



No Time To Train

Short Lessons for School Nutrition Assistants

Identifying and Preserving Quality in Value-Added Products

Lesson Overview

Lesson Participants: School Nutrition Assistants/Technicians

Type of Lesson: Short face-to-face training session

Time Needed to Conduct the Lesson and Evaluation: 25 minutes

Lesson Description: This lesson defines food quality with respect to value-added products. An activity is used to identify individual food quality characteristics using quality scorecards. The lesson is designed for managers to teach school nutrition assistants/technicians.

Lesson Objectives:

At the end of this lesson, the participant will be able to:

1. Discuss the meaning of food quality.
2. Define value-added product.
3. Identify individual food quality characteristics using quality scorecards.

Get Ready to Train

The format for the **No Time to Train** lessons includes an overview, preparation checklist, lesson at a glance with timeline for conducting the lesson, references, and an instructor's script. The manager/instructor will use the script to present the lesson to the participants. The script gives directions to the manager/instructor—**DO, SAY, ASK, LISTEN, AND ACTIVITY**—to deliver the lesson.

No special audiovisual or electronic equipment is needed to conduct the lesson. The lesson can be presented in the cafeteria, media center, or classroom.

Preparation Checklist

Directions: Use the Preparation Checklist to prepare for the training session. Track your progress by checking off tasks as they are completed.

Done	Lesson Tasks
<input checked="" type="checkbox"/>	
	<p>Gather Materials</p> <p>Materials Needed:</p>
<input type="checkbox"/>	<ul style="list-style-type: none"> • Instructor’s Script
<input type="checkbox"/>	<ul style="list-style-type: none"> • Handout 1: Quality Scorecard for Unbreaded Processed Meat Products with sample label (one for each participant)
<input type="checkbox"/>	<ul style="list-style-type: none"> • Handout 2: Quality Scorecard for Breaded Processed Meat Products with sample label (one for each participant)
<input type="checkbox"/>	<ul style="list-style-type: none"> • Handout 3: Quality Scorecard for Pizza with sample label (one for each participant)
<input type="checkbox"/>	<ul style="list-style-type: none"> • Handout 4: Identify and Preserve the Quality of Value-Added Products (one for each participant)
<input type="checkbox"/>	<ul style="list-style-type: none"> • Handout 5: Identify and Preserve the Quality of Value-Added Products with Suggested Answers (one for each participant to distribute after discussion)
<input type="checkbox"/>	<ul style="list-style-type: none"> • Pencils (one for each participant)
<input type="checkbox"/>	<ul style="list-style-type: none"> • Session Evaluation form (one for each participant)
	<p>Prepare for Lesson</p> <p>Before the Training:</p>
<input type="checkbox"/>	<ul style="list-style-type: none"> • Make one copy of Handouts 1, 2, 3, 4, and 5 for each participant and the instructor.
<input type="checkbox"/>	<ul style="list-style-type: none"> • Make one copy of Session Evaluation form for each participant.
	<p>On Training Day:</p>
<input type="checkbox"/>	<ul style="list-style-type: none"> • Pencils on tables (one for each participant)
<input type="checkbox"/>	<ul style="list-style-type: none"> • Distribute Handouts 1, 2, and 3 to each participant. Handout 4 is used in the activity and hold Handout 5 until end of discussion.
	<p>On the Instructor’s Table:</p>
<input type="checkbox"/>	<ul style="list-style-type: none"> • Instructor’s Script
<input type="checkbox"/>	<ul style="list-style-type: none"> • Handout 1: Quality Scorecard for Unbreaded Processed Meat Products with sample label
<input type="checkbox"/>	<ul style="list-style-type: none"> • Handout 2: Quality Scorecard for Breaded Processed Meat Products with sample label
<input type="checkbox"/>	<ul style="list-style-type: none"> • Handout 3: Quality Scorecard for Pizza with sample label
<input type="checkbox"/>	<ul style="list-style-type: none"> • Handout 4: Identify and Preserve the Quality of Value-Added Products
<input type="checkbox"/>	<ul style="list-style-type: none"> • Handout 5: Identify and Preserve the Quality of Value-Added Products with Suggested Answers
<input type="checkbox"/>	<ul style="list-style-type: none"> • Session Evaluation forms

