maximize the number of biscuits per tray.
14. Working leftover dough	Take the leftover trimmed dough and form a ball, tucking together the seams. Lightly flour the baker's board and press out the dough to form a rectangle. Roll out the dough with under hand grip, and then cut dough formed from the trimmed dough. Leftover dough can be rolled

	out ONLY once. Scraps should be used to form the dough rope. When completed, place the dough rope against the last row of biscuits. Any unused dough should be discarded.
15. Store biscuit dough	Insert the tray of unbaked biscuits into a biscuit bag. Mark with two secondary shelf life stickers, 30 minutes hold prior to baking and a maximum of 6 hour hold refrigerated. Transfer tray of unbaked biscuits immediately into the cooler and position in the cooler for proper rotation - bacon racks can hold up to 5 trays. Never leave trays set out at room temperature and do not stack trays on top of each other in the refrigerator.
16. Bake biscuits	See Baking Chart on Page 7
17. Butter biscuits	Use a red silicon brush to butter biscuits. Use one dip for every three biscuits. This will give the biscuit the proper amount of butter for optimal flavor. Dab each biscuit, then swipe the brush across all three biscuits one direction then back across to achieve optimal flavor.
18. Transfer to UHC cabinet	Transfer biscuits to a 2/3 size lined UHC tray, place into the UHC cabinet and activate timer. Temperature of cabinet is 175°/175° and holding time is 30 minutes
19. Separate biscuits	Use the wide biscuit separator to “pop” open the biscuit to assemble a sandwich
20. Clean up area	Clean up prep area and sanitize surface. Wash rinse and sanitize all equipment every four hours
ROOM TEMPERATURE PROCEDURES - ADB	
Store Biscuits	Tray of baked, buttered biscuits should be placed on to the over shelf on the Breakfast Q table or on the Bacon rack near the Breakfast Q table. The tray should be marked with two stickers – 15 minute for immediate use and two hours for maximum hold time.
Q to Order	Place 1 to 2 room temperature biscuits on the flat amber biscuit tray and place in the Qing oven. Use code 44 (1 or 2) to heat the biscuit(s). When timer sounds, remove the tray and pass the tray to the assembly area.
Assemble	Assembler will build the ordered sandwich and place in the HLZ.

Making Hand Mixed Scratch Made Biscuits				
1 Line Tray Pon mantelito  fold liner for 9 biscuits dobra el mantelito para 9 biscuits	2 Add Agrega  1 bag of mix + 21 oz buttermilk 1 bolsa de mezcla + 21 onzas de buttermilk	3 Mix Mezcla  use scoop-down & fold-over motion until buttermilk is absorbed mueve de abajo hacia arriba con el cucharon hasta que se mezcle toda la buttermilk	4 Pat Out Aplana  flour board & hands pon harina a la tabla y a tus manos	5 Scrape & Fold Raspa y dobla  scrape around edges fold in thirds raspa por las orillas dobla en tres partes
6 Rotate 90° Gira 90°  reflour board vuelve a poner harina a la tabla	7 Repeat Repite  pat, fold & rotate aplana, dobla y gira	8 Roll Out Usa el rodillo  flour rolling pin pon harina al rodillo	9 Cut Out Corta  flour biscuit cutter pon harina al cortador de biscuits	10 Place Coloca  1 tray of 15 or 2 trays of 9 1 bandeja de 15 o 2 bandejas de 9
11 Repeat Repite  remaining dough: pat, fold, roll, cut & place a la masa que sobre: aplana, dobla, gira, corta y coloca	12 Cover & Label Tapa y pon etiqueta  cover with plastic bag label 30 minute & 6 hour holding times spanish	13 Refrigerate Refrigera  refrigerate minimum 30 minutes to maximum 6 hours before baking spanish		

Hand Mixed Scratch Made Biscuits

Overview

Clean hands and good personal hygiene

- When working your station, wash hands for 20 seconds, rinse, and dry with paper towels. Hands should be rewashed as needed, with a minimum of once per hour. Practice good personal hygiene (e.g. do not touch hair or face) while preparing food or serving customers.

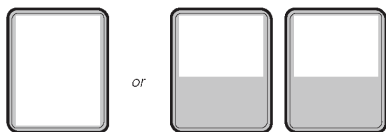


Making, Baking and Assembling

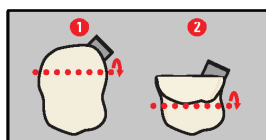
□ Making biscuits

Make a single batch of biscuits. Do not make multiple batches at one time or the biscuits will not be of the desired quality.

