

# Catering Job Aids

Packing & Portioning  
KFC Products



# Packing Chicken

- Place absorbent liner in bottom of pan.
  - Liner reads “this side up”

- Place chicken into pans

*Use job aids to see photos of who product is packed.*

- Chicken on the bone:

- Breasts - in single long row, shingled
- Thighs - in single long row, opposite breasts
- Drumsticks - in center, to one side, and placed in alternating positions
- Wings - in center, opposite drumsticks

- Boneless:

- White Meat - pack in 3 long rows, shingled
- Dark Meat - pack in 2 long rows, shingled
- Mix - pack white and dark meat facing different directions

- Tenders and Hot Wings can be placed carefully into pan in and order

- Bites should only be placed in Bites platter tray

- Place lid on pan and mark with correct food item.

- Include 1 set of tongs for each pan of chicken.



Packing Chicken

# Chicken on the Bone

- Place the following quantities of COB in a large catering pan:
  - Original Recipe & KGC: max. of **32** pieces (4 head)
  - Extra Crispy: max of **28** pieces
- Place the following quantities of COB in a small catering pan:
  - Original Recipe & KGC: max. of **16** pieces (2 head)
  - Extra Crispy: max of **12** pieces
- Adjust piece counts in pans based on quantities needed for orders:
  - For example: if 50 pieces are needed, fill 2 large pans with 25 pieces each.

*Maximum piece counts shown for each recipe in large catering pans:*



**Original Recipe**



**Kentucky Grilled**



**Extra Crispy**

*Chicken on the Bone*

# Original Recipe Boneless

- Place the following quantities of boneless chicken in a large catering pan:
  - White Meat: max. of **36** pieces
  - Dark Meat: max of **28** pieces
  - Mix: max of **32** pieces
- Place the following quantities of boneless chicken in a small catering pan:
  - White, dark, or mix: max. of **16** pieces
- Adjust piece counts in pans based on quantities needed for orders:
  - For example: if 50 pieces are needed, fill 2 large pans with 25 pieces each.

*Maximum piece counts shown for each recipe in large catering pans:*



**Boneless White**



**Boneless Dark**



**Boneless Mix**

*Original Recipe Boneless*

# Tenders, Wings, & Bites

## Tenders

- Place a maximum of **50** tenders in a large catering pan.
- Place a maximum of **25** tenders in a small catering pan.

## Hot Wings

- Place a maximum of **100** wings in a large catering pan.
- Place a maximum of **50** wings in a small catering pan.

## Bites

- Place a maximum of **50** bites in a bites platter tray.
- Do not place bites in foil pan.



Tenders, Wings, & Bites

# Packing Sides

- Select the correct container size.

- Fill container to fill line.

- Overfilling will cause contents to spill out when placing lid on
- Underfilling will lead to bad customer perception



- Place lid securely onto container once filled.

- Place container into cardboard surround.

- The cardboard surround reduces spilling when transporting and makes for better presentation
- The same cardboard surround is used for both small and large catering sides (just folded a different direction)



- Include correct utensils (serving spoon or ladle) with every catering pan.

# Packing Sides

large

- Large Sides Container
- Large Sides Lid
- Cardboard Surround
- Serving Utensil



To Fill Line

## Tips:

- 1 tray of macaroni & cheese = 1 large side
- 1 can of green beans = 1 large side
- Small gravy is served with both small and large orders of mashed potatoes

small

- Small Sides Container
- Small Sides Lid
- Cardboard Surround
- Serving Utensil



To Fill Line

- Drop filled container of mashed potatoes (with lid on) from 1 to 2 inches up to help smooth out product
- Make sure lids are fully secured
- Include utensils for EVERY side

one-size

- Biscuit Bag
- Stain Liner



- Up to 9 biscuits



## Tips:

- Place stain liner in bottom of bag
- Once filled, fold bag and place bag on side

Packing Sides

# Cobbler

Updated April 2013

- Prepare cobbler for catering order prior to baking by placing cobbler in catering aluminum half-pan.

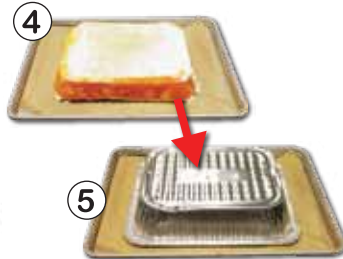
*Transfer cobbler to catering half-pan so that catering lid fits, so that cobbler is more stable to transport, and for the best presentation to the customer.*

– Remove plastic wrap and cardboard lid and discard. Do **NOT** follow baking instructions on lid.

– Place cobbler into aluminum half-pan:



② Place lined biscuit tray upside down on top of cobbler pan. Flip biscuit tray and cobbler pan over.



④ Remove and discard pre-packaged pan and replace with catering aluminum half-pan that's been sprayed with food release.



⑥ Flip aluminum half-pan and biscuit tray over. Place aluminum half-pan onto biscuit tray with liner for baking.

- Place biscuit tray with cobbler into oven and bake for 85 minutes at 325° F. Product must be at least 165° F after baking.
- After baking, immediately place lid on cobbler pan.
- Include serving spoon with every cobbler catering pan.



Cobbler