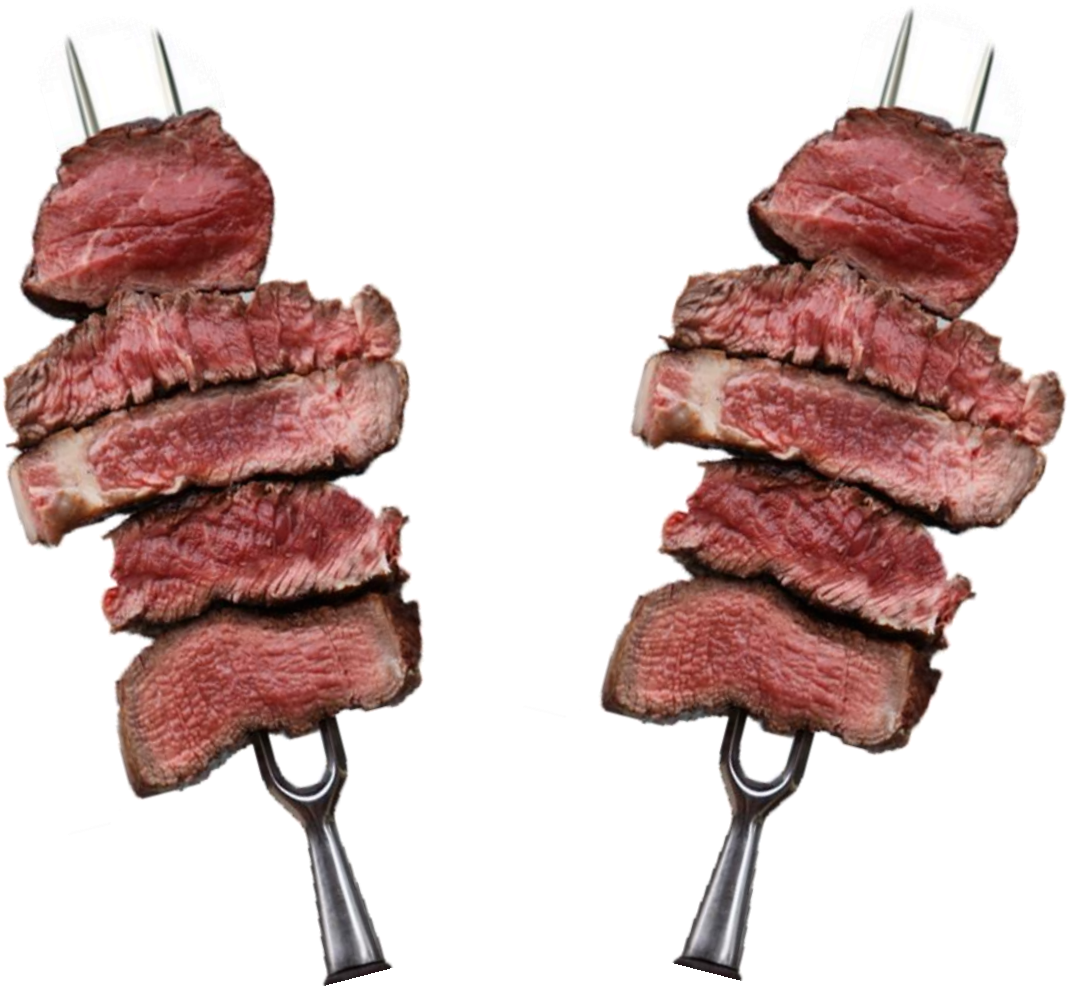




# EMBER INNS



*Master Grill Chef*



# EMBER INNS

## *Master Grill Chef*

Welcome to your Ember Inns **Master Grill Chef** programme, a programme that has been produced to help you understand how we can deliver great food day-in and day-out, that fully satisfies our guests.