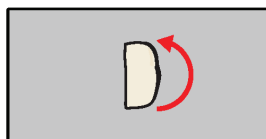
- Determine the number of baking trays and the number of biscuits needed.
- Prepare baking tray(s). Prepare 1 tray (for 18 biscuits) with a bakeable tray liner or 2 trays (for 9 biscuits each) with bakeable tray liners folded in half. Use only bakeable tray liners, as any other type of liner could cause a fire



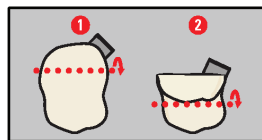
- Add 1 bag of biscuit mix into a clean, sanitized mixer bowl. Add the ingredients in the order indicated, the order is critical to quality.
- Add 21 ounces of buttermilk into the bowl.
- Use the dough scraper and a scoop-down and fold-over motion to mix the ingredients until the buttermilk is absorbed.
- Flour the baker's board, then scoop the dough onto the floured board.
- Flour hands. Pat out dough using your hands, keeping your fingers together. Dough should be patted out until it is an even 1 inch thick.
- Scrape under the edges of the dough and fold over the top third. Scrape under the edges and fold over the second third.



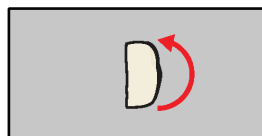
- Scrape under the dough and pull it off the board. Reflour the board. Place the dough back on the board, rotating it 90°.



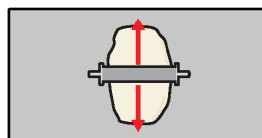
- Pat out dough a second time until it is an even 1 inch thick.
- Scrape under the edges and fold the dough in thirds again.



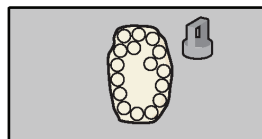
- Pull the dough off the board, reflour the board and rotate the dough 90°.



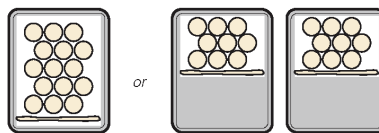
- Add 1/2-inch roller guides and flour the rolling pin. Roll out the dough while lightly pressing down with the rolling pin.



- Flour the biscuit cutter. Cut out biscuits by pressing down, do not twist the cutter. Reflour the cutter after every 2 cuts. For maximum yield, cut biscuits around the outside of the dough first.



- Place biscuits on the lined baking tray(s) in staggered rows of 3 with biscuits lightly touching. Prepare 1 tray with 15 biscuits and a dough rope or 2 trays with 9 biscuits each and a dough rope.



- Wrap the tray(s) in a plastic bag. Close the bag.
- Label the bag with a 30 minute minimum cooling time and a 6 hour maximum holding time. Discard biscuits that have not been baked within the 6 hour maximum holding time.
- Place into the refrigerator for up to 6 hours before baking.
- Clean and sanitize the area, mixing bowl, paddle attachment and small equipment.

□ Baking biscuits

Baking procedures for breakfast and All Day Breakfast (ADB)

- Remove biscuits that have been cooled a minimum of 30 minutes and a maximum of 6 hours from the refrigerator.
- Remove the bag(s) from the tray(s).
- Place the tray(s) into the oven, close the oven door and set the timer. Refer to the *Baking Station Guide with the Dough Mixer Scratch Made Biscuits* update for pan placement and baking times.
- When the timer beeps, turn it off. Put on an oven mitt, the tray will be hot. Remove the tray(s) from the oven and close the oven door.
- Brush each biscuit with butter using the red-bristled brush. With each dip of butter, brush 3 biscuits.

Hand Mixed Scratch Made Biscuits

Breakfast hold procedures

- 1 Prepare clean, sanitized 2/3-size universal holding cabinet (UHC) tray(s) with clean liner(s). Maximum 15 biscuits per tray.
- 2 Slide the biscuits off the baking tray and into the lined UHC tray. Place the tray(s) in the correct slot(s) of the UHC and press the timer.



- 3 Use a clean, sanitizer-soaked towel to clean the area used. Discard the used towel into the soiled towel bucket.

Room temperature hold procedures for ADB

- 1 Label trays with the 15 minute immediate use and 2 hour holding times on the long side of the baking tray.
- 2 Place the baking trays with the time labels facing front. Slide the tray into the bacon rack and place a liner on top of the biscuits after 15 minutes or place it onto the Q-ing oven overshef.
- 3 Use a clean, sanitizer-soaked towel to clean the area used. Discard the used towel into the soiled towel bucket.

Assembling orders

Breakfast

- Pull a hot biscuit from the UHC tray and proceed with assembly.

ADB

- For the first 15 minutes after the tray is placed in the bacon rack or on the Q-ing oven overshef (refer to the immediate use label on the tray), pull a hot biscuit from the baking tray and proceed with assembly. After 15 minutes, place up to 2 biscuits on a flat tray and place in the Q-ing oven to heat. Refer to the *Q-ing Station Guide* for Q-ing times.

