

Frying

Breading



1

Use one hand for wet ingredients and the other hand for dry ingredients. Wet hand places cutlet in flour.



2

Dry hand coats cutlet with flour.



3

Dry hand removes cutlet from flour and places in egg wash.



4

Wet hand removes cutlet from egg wash and places in bread crumbs.



5

Dry hand coats cutlet with crumbs.



6

Dry hand removes cutlet from crumbs and places on sheet pan.



7

Discard leftover flour, egg wash and bread crumbs immediately.

HACCP
Hazard Analysis Critical Control Points

- Hot foods at 140° F (60° C) or above; cold foods at 40° F (4° C) or below.
- Keep egg wash on ice while breading.
- Prepare only the amount of items that can be completed in 20-40 minutes.

TIPS
Tips, Customers and Quality

- Gloves are not required in the breading process because the items will receive additional cooking. However, they may be worn to keep breading materials from sticking to hands.
- Sift the bread crumbs regularly to prevent clumps.