Lesson at a Glance
(25 minutes)

Time	Topic	Task	Materials
2 minutes	Introduction and Overview Objective 1: Discuss the meaning of food quality.	Instructor defines food quality.	Instructor's Script Handouts 1, 2, and 3: Quality Scorecards
3 minutes	Objective 2: Define value-added product.	Instructor introduces quality characteristics of foods and score cards, following directions, and batch cooking as a means to protecting food quality.	
10 minutes	Objective 3: Identify individual food quality characteristics using quality scorecards.	Participants identify potential errors that can be made in each preparation step for the product they are assigned.	Handout 4: Identify and Preserve the Quality of Value-Added Products
6 minutes	Objective 3 Review	Participants present and discuss their answers to the activity. Instructor distributes Handout 5 after discussion.	Handout 5: Identify and Preserve the Quality of Value-Added Products with Suggested Answers
2 minutes	Wrap up and Review	Instructor asks for a volunteer to summarize why it is necessary to identify individual food quality characteristics.	
2 minutes	Session Evaluation	Conduct a short evaluation of the lesson.	Session Evaluation form

Note to Instructor:

Protecting food quality in value-added product menu items is a simple matter. The key is following the directions on the label or a standardized recipe developed for the specific product.

References:

National Food Service Management Institute. (2005). *Healthy cuisine for kids participant's manual*. University, MS: Author.

National Food Service Management Institute. (2008). *Cooking for the new generation: Storing, cooking, and holding the new generation foods*. (2nd ed.). University, MS: Author.

Instructor's Script



DO:

Organize the participants into small groups. Give the participants **Handouts 1, 2, and 3: Quality Scorecard (s)**.



ASK:

Let's look at the handouts of quality scorecards for different food product labels. What is high quality food?



LISTEN:

Listen to responses.



SAY:

This is a difficult question to answer because of the wide range of foods available and the individual characteristics that define quality for each specific food. **High food quality refers to those characteristics that an individual product possesses that make it most desirable.**

This lesson will focus on quality characteristics represented in four categories:

- Appearance,
- Texture or Consistency,
- Flavor and Seasoning, and
- Holding (Service) Temperature

Quality characteristics are different for different food products.



ASK:

Can you give me some examples of quality characteristics of different food products based on holding and service temperature?



LISTEN:

Listen to responses.

You may want to share one example to get the discussion going. You may wish to come up with your own examples based on your own menu. Here are a few examples.

- Ice cream served frozen
- Chili served hot
- Milk served cold
- Hot chocolate served hot
- Chicken salad served cold
- Chicken pot pie served hot



SAY:

The definition of a **value-added product** is a product partially prepared during the manufacturing process so that only the finishing steps of food preparation are

completed in the school kitchen. The value that has been added may be in terms of saving time or it may be in terms of added seasoning, flavoring, or breading. Other terms used to describe these products are processed products and speed scratch products. These products bring value because they

- reduce the labor needed at the kitchen level and
- ensure the consistency in quality of the product.

The activity in this lesson will focus on preserving quality in value-added products.



ASK:

What are value-added products that we use?



LISTEN:

Listen to responses.

Possible answers include chicken nuggets or breaded patties, egg rolls, pizza, breaded beef patty, and cooked beef patty.



SAY:

Purchased entree menu items generally fit into one of four categories:

1. Unbreaded processed meat products such as fully cooked beef, pork, and chicken patties
2. Breaded or battered processed meats products such as fully cooked chicken nuggets or patties and breaded beef patties
3. Pizza
4. Other items such as fully cooked burritos and egg rolls

The first step to serving a high quality value-added product is to purchase a high quality product. In order to maintain the high quality of value-added products it is necessary to take three actions.

First, identify the quality characteristics of the product when it is properly prepared so those characteristics may be developed in the product food item being prepared.

Next, follow manufacturer's directions precisely or use a recipe standardized to the product, the kitchen, and the available equipment.

Finally, cook the product in batches.

We are going to work through an activity that will focus on the quality characteristics and manufacturer's directions of three products.