☐ Number of checkboxes missed _____. 100% needed to pass. Date _____

Trainee name _____

Trainer name _____

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Preparing Scratch Biscuits – Dough Mixer Procedures	
Action	Description
1. Wash Hands	Wash hands prior to beginning and every hour. Use McD Hand Sanitizer every ½ hour and wear gloves when preparing biscuits
2. Check product	Check to ensure you have enough biscuit mix, buttermilk, dusting flour and butter in the biscuit prep area and all products are within use thru dates
3. Check proper equipment	Refer to the equipment list for proper equipment and verify equipment is in good condition
4. Check for product needs	Refer to R2D2 for the amount of trays needed for day and time period as this will help your biscuit maker plan for prepping the right amount of trays of biscuits
5. Prepare biscuit pans	Place baking liners on the pans. Use a new liner each time
6. Add ingredients to bowl	Shake butter milk and measure 21oz, and pour into mixer bowl, add dough rework and 1 bag of mix into the dough mixer. Place buttermilk back into the cooler. Maximum amount of dough rework is one large cup. Be sure to use the bulk pour basket to hold the buttermilk.
7. Mix ingredients	Add paddle to mixer, set the mixer bowl in the up position, close gate and press pre-set timer to start. When timer stops – raise the safety gate, lower the bowl and remove paddle.
8. Flour Baker's Board	Measure approximately 6 oz. of dusting flour, (parfait cup is a good guide) place 2/3 of the flour in the sifter for use to flour, re-flour the white baker's board, hands and rolling pin. Place remaining 1/3 of flour in the upper corner of the baker's board for use with the cutter Sift flour into a circle 12 to 18 inches in diameter on the baker's board (do not flour the dough)
9. Place dough on board	Using the white bowl scraper, scoop out the dough and place dough on the floured section of the baker's board. To prevent sticking, lightly flour gloved hands and the surface of the dough on the baker's board.
10. Form the dough	Keeping fingers together, pat out the dough with palms of hands forming a rectangle with the dough being about 1 to 1 ½ " thick
11. Fold the dough	Using the wooden handle dough scraper, loosen the dough from the board by sliding the scraper around the outer edges of the dough. Starting at the top, fold the dough towards you in thirds like an envelope. Turn the dough 90° with the crease down. Scrape the board and re-flour. Place the dough back in the center of the bakers board and lightly and move the dough to the side of the bakers board. Scrape and re-flour board, place dough on the floured portion of the board. Place the scraped flour back into the flour sifter.
12. Roll dough	Lightly flour the dough – press out the dough and form into a rectangle. Flour rolling pin. Grasp rolling pin handles with an "underhand" grip. Start in the middle of the dough and gently roll forward. Start in the middle of the dough and roll towards you. Continue this gentle rolling until the dough sheet is the thickness of the wheel guides on the rolling pin. Be sure not to pull or push roller from one end of the dough to the other. Pushing on the dough will cause the biscuit to crack on top and fall apart as a sandwich. To minimize sticking, flour the rolling pin as needed.
13. Cut biscuit dough	Cut the biscuit dough using a floured cutter. Push straight down and never twist the cutter. Re-flour cutter after every two cuts. For maximum yield, cut biscuits around the outside of the dough first, then down the center. Place cut biscuits in rows of three on the biscuit pan using the 6 ½ inch, white handle spatula. The sides of the biscuits should touch slightly and the rows should be staggered to maximize the number of biscuits per tray.
14. Working leftover dough	Take the leftover trimmed dough and place enough dough to fill a large cup – any excess dough should be discarded. The maximum amount of trimmed dough that can be added to the next batch is one large cup. Dough held in the large cup should be used within 10 minutes in the next batch. If done making biscuits, take the scraps from the last batch and form a ball to blend the pieces together. Place on the baker's board, press out lightly, use the rolling pin and then cut out the final biscuits. Leftover dough can be used for dough rope on partial tray. Discard any other leftovers and never rework the leftover dough a second time.

15. Store biscuit dough	Insert the tray of unbaked biscuits into a biscuit bag. Mark with two secondary shelf life stickers, 30 minutes hold prior to baking and a maximum of 6 hour hold refrigerated. Transfer tray of unbaked biscuits immediately into the cooler and position in the cooler for proper rotation bacon racks can hold up to 5 trays. Never leave trays set out at room temperature and do not stack trays on top of each other in the refrigerator.
16. Bake biscuits	See Baking Chart on Page 7
17. Butter biscuits	Use a red silicon brush to butter biscuits. Use one dip for every three biscuits. This will give the biscuit the proper amount of butter for optimal flavor. Dab each biscuit, then swipe the brush across all three biscuits one direction then back across to achieve optimal flavor.
18. Transfer to cabinet	Transfer biscuits to a 2/3 or full size lined UHC tray, place into the UHC cabinet and activate timer. Temperature of cabinet is 175°/175° and holding time is 30 minutes
19. Separate biscuits	Use the wide biscuit separator to "pop" open the biscuit to assemble a sandwich
20. Clean up area	Clean up prep area and sanitize surface. Wash rinse and sanitize all equipment every four hours

ROOM TEMPERATURE PROCEDURES - ADB

Store Biscuits	Tray of baked, buttered biscuits should be placed on to the over shelf on the Breakfast Q table or on the Bacon rack near the Breakfast Q table. The tray should be marked with two stickers – 15 minute for immediate use and two hours for maximum hold time.
Q to Order	Place 1 to 2 room temperature biscuits on the flat amber biscuit tray and place in the Qing oven. Use code 44 (1 or 2) to heat the biscuit(s). When timer sounds, remove the tray and pass the tray to the assembly area.
Assemble	Assembler will build the ordered sandwich and place in the HLZ.