Imagine this training programme if you may as a recipe, and as with all great recipes, its starts with the selection of food that is of great quality and appropriate for the job-in hand. Once the great ingredients have been selected, they must be handled with care and prepared with upmost attention to detail. It has taken farmers, growers and producers decades to perfect their craft, we should acknowledge the painstaking process which culminates in food arriving at our back- kitchen door through respecting the fruits of their labour.

When all preparation is complete, we can start to think about the application of cooking processes that will elevate our core product to that which will ooze flavour, texture, and appeal. Most cooking processes have stayed the test of time; they are not to be meddled with.

Only when all food has been prepared, cooked, and rested should we begin to plate. There is a science to the presentation of food, understanding this will help you serve food that is visually appealing.

We all hope that you enjoy our recipe for this masterclass in Grill Skills and meat appreciation and hope that the learnings which are contained within it help you to teach and inspire the chefs in your business

Happy cooking

*Andy Foley*



*Master Grill Chef*

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## Introduction

### How the Master Grill Skills programme will run:

You're Accredited Kitchen Manager will deliver a 3-hour coaching session with the KM/LBOH and the key 2 or 3 grill chefs on everything to do with Grill Skills. Looking at the products closely, understanding where they have come from and how they got to us to how WE need to look after it and how we deliver excellent food that our Guests deserve. This session is very hands on, so expect to get involved and participate as much as you can.

### What's in it for you?

The purpose of this is to give you and your team the knowledge and expertise to deliver your day to day job the best way you possibly can. It's what you do after that will help you reap the benefits. If you do nothing, you probably won't see any benefit, however, if you and your Team engage and do everything you learn or have stopped doing, you could see the following.

- You and your Team feeling some passion about the food you prepare, cook and serve
- Get your Team to love working with you, your investing in them!
- Have your local guests 'waxing lyrical' about your amazing food and welcome new Guests to your pub to eat
- Treat your Team to a few beers and invest in the latest iPhone with your bonus

### How to get the most from this support book

This book is full of great information that relates to your day job. This is how we need to be doing things after today's session. By now, you should be well on the road in using STAR. At each stage of this book we have inserted relevant QR codes that you and your Team can scan and it will take you directly to the STAR card linked to this learning objective where you can access videos, reading material and other handy things to help build knowledge. You will also see references to the new Digital Menu Training Tool where, again, you can access more video content that is directly linked to your Ember menu. Please make use of these tools, it will help accelerate learning with your Team, current and new.



## Food at Ember inns



At Ember inns, we are proud of our wholesome, higher calibre and fresh ingredients that create great pub food. Using our experience and skill we have crafted delicious dishes to introduce food trends where appropriate. We have curated our menu to deliver and compliment the brand cornerstones ensuring everyone will have a unique memorable experience.

### Ember Inns Food Cornerstones

#### Wholesome, higher calibre and fresh ingredients

- Specially selected ingredients
- Continually searching & developing new ingredients to drive guest experience
- Delivering against the Wholesome Mega Trend by creating the illusion of health wherever possible & ensure lifestyle dietary trends are catered for.



#### Experience & Skill

- Deliver effortlessly perfect
- Not possible to recreate at home
- Great presentation

#### Introduce Food trends where appropriate but celebrate the traditional pub

- Tie into areas of growth & food trends adoption established proven trends, whilst maintaining the favourites

#### The menu is curated to compliment the brand cornerstones

- Give the guests appropriate choice so they can customise their experience but we maintain balance and optimum dish count so as not to cause confusion & aid delivery
- Cornerstones
  - Higher Calibre – Quality ingredients and presentation
  - Pub professionals – Kitchen Teams are knowledgeable
  - Pub Favourites – Traditional pub dishes served



## Chargrill – Maintenance and best practice

*'If I was a lumberjack that spent 8 hours of the day cutting down trees, I would spend 6 hours sharpening my axe'*



Bazaar statement to come out with when we're going to talk 'Chargrills' but there is a lot to be said about this. The Lumberjack needs a remarkable tool at hand to cut down the number of trees each day. They will rely heavily on the quality of the axe as this is what will make the job easier, deliver a better finish and will prevent them using excessive muscle power, they are going to need a lot of that anyway!