ACTIVITY:

Handout 4: Identify and Preserve the Quality of Value-Added Products

**DO:**

Distribute **Handout 4: Identify and Preserve the Quality of Value-Added Products**.

Assign each group Handout 1, 2, or 3 of the three products (unbreaded processed meat product, breaded processed meat product, and pizza). Use the quality scorecards and product labels on the back of each handout 1, 2, or 3 to complete handout 4. Direct participants to look at the preparation instructions for the value-added products on the back of the quality scorecard assigned to each group.

**SAY:**

As a group, discuss each of the questions on **Handout 4: Identify and Preserve the Quality of Value-Added Products**. Use the assigned quality scorecards and product labels on the back of each **Handout 1, 2, or 3** to complete **Handout 4**. Pay careful attention to the preparation/cooking instructions located on the product label. Write your answers in the areas below each question on **Handout 4**. Take 10 minutes to complete this activity. Then, we'll come back together as a class to discuss your findings.

**ASK:**

Ask a spokesperson for each group to identify the key information in the product directions that support quality.

1. Should the product begin cooking in the frozen or thawed state?
(This will be indicated on the product label. Most products are cooked from a frozen state; however, some products, such as corn dogs, must be thawed under refrigeration in order to prevent the breading from cracking. If this is true of the product used and the information is not presented on the label, a recipe standardized to the individual kitchen should be written.)
2. What oven temperature should be set?
(This will be indicated on the product label.)
3. How long should the product be cooked or heated?
(This will be indicated on the product label.)
4. What internal temperature should the product reach and for how long?
(This will be indicated on the product label.)
5. How should the product be held?
(This will be indicated on the product label or a recipe standardized to the individual kitchen should be written.)

**LISTEN:**

Listen to responses.



DO:

Ask each group to present their findings from **Handout 4** and allow the other participants to add comments. Discuss how this activity could apply to the work done by school nutrition assistants/technicians.

Distribute **Handout 5: Identify and Preserve the Quality of Value-Added Products with Suggested Answers** to the participants. Be sure to mention any points that were not presented by the participants.



ASK:

Do you have any additional questions or comments about preserving the quality of value-added products?



LISTEN:

Listen to individual responses. Answer questions to the best of your ability. If there are questions you can't answer, tell the participants you will find out the answer and let them know later. If you need assistance in finding answers, please call the National Food Service Management Institute at 800-321-3054.



SAY:

Protecting food quality in value-added products is crucial to providing quality meals. Following a standardized recipe developed specifically for the product or the directions on the label is the key.



DO:

Distribute the Session Evaluation form.



SAY:

Thank you for participating in the lesson today. Please take a few minutes to complete the Session Evaluation form. Thank you for your input.

Handout 1: Quality Scorecard

Quality Scorecard for Unbreaded Processed Meat Products

Date: _____ **Recipe:** _____

Prepared by: _____



Quality Scored by: _____

Directions: When the food is ready to serve, use this Quality Scorecard to evaluate the quality. Mark **Yes** when the food meets the standard and **No** when it does not. Mark **NA** (not applicable) when a specific quality standard does not apply to the food being evaluated. Use the **Comments** section to explain why a food does not meet a standard.

Remember: If a food does not meet the quality standards, it should not be placed on the service line.

Quality Standard	Yes	No	NA	Comments
Appearance <ul style="list-style-type: none"> ▪ Product can be identified by color and shape. ▪ Color and shape are uniform. ▪ Portions are uniform in size and shape. 	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Texture or Consistency <ul style="list-style-type: none"> ▪ Exterior of the product is done but not dry. ▪ Interior of the product is tender and moist, not dried out. ▪ Degree of doneness is uniform throughout the product. 	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Flavor <ul style="list-style-type: none"> ▪ Flavor is identifiable from the meat. ▪ Added flavorings are balanced without excess salt. 	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Holding (Service) Temperature <ul style="list-style-type: none"> ▪ Temperature should be appropriate for the product based on manufacturer's directions. 	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	

Handout 1: Quality Scorecard (continued)