Making Dough Mixer Scratch Made Biscuits

1 Line Tray
Pon mantelito

fold liner for 9 biscuits
dobla el mantelito para 9 biscuits

2 Add
Agrega

21 oz buttermilk + rework + 1 bag of mix
21 onzas de buttermilk + la masa que quedó + 1 bolsa de mezcla

3 Mix
Mezcla

mix for set time
mezcla durante el tiempo programado

4 Pat Out
Aplana

flour board & hands
pon harina a la tabla y a tus manos

5 Scrape & Fold
Raspa y dobla

scrape around edges fold in thirds
raspa por las orillas dobla en tres partes

6 Roll Out
Usa el rodillo

flour rolling pin
pon harina al rodillo

7 Cut Out
Corta

pat, fold & rotate
aplana, dobla y gira

8 Place
Coloca

1 tray of 18 or 2 trays of 9
1 bandeja de 18 o 2 bandejas de 9

9 Cover & Label
Tapa y pon etiqueta

cover with plastic bag label 30 minute & 6 hour holding times
spanish

10 Refrigerate
Refrigera

refrigerate minimum 30 minutes to maximum 6 hours before baking
spanish

Dough Mixer Scratch Made Biscuits

Overview

Clean hands and good personal hygiene

- When working your station, wash hands for 20 seconds, rinse, and dry with paper towels. Hands should be rewashed as needed, with a minimum of once per hour. Practice good personal hygiene (e.g. do not touch hair or face) while preparing food or serving customers.

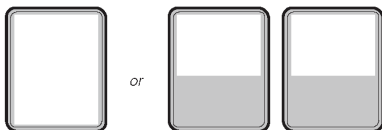


Making, Baking and Assembling

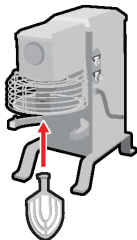
□ Making biscuits

Make a single batch of biscuits. Do not make multiple batches at one time or the biscuits will not be of the desired quality.

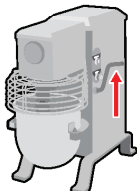
- Determine the number of baking trays and the number of biscuits needed.
- Prepare baking tray(s). Prepare 1 tray (for 18 biscuits) with a bakeable tray liner or 2 trays (for 9 biscuits each) with bakeable tray liners folded in half. Use only bakeable tray liners, as any other type of liner could cause a fire.



- Add 21 ounces of buttermilk into a clean, sanitized mixer bowl. Add the ingredients in the order indicated, the order is critical to quality.
- Add up to a medium cold cup full of rework (the dough left after cutting the previous batch of biscuits) to the buttermilk.
- Add 1 bag of biscuit mix to the bowl.
- Insert the paddle into the stand mixer.



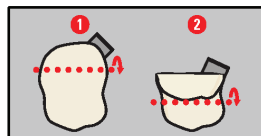
- Raise the mixer bowl to the up position and close the safety gate.



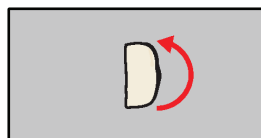
- Press the pre-set timer.
- When the timer stops, lower the mixer bowl.
- Release the paddle and scrape the dough off the paddle into the bowl.

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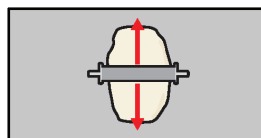
- Flour the baker's board, then scoop the dough onto the floured board.
- Flour hands. Pat out dough using your hands, keeping your fingers together. Dough should be patted out until it is an even 1 inch thick.
- Scrape under the edges of the dough and fold over the top third. Scrape under the edges and fold over the second third.



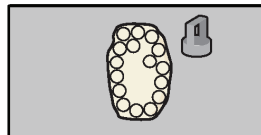
- Scrape under the dough and pull it off the board. Reflour the board. Place the dough back on the board, rotating it 90°.



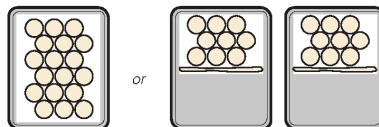
- Add 1/2-inch roller guides and flour the rolling pin. Roll out the dough while lightly pressing down with the rolling pin.



- Flour the biscuit cutter. Cut out biscuits by pressing down, do not twist the cutter. Reflour the cutter after every 2 cuts. For maximum yield, cut biscuits around the outside of the dough first.



- Place 18 biscuits on the lined baking tray(s) in staggered rows of 3 with biscuits lightly touching. Prepare 1 tray with 18 biscuits (no dough rope) or 2 trays with 9 biscuits each and a dough rope.