On average, 86% of the protein that you cook gets cooked on the Chargrill.  
Over 10% of the negative Food Quality comments is about the food that gets cooked on the Chargrill, Steak and Chicken

We need to ensure the Chargrill, your axe, is ready and fit for purpose every day.  
As a chef, you get judged on the food our Guests eat so it's obvious that you want the best tool to cook them on.

### **Tools for the job**

There are so many resources you can lean on to help you build your knowledge, understanding and capability in this area. Your Accredited Kitchen Manager will go through with this hands on today, but here is what you can use yourself:

- Videos
- Posters
- Experts - You will be an expert soon!



## Let's look at the Chargrills and how we maintain them:

We have 3 kinds of Chargrill

**The Bonnet** - The Ribeye of Chargrills, this is the Bull you want, taking all the technology and learnings from all other chargrills and making it the best and most successful on the market. A little fact here but Mitchells and Butlers have really helped develop this with Hobart. At one point we had them drilling holes in each of the bars to insert probes to help understand temperature and heat zones. This way we would know how and where to cook the food to get the best quality possible!

**To find out more about how this works and how we need to clean and maintain it, scan this QR code and click on the links on the STAR card to view videos of the experts and access posters on how we clean and maintain it**

*Ref. STAR card K30 – Expert & Learner – How to clean, maintain and use the Bonnet Chargrill*



**The SCB** – The Sirloin of Chargrills. Although older, don't knock this Steer! This was the foundation that the Bonnet was built on and it's still going strong, delivering significant volume and great quality food in a lot of businesses. The key to this is looking after it well.

**To find out more about how this works and how we need to clean and maintain it, scan this QR code and click on**

**the links on the STAR card to view videos of the experts and access posters on how we clean and maintain it**

*Ref. STAR card K31 – Expert & Learner – How to clean, maintain and use the SCB Chargrill*



**The Falcon** – The Rump of Chargrills. Now this one maybe the old cow and you don't see many of them around but they still hold their own! If you have one of these you're going to have to really look after her.

**To find out more about how this works and how we need to clean and maintain it, scan this QR code and click on the links on the STAR card to view videos of the experts and access posters on how we clean and maintain it**

*Ref. STAR card K32 – Expert & Learner – How to clean, maintain and use the Falcon Chargrill*



**Master Grill Chef**

## Purchasing

### Red Meat

*Beef is one of the best sources for Vitamin B12, Vitamin B6 Niacin and Riboflavin. The calorie count of Beef per 100 gm is 155.0, it is meat which is higher in protein and moderate in fat.*

*Beef is good for bones and teeth. It enhances immunity against infections of ear etc., and prevents blood vessel walls from damaging. Moderate consumption of lean beef is altogether good for cardiovascular health and to prevent cancer risks.*

#### Purchasing Beef

Like all meat, the quality of beef varies hugely. But as a nation we have always been enthusiastic beef-eaters, so the demand for good beef has always been high. And the consumer has tended to be more knowledgeable about beef than other meats.

The result is that there has always been a fair amount of good-quality beef around. On the other hand, most beef remains a by-product of the dairy industry. This is because dairy cattle, which these days are mostly high-yielding Friesians, need to produce a calf every year if they are going to go on producing milk.



Potentially only half of these calves will be milk producing females, and only half (if that) of the female calves will be required as replacements for the dairy herd. This means that at least -three out of every four calves born to dairy cattle are immediately excluded from the dairy loop. The options are simple: either shoot them shortly after birth or try and find a market for their meat. But since they are from dairy cattle, they are never going to produce great beef. The farmer's incentive is therefore to get as much weight on them as quickly as possible

and get shot of them. This means feeding them cheaply and rearing them intensively, often indoors without much room to move. And that makes for miserable cattle, and lousy beef.