Nutrition Facts		FULLY COOKED BONELESS, SKINLESS CHICKEN DARK MEAT CHICKEN FAJITA STRIPS	
Serving Size: 3oz (84g)			
Servings Per Container: 160			
Amount per Serving			
Calories 120		Calories from Fat 60	
		% Daily Value *	
Total Fat: 7g			
Saturated Fat: 2g			10%
Cholesterol: 80mg			27%
Sodium: 490mg			20%
Total Carbohydrate: 0g			0%
Protein: 27g			30%
Iron: 2%			
Not a significant source of dietary fiber, sugar, vitamin A, vitamin C and Calcium.			
* Percent Daily Values are based on 2,000 calorie diet.			
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CN	<p>One lb AP yields 1.00lb cooked chicken fajita strips and provides about 8.88 1.8 oz servings of chicken fajita strips. 1.80 oz chicken fajita strips provide 1.00 oz meat/meat alternate equivalent for Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA XX-XX**)</p>		CN
CN			
			
		<p>KEEP FROZEN 78674 3/10 LBS NET WT. 30 LBS</p>	
130 Quality Drive Albertville, AL 35950			

NOTE: Label for illustration purposes only.

Handout 2: Quality Scorecard

Quality Scorecard for Breaded Processed Meat Products

Date: _____ **Recipe:** _____

Prepared by: _____



Quality Scored by: _____

Directions: When the food is ready to serve, use this Quality Scorecard to evaluate the quality. Mark **Yes** when the food meets the standard and **No** when it does not. Mark **NA** (not applicable) when a specific quality standard does not apply to the food being evaluated. Use the **Comments** section to explain why a food does not meet a standard.

Remember: If a food does not meet the quality standards, it should not be placed on the service line.

Quality Standard	Yes	No	NA	Comments
Appearance <ul style="list-style-type: none"> ▪ Breading is golden brown. ▪ Breading is on the food, not crumbling off. ▪ Portions are uniform in size and shape. 	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Texture or Consistency <ul style="list-style-type: none"> ▪ Breading is crisp, not soggy. ▪ Interior of the product is tender and moist, not dried out. 	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Flavor <ul style="list-style-type: none"> ▪ Flavor is of the meat product, not of grease. ▪ Flavor is fresh, no rancid or burned grease flavor. 	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Holding (Service) Temperature <ul style="list-style-type: none"> ▪ Temperature should be appropriate for the product based on manufacturer's directions. 	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	

Handout 2: Quality Scorecard (continued)