- Wrap the tray(s) in a plastic bag. Close the bag.
- Label the bag with a 30 minute minimum cooling time and a 6 hour maximum holding time. Discard biscuits that have not been baked within the 6 hour maximum holding time.
- Place into the refrigerator for up to 6 hours before baking.
- Gather the rework (the dough left after cutting the biscuits) and place it into a 21-ounce cup. Place the cup of rework near the prep area, it will be added to the next batch of biscuits.
- Clean and sanitize the area, mixing bowl, paddle attachment and small equipment.

□ Baking biscuits

Baking procedures for breakfast and All Day Breakfast (ADB)

- Remove biscuits that have been cooled a minimum of 30 minutes and a maximum of 6 hours from the refrigerator.



Dough Mixer Scratch Made Biscuits

- 2 Remove the bag(s) from the tray(s).
- 3 Place the tray(s) into the oven, close the oven door and set the timer. Refer to the *Baking Station Guide with the Dough Mixer Scratch Made Biscuits* update for pan placement and baking times.
- 4 When the timer beeps, turn it off. Put on an oven mitt, the tray will be hot. Remove the tray(s) from the oven and close the oven door.
- 5 Brush each biscuit with butter using the red-bristled brush. With each dip of butter, brush 3 biscuits.

Breakfast hold procedures

- 1 Prepare clean, sanitized 2/3-size universal holding cabinet (UHC) tray(s) with clean liner(s). Maximum 18 biscuits per tray.
- 2 Slide the biscuits off the baking tray and into the lined UHC tray. Place the tray(s) in the correct slot(s) of the UHC and press the timer.



- 3 Use a clean, sanitizer-soaked towel to clean the area used. Discard the used towel into the soiled towel bucket.

Room temperature hold procedures for ADB

- 1 Label trays with the 15 minute immediate use and 2 hour holding times on the long side of the baking tray.
- 2 Place the baking trays with the time labels facing front. Slide the tray into the bacon rack and place a liner on top of the biscuits after 15 minutes or place it onto the Q-ing oven overshell.
- 3 Use a clean, sanitizer-soaked towel to clean the area used. Discard the used towel into the soiled towel bucket.

☐ Assembling orders

Breakfast

- Pull a hot biscuit from the UHC tray and proceed with assembly.

ADB

- For the first 15 minutes after the tray is placed in the bacon rack or on the Q-ing oven overshell (refer to the immediate use label on the tray), pull a hot biscuit from the baking tray and proceed with assembly. After 15 minutes, place up to 2 biscuits on a flat tray and place in the Q-ing oven to heat. Refer to the *Q-ing Station Guide* for Q-ing times.



Number of checkboxes missed _____. 100% needed to pass.

Date

Trainee name

Trainer name

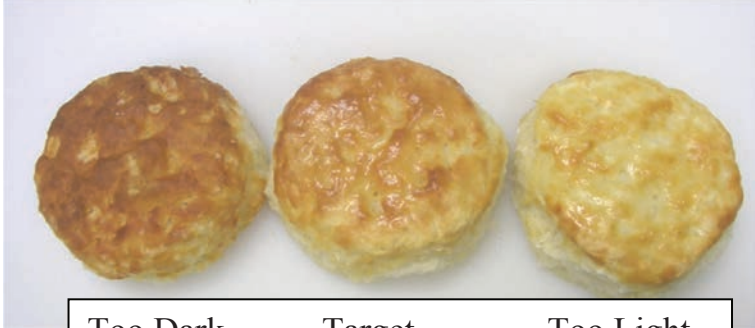
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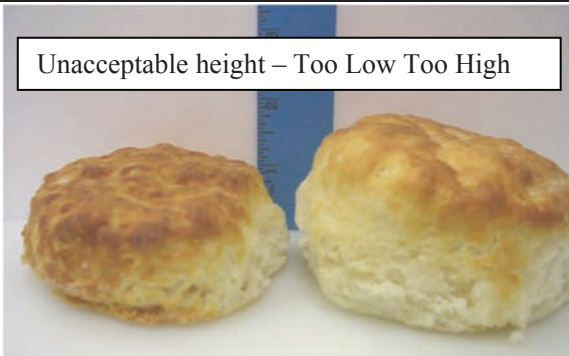
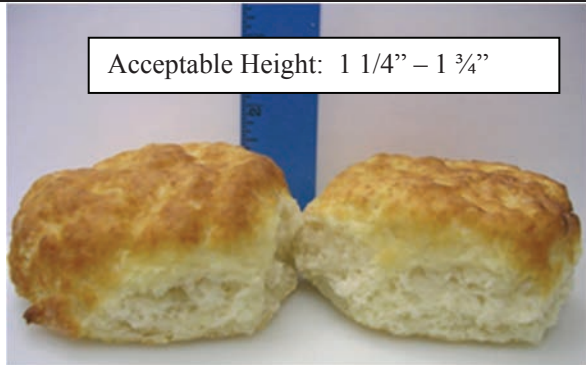
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Scratch Biscuit Trouble Shooting Guide