The search for ever-cheaper feeds and ever more intensive rearing systems has not only led to a decline in the quality of much beef, it has also led to the most disastrous event in the history of Western food production: the outbreak of BSE – a direct result of giving super-cheap, high-protein feeds made from recycled cow parts back to their own kind. But the good beef/bad beef routine isn't quite so black and white. Not all beef from beef cattle is good, and not all beef from dairy cattle is bad. For a start, mindful of the commercial limitations of pure dairy beef, most dairy farmers these days use beef-breed bulls, such as Aberdeen Angus and Hereford, for the essential annual impregnation of their dairy cows. These then produce cross-bred calves which, given the right conditions, can turn into a pretty decent bit of beef.





## Selecting the Correct Type, Cut, Quality and Quantity of Beef

### Terms Used with All Breeds

- Cow an adult female, for producing milk and calves
- Bull an adult male, usually a stud animal
- Bullock a castrated male, usually reared for beef
- Steer Another word for a bullock; a beef animal
- Heifer A young female; technically, a cow that has not yet had a calf, though she may be referred to as a 'calved heifer' until she has had her second

### Common UK Breeds



#### Dexter

A hardy, native, miniature, dual-purpose cow now officially designated as a rare breed.



#### Hereford:

The other classic beef breed. Bulls have an unusually good temperament and are therefore a favourite for crossing with dairy cows for a good beef cross.



#### Jersey:

Because of the very yellow colour of the fat, Jersey beef has no commercial viability, but in fact it is very good eating



#### Red Poll:

A good old-fashioned dual-purpose cow – a useful trade-off between good milk and good beef.



#### Devon Red or Devon Ruby:

A traditional West Country beef breed. Excellent, well-marbled meat from hardy cattle with a good temperament.



#### Welsh Black:

A very hardy breed for rough hill grazing. Good beef and low maintenance.



#### Angus:

The legendary beef animal. Hardy and happy on more marginal or hill grazing. The bulls are good for crossing with dairy animals for beef.