Nutrition Facts		BREADED WHITE CHICKEN PATTIES																																
Serving size: 1 patty (74.0 g) Servings Per Container: xx		FULLY COOKED		HEAT AND SERVE																														
Amount per Serving Calories 180 Calories from Fat 99		INGREDIENTS: White chicken, enriched wheat flour (niacin, reduced iron, thiamine mononitrate, riboflavin), water, dried whole eggs, enriched yellow corn flour (niacin, reduced iron, thiamine mononitrate, riboflavin), salt, sodium phosphate, soybean oil, modified food starch, spices, nonfat dry milk, leavening (sodium bicarbonate, sodium aluminum phosphate, sodium acid pyrophosphate), dextrose, enriched yellow corn meal (niacin, reduced iron, thiamine mononitrate, riboflavin), mono and diglycerides, dried whey, sugar, dried yeast, sodium alginate, natural flavor. Fried in vegetable oil.																																
<table style="width: 100%; border-collapse: collapse;"> <tr> <td></td> <td style="text-align: right;">% Daily Value *</td> </tr> <tr> <td>Total Fat: 7g</td> <td style="text-align: right;">17%</td> </tr> <tr> <td> Saturated Fat: 2g</td> <td style="text-align: right;">12%</td> </tr> <tr> <td> Polyunsaturated Fat: 2.5g</td> <td></td> </tr> <tr> <td> Monounsaturated Fat: 5.0g</td> <td></td> </tr> <tr> <td>Cholesterol: 25mg</td> <td style="text-align: right;">8%</td> </tr> <tr> <td>Sodium: 298mg</td> <td style="text-align: right;">13%</td> </tr> <tr> <td>Total Carbohydrate: 12.0g</td> <td style="text-align: right;">4%</td> </tr> <tr> <td> Dietary Fiber: 1.0g</td> <td></td> </tr> <tr> <td> Sugars: 1.0g</td> <td></td> </tr> <tr> <td>Protein: 10g</td> <td style="text-align: right;">30%</td> </tr> </table>			% Daily Value *	Total Fat: 7g	17%	Saturated Fat: 2g	12%	Polyunsaturated Fat: 2.5g		Monounsaturated Fat: 5.0g		Cholesterol: 25mg	8%	Sodium: 298mg	13%	Total Carbohydrate: 12.0g	4%	Dietary Fiber: 1.0g		Sugars: 1.0g		Protein: 10g	30%	HEATING INSTRUCTIONS: <table style="width: 100%; border-collapse: collapse; margin-top: 10px;"> <thead> <tr> <th style="width: 33%;"></th> <th style="width: 33%; text-align: center;">Deep Fat Fry 350 °F</th> <th style="width: 33%; text-align: center;">Conventional Oven 400 °F</th> <th style="width: 33%; text-align: center;">Convection Oven 375 °F</th> </tr> </thead> <tbody> <tr> <td style="padding: 5px;">Frozen</td> <td style="text-align: center; padding: 5px;">3-½ minutes</td> <td style="text-align: center; padding: 5px;">12-15 minutes</td> <td style="text-align: center; padding: 5px;">8-10 minutes</td> </tr> </tbody> </table>				Deep Fat Fry 350 °F	Conventional Oven 400 °F	Convection Oven 375 °F	Frozen	3-½ minutes	12-15 minutes	8-10 minutes
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* Percent Daily Values are based on 2,000 calorie diet.		Cooking recommendations should be used as a guide only. Variations in time and temperature may be required for variations in quantities heated. Cook until internal temperature reaches 165 °F for 15 seconds.																																
<div style="border: 1px solid black; padding: 10px; text-align: center;"> CN XXXXXX This 3.00 oz fully cooked, breaded white chicken patty provides 2.00 oz equivalent meat/meat alternate and ¼ serving bread alternate for the Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA XX-XX**). CN </div>		 <div style="display: inline-block; text-align: left; vertical-align: middle;"> <p>KEEP FROZEN</p> <p>10821</p> <p>NET WT. 11.25 LBS.</p> </div> 																																
130 Quality Drive Albertville, AL 35950																																		

NOTE: Label for illustration purposes only.

Handout 3: Quality Scorecard

Quality Scorecard for Pizza

Date: _____ **Recipe:** _____

Prepared by: _____

Quality Scored by: _____

Directions: When the food is ready to serve, use this Quality Scorecard to evaluate the quality. Mark **Yes** when the food meets the standard and **No** when it does not. Mark **NA** (not applicable) when a specific quality standard does not apply to the food being evaluated. Use the **Comments** section to explain why a food does not meet a standard.

Remember: If a food does not meet the quality standards, it should not be placed on the service line.

Quality Standard	Yes	No	NA	Comments
Appearance <ul style="list-style-type: none"> ▪ Cheese is melted, but not brown. ▪ Crust is a light golden brown. ▪ Topping is evenly distributed. ▪ No collection of fat is visible. 	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Texture or Consistency <ul style="list-style-type: none"> ▪ Crust is tender, but not soggy. ▪ Cheese is melted, but not rough or stringy. ▪ There is an appropriate ratio of meat, cheese and sauce. ▪ Slices or pieces hold their shape. ▪ Pizza is tender to the bite. 	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Flavor <ul style="list-style-type: none"> ▪ Flavors are a tasty blend, without excess salt. 	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Holding (Service) Temperature <ul style="list-style-type: none"> ▪ Temperature should be appropriate for the product based on manufacturer's directions 	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	

Handout 3: Quality Scorecard (continued)