CAUSE	SOLUTION
WET OR SLACK DOUGH	
Biscuit mix too warm	Biscuit mix should be delivered and stored refrigerated
Excessive buttermilk	Measure correct amount of buttermilk using the correct measuring cup – 21oz. per bag of mix
Buttermilk not agitated before measuring	Shake well before every pour
Out of date buttermilk	Discard buttermilk, review rotation and check ROP
DRY DOUGH	
Insufficient buttermilk	Measure correct amount of buttermilk using the correct measuring cup – 21oz. per bag of mix
Under mixing	Mix dough thoroughly in bowl approximately 40-50 seconds hand mixed
Incorrect mixing	Utilize scoop down fold over motion
	
COLOR	
Incorrect oven temperature	Check oven calibration and set for 375°
Incorrect baking time	Check programing and set for correct baking time
Oven door not closed or opened during bake cycle	Close oven door completely and do not open during bake time. Use stop/go sign to prevent door from being open during bake cycle
Incorrect rack position	Place rack on row 2, 5, and 8 for the Wells oven Place rack on row 8, 5, and 2 for the Garland oven Bake 1 tray on the middle rack Bake 2 trays on the top and bottom rack Bake 3 trays on the top, middle and bottom rack
Shake mix used instead of buttermilk	Check case label and verify bag is buttermilk
 Too Dark Target Too Light	

BISCUTS TOO LOW IN HEIGHT - SHORT	
Oven door not securely closed	Close oven door completely and do not open during bake time. Use stop/go sign to prevent door from being open during bake cycle
Oven temperature too low	Check oven calibration and set for 375°
Underworked dough	Hand mix - Mix dough more thoroughly in bowl – fold dough into thirds twice Dough mixer – fold dough into thirds ONLY once
Excessive buttermilk	Measure correct buttermilk – 21 oz. per bag of mix
Dough set out room temperature	Store tray of cut dough patties in refrigerator immediately after completing the tray
Rolling pin guides incorrect height	Check correct rolling pin guide size - ½” for both hand mixed or dough mixers procedures
Warm mix - biscuit mix stored above 40°F	Store biscuit mix below 40°F and keep refrigerated between batches
Rolling pin slipped off bakers board	Keep guides on bakers board and ensure the correct bakers board is being used
Dough build-up on rolling pin	Clean dough from rolling pin after each use and as often as needed
BISCUITS TOO HIGH IN HEIGHT	
Overworked dough	Hand mixed dough – fold dough into thirds twice, Dough mixer – fold dough into thirds ONLY once
Excessive dusting flour	Use 6 oz. of flour per bag of mix
Excessive reworking scrap dough pieces	Re-roll leftover trimmed dough once, cut biscuits discard dough or make rope for end of tray
Mix time set incorrect on dough mixer	Univex 45 seconds Varimixer 25 seconds Hobart 30 seconds
Rolling pin guides incorrect height	Rolling pin guides should be ½”
Unacceptable height – Too Low Too High  Acceptable Height: 1 1/4” – 1 3/4” 	
EXCESSIVE SMOOTH TOP	
Holding cut biscuits in cooler too long	Maximum hold time in cooler is 6 hours covered with plastic bag
Overworked dough	Hand mixed dough – fold dough into thirds twice, dough mixer –fold dough into thirds ONLY once
Excessive dusting flour	Use 6 oz. of flour per bag of mix
Mix time set incorrect on dough mixer	Univex 45 seconds Varimixer 25 seconds Hobart 30 seconds

EXCESSIVE ROUGH TOP	
Slack dough (too wet)	Store biscuit mix below 40°F Measure correct buttermilk – 21 oz./bag of mix
Underworked dough	Hand mix - Mix dough thoroughly in bowl and fold dough into thirds twice Dough mix – check settings of the mixer and fold dough ONLY once. Univex 45 seconds Varimixer 25 seconds Hobart 30 seconds
Excessive force rolling out dough	Use underhand position holding rolling pin. Gently roll dough from middle out and repeat until correct thickness
SLOPING	
Improper rolling	Place dough width-wise on the baker's board in front of you. Lightly flour the rolling pin. Start at the center of dough and gently roll the dough out away from you. Start at the center again, and roll out toward you. Continue this gentle rolling until the dough sheet is the thickness of the wheel guides on the rolling pin. If dough sticks to rolling pin, reapply flour to rolling pin.
Biscuit cutter twisted when cutting	Do not twist the cutter when cutting
Too much scrap rework	Discard leftover trimmed dough after reworking once.
Improper dough patty placement	Check spacing of the dough patty on baking tray. Place biscuit patty with edges slightly touching, Hand mixed - 5 rows of 3 with dough rope Dough mix - 6 rows of 3 without dough rope
Empty space on baking tray	Hand mix - Place a dough rope at the end of the last row of dough patties Dough mix - Place additional row of patties for dough mixer procedures instead of the dough rope at the end of baking tray
	