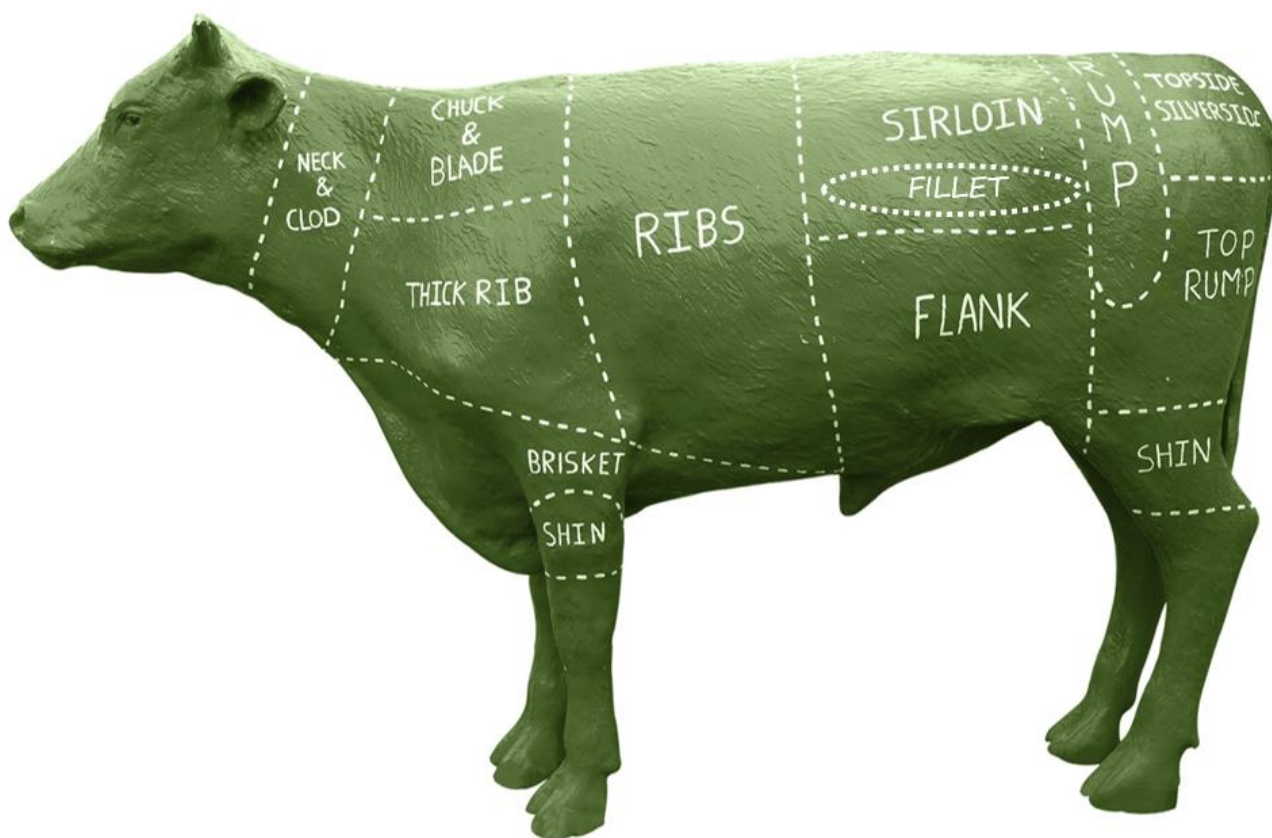


#### Highland:

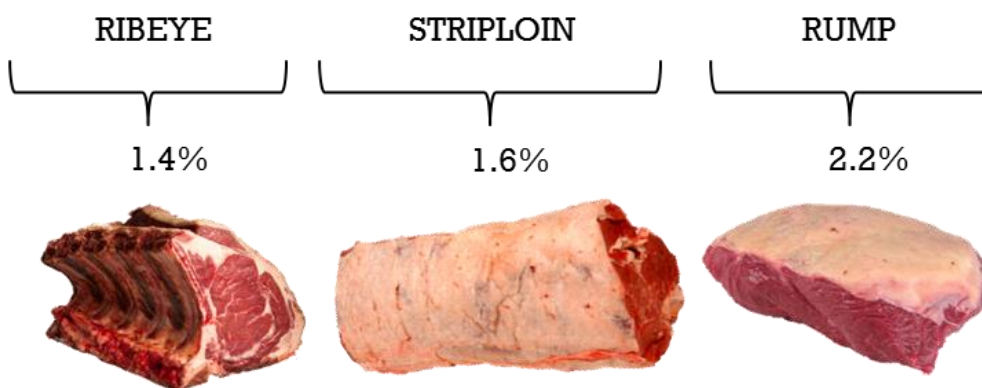
The hardest of all, with its thick, shaggy, weatherproof coat. Fine beef.



## Beef Muscles and Cuts



### Ember inns Beef Cuts



This equates to just 5.2% of the total carcass



## The Hindquarter Cuts

### Rump steak

Considerably cheaper than fillet, rump steak (which is not to be confused with top rump) is also tastier and chewier, though if it is not properly matured it can be less than delicious and far too chewy. It is suitable for frying, grilling and barbecuing, in thickish slices. When you are sure of the quality and maturity of a piece of rump, then a large piece of the 'eye' – a muscle that can be separated from the rest of the rump – makes a fabulous roast, which can be cooked fast and served rare. The meat from the lower muscle of the rump is rather tougher. It should be separated from the piece from which you cut your rump steak and used as silverside. Good, well-hung rump steak makes the best steak tartare.



### Sirloin

*(aka loin), incorporating entrecote, contrefilet, T-bone and porterhouse*

There is some confusion as to what the sirloin is these days: the term is often used to refer to a small part of the whole sirloin, i.e. a trimmed, boneless piece of meat from which 'sirloin steaks' or entrecotes are sliced to order by the butcher. In fact, a whole sirloin is a large piece taken from the lower middle of an animal's back, which includes the much-prized fillet.