<p style="text-align: center;">Nutrition Facts</p> <p>Serving size 1 slice: 4.8 oz(s) Servings per container: 96</p> <hr/> <p>Amount per Serving Calories 290 Calories from Fat 109</p> <p style="text-align: right;">% Daily Value *</p> <p>Total Fat: 11g Saturated Fat: 3g Trans Fat 0g</p> <p>Cholesterol: 15mg</p> <p>Sodium: 600mg</p> <p>Total Carbohydrate: 31g Dietary Fiber: 3g Sugars: 5g Protein: 17g</p> <hr/> <p>Vitamin A: 355mg 8% Vitamin C: 0mg 0% Calcium: 245mg 24% Iron: 2.8% 15%</p> <p><small>* Percent Daily Values are based on 2,000 calorie diet.</small></p>	<h2 style="text-align: center;">Sonya's® Smart Pizza™</h2> <p style="text-align: center;">COOK BEFORE EATING</p> <p>INGREDIENTS: Water, white whole wheat flour, enriched flour, defatted soy flour, yeast, contains 2% or less: soybean oil, isolated soy protein, sugar, leavening, salt, natural & artificial flavor, cornstarch, dough conditioner; <i>Topping Blend:</i> Low moisture part-skim mozzarella cheese, mozzarella cheese substitute <i>Sauce:</i> Tomatoes, modified food starch, contains 2% of less of: sugar, dextrose, salt, spices, onion, dehydrated Romano cheese, garlic powder, paprika, citric acid, beet powder, reduced fat pepperoni.</p> <p>Contains milk, soy and wheat.</p> <p>COOKING INSTRUCTIONS</p> <table style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 50%; border-bottom: 1px solid black;">Convection Oven</td> <td style="width: 50%; border-bottom: 1px solid black;">Conventional Oven</td> </tr> <tr> <td>Low fan, 350 °F for 13-16 minutes</td> <td>400 °F for 17-20 minutes</td> </tr> </table> <p>Place 16 frozen pizzas in 18" x 26" x 1/2" parchment lined sheet pans. Cook until internal temperature of pizza reaches 165 °F for 15 seconds. Rotate pans one half turn to prevent cheese from burning.</p>	Convection Oven	Conventional Oven	Low fan, 350 °F for 13-16 minutes	400 °F for 17-20 minutes
Convection Oven	Conventional Oven				
Low fan, 350 °F for 13-16 minutes	400 °F for 17-20 minutes				

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One 4.48 oz serving provides 2.00 oz of equivalent meat/meat alternate, 2 servings of bread alternate, 1/8 cup vegetable for the Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service USDA XX-XX**).


CN



KEEP FROZEN

78925

NET WT.
96/4.48 oz
case



130 Quality Drive, Albertville, AL 35950

NOTE: Label for illustration purposes only.

Handout 4: Identify and Preserve the Quality of Value-Added Products

1. Look at **Handout 1, 2, or 3**. These are quality scorecards for unbreaded processed meat products, breaded processed meat products, and pizza. What characteristics, if any, would you add to the quality scorecards?
2. Look at the product label. What information do you see on the manufacturer's directions? What information, if any, is missing?
3. Using the quality scorecard that applies to the item assigned to the group, analyze and list the steps for preparing the menu item that will preserve the quality of the appearance, texture or consistency, flavor, and holding (serving) temperature.
4. Identify possible errors made during preparation that might decrease quality.

Handout 5: Identify and Preserve the Quality of Value-Added Products with Suggested Answers

1. Look at **Handouts 1, 2, and 3**. These are quality scorecards for unbreaded processed meat products, breaded processed meat products, and pizza. What characteristics, if any, would you add to these quality scorecards?

Quality scorecards appear to represent all characteristics of a high quality product.

2. Look at the product label. What information do you see on the manufacturer’s directions? What information, if any, is missing?

Chicken Fajita Strips

- Preheat conventional oven to 400 °F; convection oven to 350 °F.
- Do not thaw the product; cook from frozen state.
- Place frozen chicken fajita strips in a single layer on a sheet pan.
- Heat the product to an internal temperature of 165 °F for 15 seconds; doneness is determined by temperature, not appearance.
- Times and temperatures are critical to product quality.
- When using a conventional oven product should cook 25-30 minutes at 400 °F; convection oven, 15-20 minutes at 350 °F.
- Care must be taken not to allow the chicken fajita strips to cross contaminate other foods.

Breaded White Chicken Patties

The only information provided on this label regarding how to heat is the temperature and times.