IMPROPERLY CUT	
Improper spacing between cuts with cutter	Space biscuit cutter properly, be careful not to cut into next biscuit
	

IMPROPERLY SHAPED – OUT OF ROUND	
Under mixing (spreading of dough)	Hand mix - Mix dough more thoroughly in bowl, fold dough into thirds twice Dough mixer – fold dough into thirds ONLY once
Dough held at room temperature	Store tray of cut dough patties in cooler immediately after preparing full tray
Mishandled dough patties	Use long white handle spatula to transfer dough patties from baker's board to tray (moving by hands will cause odd shaped biscuits)
Improper dough patty placement	Check spacing of the dough patty on baking tray. Place biscuit patty with edges slightly touching, Hand mixed - 5 rows of 3 with dough rope Dough mix - 6 rows of 3 without dough rope - Spaced too far apart will cause thin biscuits - Spaced too close will cause thick biscuits
DIAMETER TOO SMALL – LESS THAN 3 1/4"	
Biscuits placed too close on tray	When placed on tray, biscuits should just touch. Hand mix - 5 rows of 3 with dough rope Dough mix – 6 rows of 3 without dough rope
Too many biscuits on tray	Hand mix - Maximum 15/tray with dough rope Dough mix - Maximum 18/tray for dough mixer, no dough rope
Mix too dry	Measure correct buttermilk – 21 oz. per bag of mix
Biscuit cutter bent	Replace biscuit cutter
Incorrect size of biscuit cutter	Use standard 3 1/4" inside diameter cutter
Dough over mixed	Hand mix - Mix dough less in bowl, fold dough into thirds twice, Dough mixer – fold dough into thirds ONLY once and do not knead dough Check dough mixer mix time setting: Univex 45 seconds Varimixer 25 seconds Hobart 30 seconds
 Diameter less than 3 1/4"	
DIAMETER MORE THAN 3 3/8"	
Dough too wet/slack	Measure correct buttermilk – 21 oz. per bag of mix
Biscuits separated on tray	When placed on tray, biscuits should be slightly touching
Warm biscuit mix, dough will spread	Store biscuit mix below 40°F
Tray of biscuit patties too warm, not placed in cooler immediately	Do not set tray of biscuit patties in warm location or on top of oven. Cover the tray with a biscuit bag and place in cooler – mark with 30 minute hold sticker and 6 hour use thru sticker



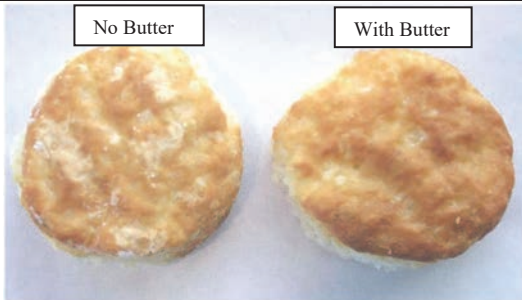
Diameter greater than 3 3/8"

CRUMBLY TOP

Underworking dough	Hand mix - Mix dough thoroughly in bowl and fold dough into thirds twice Dough mix – check settings of the mixer and fold dough ONLY once Univex 45 seconds Varimixer 25 seconds Hobart 30 seconds Gently form dough into a rectangle by lightly patting sides and top. Press out lightly with the palm of your hand to the thickness of approximately 1 – 1½ Hand mixed dough – fold dough into thirds twice; Dough mixer – fold dough into thirds ONLY once
Not held in cooler long enough	Hold tray of dough patties in cooler for minimum of 30 minutes covered with a biscuit bag
Mix too dry	Measure correct buttermilk – 21 oz. /bag of mix
Roller pin guides not moving freely	Loosen end nuts on rolling pin
Held too long after bake	Maximum hold time in UHC is 30 minutes 175/175°F
Under baked	Verify oven time is programmed correctly

HARD/DRY EDGES

Tray(s) against back and/or side of oven	Place trays in center of oven racks in order not to restrict air flow
Improper dough patty placement	Check spacing of patty on baking tray. Place biscuit patties with edges slightly touching, Hand mix - 5 rows of 3 with dough rope Dough mix – 6 rows of 3 without dough rope
Overbaked	Set oven timer to correct baking times Check oven calibration and set for 375°
Over held in UHC cabinet	Maximum hold time 30 minutes in UHC 175/175°F
Tray not flush in UHC	Keep UHC biscuit tray flush in cabinet when not in use – minimize heat and moisture loss

TOP DRY - APPEARANCE	
Improper amount of Butter on top of biscuit	Apply butter on baked biscuits, 1 dip for three biscuits
Excessive dusting flour	Use 6 oz. of flour per bag of mix
Held too long after bake	Maximum hold time 30 minutes in UHC 175/175°F
	
