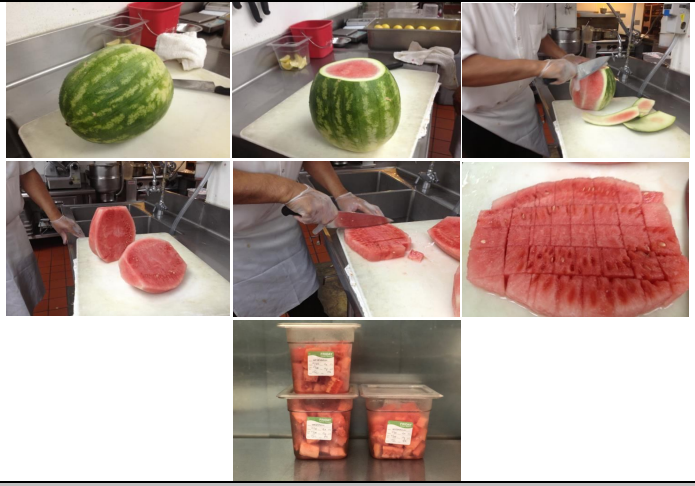


WAC Brand Standard Recipe (Proprietary & Confidential)

Prep Recipe Name: Seasonal Fresh Fruit - Watermelon
 Prep Recipe Category: Produce
 Effective Date: 1-Apr-20
 Work Station: PREP
 Active time: 10 minutes
 Total Time: 10 minutes
 Shelf life: 3 days
 Yield: 7 LBS



Equipment, Cooking Utensils and Plateware	Ingredients
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	Item	Details		Item	Unit Size	Unit Type	Instructions
1	Knife	8" Chef's knife	1	Watermelon	1	Each	Seedless
2	Cutting board	Poly					
3	Containers	6th pan, Clear Cambro w/lids (3)					

Preparation Instructions

- 1 Prepare watermelon according to Produce Wash and Clean Prep Recipe.
- 2 Place watermelon onto cutting board.
- 3 Slice ends off from watermelon. See photo.
- 4 Remove rind from watermelon.
- 5 Slice watermelon in half.
- 6 Slice melon into 1" thick pieces as shown in photo.
- 7 Lay watermelon slice flat onto cutting board
- 8 Slice watermelon lengthwise into 1" strips, then slice watermelon crosswise. Each cut with the knife is approximately 1" apart.
- 9 Each chunk should be approximately 1" cubes.
- 10 Place watermelon chunks into storage containers with lids.
- 11 Cover with lid, label with product name, date prep, time prep, shelf life date and time, your initials and initials of MOD.
- 12 Store @41F or below.

Critical Sensitivities	Storage / Holding Procedures
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1		1	Keep refrigerated @41F or below.
2		2	
3		3	
4		4	