Deep Fat	Conventional	Convection
Fry 350 °F	Oven 400 °F	Oven 375 °F
Frozen 3–3½ minutes	12–15 minutes	8–10 minutes

- Times may vary based on the amount of product heated at one time.
- Heat the product to an internal temperature of 165 °F for 15 seconds before removing from oven.

Sonya’s Smart Pizza

- Pizza should remain frozen until panned.
- Preheat conventional oven to 400 °F; convection oven to 350 °F.
- Use parchment paper liner on sheet pan and position pizza in a single layer.
- When using a convection oven, set the fan on low.
- Heat the product to an internal temperature of 165 °F for 15 seconds before removing from oven.
- There may be variance in cooking times depending on the equipment and the number of pans of product in the oven. Suggested cooking times are from 13-16 minutes in a convection oven; 17- 20 minutes in a conventional oven.

Handout 5: Identify and Preserve the Quality of Value-Added Products with Suggested Answers (continued)

- To ensure even heating and browning, pans may need to be rotated.
 - Leftover pizza must be refrigerated or discarded.
3. Using the quality scorecard that applies to the item assigned to the group, analyze and list the steps for preparing the menu item that will preserve the quality of the appearance, texture or consistency, flavor, and holding (serving) temperature.

Chicken Fajita Strips (Quality Scorecard for Unbreaded Processed Meat Products)

The answer will depend on the product. An example for chicken fajita strips follows:

1. Preheat conventional oven to 400 °F; convection oven to 350 °F.
2. Remove chicken fajita strips from the freezer one case at a time, as needed. Do not pan chicken fajita strips until you are ready to cook unless pre-panned chicken fajita strips can be maintained in freezer storage.
3. On a sheet pan, arrange chicken fajita strips in a single layer ensuring sufficient space to allow for even heat circulation.
4. Check oven temperature with oven thermometer.
5. Place pans of chicken fajita strips in oven taking care to position pans for adequate heat circulation.
6. Heat chicken fajita strips using a conventional oven product 25-30 minutes; convection oven 15-20 minutes.
7. Take the internal temperature of several pieces of chicken fajita strips from different sections of the pan to ensure that the product has heated to the recommended internal temperature of 165 °F for 15 seconds.
8. If the internal temperature is adequate, remove the cooking pans from the oven and transfer the chicken fajita strips from the cooking to the serving pan, cover, and move the serving pan to the warmer. Allow the serving pans of chicken fajita strips to remain in the warming cabinet until time to move to the serving table. Take the temperature of the chicken fajita strips once it is moved to the serving table.
9. Batch cook the chicken fajita strips as needed throughout the serving periods.

Breaded White Chicken Patties (Quality Scorecard for Breaded Processed Meat Products)

In that so little information is shown on this label, it is recommended that a recipe standardized to the individual kitchen be developed and used in this preparation.

The answer will depend on the product. An example for the breaded chicken patty follows:

1. Preheat conventional oven to 400 °F; convection oven to 375 °F.
2. Remove breaded patties from the freezer one case at a time, as needed. Do not pan patties until you are ready to cook unless pre-panned patties can be maintained in freezer storage.
3. On a sheet pan, arrange patties in a single layer ensuring sufficient space between them.
4. Check oven temperature with oven thermometer.
5. Place pan of patties in oven taking care to position pan for adequate heat circulation.
6. Heat patties in conventional oven 12-15 minutes; convection oven 8-10 minutes.

Handout 5: Identify and Preserve the Quality of Value-Added Products with Suggested Answers (continued)

7. Take the internal temperature of several patties from different sections of the pan to ensure that the product has heated to the recommended internal temperature of 165 °F for 15 seconds.
8. If the internal temperature is adequate, remove the cooking pan from the oven and transfer the patties to a serving pan. Lift the patties from the pan with a large spatula to preserve the uniform breading.
9. Place the serving pan of patties in the warming cabinet until time to move to the serving table. Most breaded products should not be held for an extended period of time with a lid or plastic cover in that the breading becomes soggy. Take the temperature of the patties on the serving line.
10. Batch cook the patties as needed throughout the serving periods.