TOUGH TEXTURE	
Oven temperature too high	Check oven calibration, verify setting at 375°F
Excessive dusting flour	Use 6 oz. of flour per bag of mix
Held too long after bake	Maximum hold time 30 minutes in UHC 175/175°F
Overworked dough	Hand mix - Mix dough less in bowl, fold dough into thirds twice Dough mix – check settings of the mixer and fold dough ONLY once. Univex 45 seconds Varimixer 25 seconds Hobart 30 seconds Gently form dough into a rectangle by lightly patting sides and top. Press out lightly with the palm of your hand to the thickness of approximately 1 – 1½
GUMMY INTERIOR TEXTURE	
Warm biscuit mix, melted fat	Store biscuit mix 34°F- 40°F
Under baked	Set oven timer to correct baking times Check oven calibration and set for 375°
Improper dough patty placement (too close together)	Check spacing of patty on baking tray. Place biscuit patties with edges slightly touching Hand mix - 5 rows of 3 with dough rope Dough mix – 6 rows of 3 without dough rope
LIGHT/DARK SPOTS ON CROWN “FRECKLES”	
Dough patties not held in cooler before bake 	Place tray of dough patties in cooler for minimum of 30 minutes, covered with a biscuit bag Make-and-Bake will not produce a tender biscuit as ingredients need to hydrate for a minimum of 30 minutes

SCRATCH BISCUIT- Helpful Hints

- Place a damp cloth under the baker's board. This will keep the board from moving while working with the dough. Towel should not be visible on edges of the baker's board.
- Keep Buttermilk refrigerated at all times. Warm Buttermilk will make the dough sticky and will be harder to work with. Place buttermilk back into cooler after each use.
- Shake the buttermilk before each use, as this will give you a consistent blend to the Buttermilk. Unshaken Buttermilk will create slack biscuits from the first part of a container and heavy biscuits from the balance as milk solids could settle to the bottom of the pouch.
- Prep Biscuit Trays. Place a baking liner on the metal biscuit tray(s). Place new liner on tray for each batch. The liner will protect the heels of the biscuits during baking - providing a softer texture.
- Make ONLY one bag of biscuit mix – Only one batch of dough can be rolled out at a time and while this is happening the remaining dough will be losing its baking powder activity and will not bake out properly causing poor texture and height.
- Use cool trays and mixing bowls when preparing biscuits. A warm bowl will often (melt) the shortening in the dough and cause slack/wet dough. A warm biscuit tray will cause the patties to spread and lose their shape.
- Press out dough on baker's board and fold into thirds from top to bottom. Turn dough a half turn 90° rotation. Repeat folds for hand mixed; dough mixed in a mechanical mixer is folded only once.
- To cut out patties, dust cutter with flour after every 2 cuts - cut straight down. Twisting the cutter will cause a "smile" on the side of the biscuit, which makes it hard to split.
- Hand mixed—Place 5 rows of 3 biscuits (15 per tray) Use the leftover dough to make a dough rope to protect the last row of biscuits from spreading and ensure proper baking.
- Dough Mixer—Place 6 rows of 3 biscuits (18 per tray) with no dough rope.
- Use a long white handle biscuit spatula to transfer biscuit patties to the baking tray to minimize any misshapen biscuits. Do not transfer with your hands.
- Use a biscuit bag to cover trays of Biscuits and hold in a walk-in/reach-in cooler before baking. Mark each tray with two Use Thru stickers – 30 minutes and a 6 hour use thru time for proper rotation. Best when held for a minimum of 30 minutes with the maximum hold time at 6 hours. The hold time in the cooler will produce a fluffier and a more tender biscuit.
- Biscuit bags can be re-used within a 4 hour time period.
- Bake time will vary by oven type – refer to the bake chart for your specific oven and rack positions of 2, 5, & 8. One tray - use middle rack, two trays - use the top & bottom rack. 3 trays use the top, middle & bottom rack.
- Butter 3 biscuits per dip using a red silicon brush to achieve optimal flavor profile. Cover the entire top surface.
- UHC holding - use new liner with each batch, UHC hold time is 30 minutes.

- Use wide biscuit plitter to split biscuits.
- ADB 2.0 – Room temperature staging on the over shelf on the breakfast Q table will be 2 hours.
- ADB 2.0 – Baking half and quarter trays. Follow current procedures for preparing scratch biscuits up until the panning step. When biscuits are cut out on the baker's board, you now have the option of prepping 6 or 9 biscuits on a lined baking pan for partial tray baking. Fold a new liner in half for 6 biscuits and dough rope; fold the liner in 2/3 for 9 biscuits and dough rope. Folding the liner will prevent the liner from flying up during baking and coving the crowns causing inconsistent color.
- Dough rope- Partial tray prep requires the use of a dough rope to minimize spreading of the prepared biscuits while refrigerated and minimizes dry/hard edges after baking.
- Butter – Review procedures for butter. Remember that there is a starting point and you want the butter to be softened, not melted. If butter is melted the salt goes to the bottom and the butter loses the taste that we all enjoy.

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