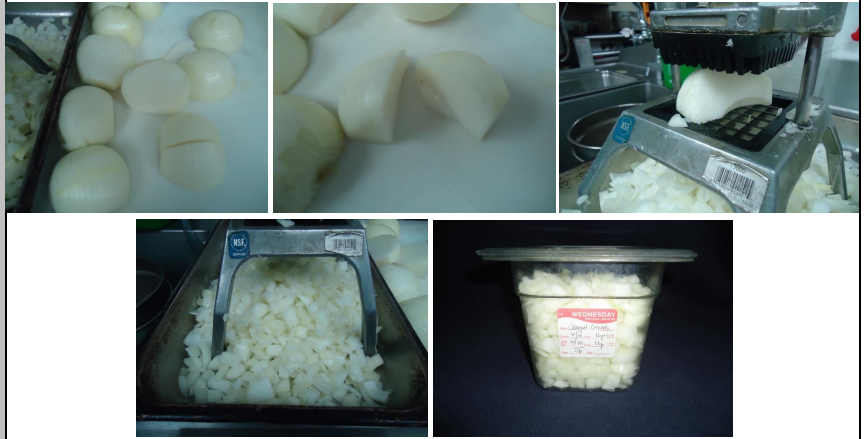


WAC Brand Standard Recipe (Proprietary & Confidential)

Prep Recipe Name: Onions, Diced
 Prep Recipe Category: Produce
 Effective Date: 1-Apr-20
 Prep
 Shelf Life: 3 days
 Active Time: 10 minutes
 Total Time: 10 minutes
 Yield: 3 LBS 12oz WT



Equipment, Cooking Utensils and Plateware

Ingredients

Equipment, Cooking Utensils and Plateware		Ingredients				
Item	Details	Item	Unit Size	Unit Type	Instructions/Specifications	
1	Food Chopper Redco with 1/2" blade	1	Sweet Onions	4	LBS	Weigh whole onions prior to cutting. Use 1/2" blade
2	Scale Accurate digital					
3	Knife 8" Chef's Knife					
4	Cutting board Poly					
5	Pan Full size hotel pan 4" deep					
6	Container 6th Pan Clear Container w/Lid					

Preparation Instructions

- 1 Weigh whole onions accurately.
- 2 Prepare onions according to Produce Wash and Clean Prep Recipe. Peel outer layer of onions and cut into quarters.
- 3 Using Redco Food Chopper, cut onions into 1/2" squares.
- 4 Transfer onions into 6th pan storage container with lid.
- 5 Cover with lid, label with product name, date prep, time prep, shelf life date and time, your initials and initials of MOD.
- 6 Store @ 41F or below.

Critical Sensitivities

Storage / Holding Procedures

- | | | | |
|---|--------------------------------------|---|----------------------------------|
| 1 | Weigh whole onions prior to cutting. | 1 | Keep refrigerate @ 41F or below. |
| 2 | Use 1/2" chopping blade | 2 | |
| 3 | | 3 | |
| 4 | | 4 | |