Sonya's Smart Pizza (Quality Scorecard for Pizza)

The answer will depend on the product. An example for pizza follows:

1. Preheat conventional oven to 400 °F; convection oven to 350 °F.
2. When using a convection oven, set the fan on low.
3. Remove pizza from the freezer one case at a time, as needed. Do not pan pizza until you are ready to cook unless pre-panned pizza can be maintained in freezer storage.
4. Use parchment paper liner on sheet pan and position pizza in a single layer.
5. Check oven temperature with oven thermometer.
6. Place pans of pizza in oven taking care to position pans for adequate heat circulation.
7. Heat pizza from 13-16 minutes in a convection oven; 17-20 minutes in a conventional oven.
8. Take the internal temperature of several pieces of pizza from different sections of the pan to ensure that the product has heated to the recommended internal temperature of 165 °F for 15 seconds.
9. If the internal temperature is adequate, remove the cooking pans from the oven and transfer the pizza, uncovered, directly to the warming cabinet or transfer the pizza from the cooking to the serving pan according to district policy and move the serving pan to the warmer. Allow the serving pans of pizza to remain in the warming cabinet until time to move to the serving table. Take the temperature of the pizza once it is moved to the serving table.
10. Batch cook the pizza as needed throughout the serving periods. When only a few portions can be placed on one pan, to avoid shortages, develop a batch-cooking plan by serving period.

Handout 5: Identify and Preserve the Quality of Value-Added Products with Suggested Answers (continued)

4. Identify possible errors made during preparation that might decrease quality.

Decrease in Quality	Possible Preparation Errors
Product is overcooked or burned.	Oven set too high.
Product is undercooked; product not ready when needed.	Oven set too low.
Product is overcooked or burned.	Product cooks too long.
Product does not reach required internal temperature; is aesthetically unpleasing or unwholesome.	Product does not cook long enough.
Topping is blown off of pizza.	Pizza Only: Fan is set on high.
Product does not heat evenly. Breaded Product: Product pieces stick to one another and do not brown evenly; breading falls off of product.	Product is not panned in a single layer.
Cooking temperature is too high or too low; product is over cooked or burnt, or undercooked and unappetizing, potentially unwholesome.	Oven temperature is not checked.
Product is not evenly heated due to inadequate heat circulation.	Pans are not positioned properly in oven.
Product may not have reached proper serving temperature and may be unwholesome.	Product internal temperature is not checked prior to removing product from oven.
Product becomes soggy.	Product that should not be covered in warmer is covered.
Product dries out.	Product that should be covered in warmer is not.
The product loses quality when held for an extended period of time.	Product is not batch cooked.



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Session Evaluation

Instructions:

Completely fill in the circle of your answer. Use a #2 pencil.

Please select only one response for each statement. Do not fold or crease this sheet.

Title of Meeting: _____	
Session Topic: _____	Trainer's Code: _____
Date: _____	Time Slot: _____ Location: _____ Length of Event (hrs/min): _____

Attendee Status:

- | | | |
|------------------------------------------|-------------------------------------------------|--------------------------------------------------|
| <input type="radio"/> District director | <input type="radio"/> Major city director | <input type="radio"/> Private consultant/trainer |
| <input type="radio"/> State agency staff | <input type="radio"/> Site-level manager | <input type="radio"/> Foodservice assistant |
| <input type="radio"/> Educator | <input type="radio"/> Other (please list) _____ | |

Reaction to this Session		Strongly Agree	Agree	Neutral	Disagree	Strongly Disagree
Please read the following statements related to the session. Rate your level of agreement by using the scale 5 (Strongly Agree) to 1 (Strongly Disagree).						
1.	The session objectives were clearly presented.	⑤	④	③	②	①
2.	The session objectives were achieved.	⑤	④	③	②	①
3.	I can apply what I learned in this session to my job.	⑤	④	③	②	①
4.	Attending the session increased my skill on the topic.	⑤	④	③	②	①
5.	Attending the session increased my knowledge on the topic.	⑤	④	③	②	①
6.	I would recommend this session to others.	⑤	④	③	②	①
7.	Overall, the session met or exceeded my expectations.	⑤	④	③	②	①

Comments about this Session
<p>The information I found MOST useful was:</p> <hr/> <hr/> <hr/>
<p>Please share any additional comments:</p> <hr/> <hr/> <hr/>

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