Group 1 Food Prep-Chef Masters

Follow this recipe exactly as stated while preparing your hamburgers and salad.

1. Wash all food preparation tools with soap and water. These include but are not limited to cutting boards, knives, plates, bowls, etc.
2. Thoroughly disinfect or clean your food prep surfaces (counters) before beginning.
3. Take your half of a head of lettuce and place it on your green cutting board.
4. Chop the lettuce half into bite size pieces by making repeated cuts parallel to the short, flat edge at the bottom of the head of lettuce.
5. Once finished chopping the lettuce, dump the lettuce from the cutting board into a strainer and rinse it thoroughly (30-45 seconds under running water).
6. Empty the lettuce from the strainer into a bowl and place the bowl on a clean surface.
7. Put any tools used to prepare the lettuce into the sink to be washed with soap and water (cutting board, knife, strainer, etc).
8. Disinfect/clean the surfaces used while preparing lettuce and wash your hands with soap and water thoroughly.
9. Take out the hamburger and place it on your red cutting board. Using a new clean spatula, cut the hamburger into 5 equal sections.
10. Take each section and form a hamburger patty by rolling the section into a ball on the cutting board and then flattening the ball into the desired thickness for a hamburger patty.
11. Place the newly formed patties on a clean plate and put the plate on a clean section of your counter. Place the tools used to prepare the hamburger in the sink to be washed (spatula, cutting board, etc) and disinfect/clean the surface used while prepping the hamburger.
12. After washing your green cutting board and knife, get them back out and use them to cut your hamburger buns in half.
13. Place your cut hamburger buns in a clean bowl and deposit your cutting board and knife into the sink to be washed. Disinfect/clean your counter.
14. Set your finished lettuce, hamburger patties, and hamburger buns out on your counter and wait quietly for further instructions.

Group 2 Food Prep-Chef Masters

Follow this recipe exactly as stated while preparing your hamburgers and salad.

1. Wash all food preparation tools with soap and water. These include but are not limited to cutting boards, knives, plates, bowls, etc.
2. Thoroughly disinfect or clean your food prep surfaces (counters) before beginning.
3. Take your half of a head of lettuce and place it on your green cutting board.
4. Chop the lettuce half into bite size pieces by making repeated cuts parallel to the short, flat edge at the bottom of the half lettuce head.
5. Once finished chopping the lettuce, dump the lettuce from the cutting board into a clean bowl and place the bowl on a clean surface.
6. Take out your hamburger buns and cut each bun into two halves using the same green cutting board and knife used to cut the lettuce. Place the cut buns in a new clean bowl and place it next to the lettuce bowl.
7. Place the green cutting board, knife, and any other tools used to chop the lettuce and cut the bread in the sink to be washed. Disinfect/clean the counter and wash your hands thoroughly with soap and water.
8. Take out the hamburger and place it on your red cutting board. Using a new clean spatula, cut the hamburger into 5 equal sections.
9. Take each section and form a hamburger patty by rolling the section around on the cutting board to form a ball and then flattening the ball into the desired thickness for a hamburger patty.
10. Place the newly formed patties on a clean plate and put the plate on a clean section of your counter. Place the tools used to prepare the hamburger in the sink to be washed (spatula, cutting board, etc) and disinfect/clean the surface used while prepping the hamburger.
11. Set your finished lettuce, hamburger patties, and hamburger buns out on your counter and wait quietly for further instructions.

Group 3 Food Prep-Chef Masters

Follow this recipe exactly as stated while preparing your hamburgers and salad.

1. Wash all food preparation tools with soap and water. These include but are not limited to cutting boards, knives, plates, bowls, etc.
2. Thoroughly disinfect or clean your food prep surfaces (counters) before beginning.
3. Take out the hamburger and place it on your red cutting board. Using a new clean spatula, cut the hamburger into 5 equal sections.
4. Take each section and form a hamburger patty by rolling the section around on the cutting board to form a ball and then flattening the ball into the desired thickness for a hamburger patty.
5. Place the newly formed patties on a clean plate and put the plate on a clean section of your counter. Place the tools used to prepare the hamburger in the sink to be washed (spatula, cutting board, etc) and disinfect/clean the surface used while prepping the hamburger. Wash your hands thoroughly with soap and water.
6. Take your half of a head of lettuce and place it on your green cutting board.
7. Chop the lettuce half into bite size pieces by making repeated cuts parallel to the short, flat edge at the bottom of the head of lettuce.
8. Once finished chopping the lettuce, dump the lettuce from the cutting board into a strainer and rinse it thoroughly (30-45 seconds under running water).
9. Empty the lettuce from the strainer into a bowl and place the bowl on a clean surface by the hamburger patties.
10. Put any tools used to prepare the lettuce into the sink to be washed with soap and water (cutting board, knife, strainer, etc).
11. Disinfect/clean the surfaces used while preparing lettuce and wash your hands with soap and water thoroughly.
12. After washing your green cutting board and knife, get them back out and use them to cut your hamburger buns in half.
13. Place your cut hamburger buns in a clean bowl and deposit your cutting board and knife into the sink to be washed. Disinfect/clean your counter.
14. Set your finished lettuce, hamburger patties, and hamburger buns out on your counter and wait quietly for further instructions.

Group 4 Food Prep-Chef Masters

Follow this recipe exactly as stated while preparing your hamburgers and salad.

1. Wash all food preparation tools with soap and water. These include but are not limited to cutting boards, knives, plates, bowls, etc.
2. Thoroughly disinfect or clean your food prep surfaces (counters) before beginning.
3. Take out the hamburger and place it on your red cutting board. Using a new clean spatula, cut the hamburger into 5 equal sections.
4. Take each section and form a hamburger patty by rolling the section around on the cutting board to form a ball and then flattening the ball into the desired thickness for a hamburger patty.
5. Place the newly formed patties on a clean plate and put the plate on a clean section of the counter. Place the spatula used to prepare the hamburger in the sink to be washed. Quickly rinse the cutting board and your hands (1-2 seconds under water) and place the cutting board back onto the counter.
6. Take your half of a head of lettuce and place it on your red cutting board.
7. Chop the lettuce half into bite size pieces by making repeated cuts parallel to the short, flat edge at the bottom of the head of lettuce.
8. Once finished chopping the lettuce, dump the lettuce from the cutting board into a strainer and rinse it (3-5 seconds under running water).
9. Empty the lettuce from the strainer into a bowl and place the bowl on a clean surface by the hamburger patties.
10. Keep your knife out that you used to chop the lettuce, put any other tools used to prepare the lettuce into the sink to be washed with soap and water (cutting board, strainer, etc).
11. Disinfect/clean the surfaces used while preparing lettuce and rinse your hands with water for 1-2 seconds.
12. Take out your green cutting board and use your lettuce knife to cut your hamburger buns in half.
13. Place your cut hamburger buns in a clean bowl and deposit your cutting board and knife into the sink to be washed. Disinfect/clean your counter and wash your hands thoroughly with soap and water.
14. Set your finished lettuce, hamburger patties, and hamburger buns out on your counter and wait quietly for further instructions.