The sirloin on the hindquarter joins on to the fore ribs on the forequarter. The muscle that is the fillet is attached to the underside of the sirloin (it is the 'undercut' of the sirloin) and in fact whole sirloins are usually hung with the fillet still attached.

When the entrecote side of the sirloin is removed from the bone, trimmed of all gristle and excess (but, please, not all) fat, and neatly parcelled up, it is a fine joint for roasting. This is the eye of the sirloin, what the French call contrefilet (because it is on the opposite side of the bone from the fillet).



A little cheaper and a little tastier than the fillet, it is almost as tender, and should be roasted fast and served pink.

## The Forequarter Cut

### Fore rib

The bovine equivalent of a rack of lamb is roast fore rib of beef. There is plenty of lean meat in the eye of these 'chops', and a single rib 'cutlet' makes a good two-person portion. A three- or four-rib piece from a well-hung quality animal makes, to my mind, the ultimate roasting joint. It has the fat to keep it lubricated, the bone to keep in moisture and flavour, and, in a slow-grown, grass-fed animal, excellent marbling in the eye of the meat.



# fairfaxmeadow

putting great meat on the menu

Over 40 Years' Experience in Foodservice	UK's Largest Catering Butcher	Supply over 90 tonnes of meat per day
Service Levels of Local Supplier	<p>Who Are fairfaxmeadow</p> <p>putting great meat on the menu</p>	Full 'AA' BRC Certification
National Delivery		Understanding the Pub & Bar Marketplace
	Expertise in Providing Right Meat for Restaurants	



### Meet the Butcher

Richard has worked for Fairfax Meadow for over 20 years. He has cut steaks for MAB since the beginning, he now oversees the production of all of your steaks as our Production Manager.

Our Butcher's Promise to You...

*"We're passionate about customer service and ensuring you get the premium quality product you require every time you order. We want to ensure we offer a broad range of sustainable products, from a supplier you can trust."*

Gerry Wensley, Fairfax Meadow

*Using 28 Day Aged MAB Approved Origin Beef*

*Fairfax Meadow purchase all steaks for Ember inns from UK/Eire, Australia, NZ, and South America.*



### How is beef selected?

- Only cattle from approved farms produced to MAB criteria are used for the beef
- All selected beef is aged on the bone for 48 hours before being further matured in vacuum pack for the remainder of the ageing process to ensure a succulent and tender eat.

In addition, Fairfax Meadow stipulate that tight primal selection be adhered to with only the following weight specifications being permitted.

**Striploin – 4-8kg Rib eye – 2-3kg Rump – 4.5-6.5kg**



- UK / Eire – Grass Fed – Home Market
- Australia – Grass Fed & Grain Fed – Large Farms & Feedlots – Consistent Quality Standard
- New Zealand – Grass Fed, Set to UK/Eire Farming Methods – High Quality Steers
- South America – Grass Fed – High Volume – Consistent Cattle Size – Predominantly Hereford and Angus Breeds

### What happens next?

- Fairfax Meadow order selected 28 day aged product in primal format exclusively for use within MAB
- Product is then portioned to the highest possible specification
- It is carefully packed before being distributed to restaurants
- This careful selection process from field to fork ensures that Ember Inns guests receive only the finest quality MAB Approved Origin Beef.

*Again, as with the selection of Primals, Fairfax Meadow work to tight cutting specifications regarding the thickness of the steaks when producing for use within Ember Inns.*



*Master Grill Chef*

## Traceability

Did you know that all Cattle born after 1<sup>st</sup> July 1996 must have a passport?

- The passport stays with the cattle throughout its life and includes all movements and change of ownership.
- The passport number forms part of the traceability number which follows the meat all the way from slaughter to our steak packaging via our batch codes.
- Therefore if there is an issue it is imperative that the batch code details are provided to enable a full investigation to be carried out



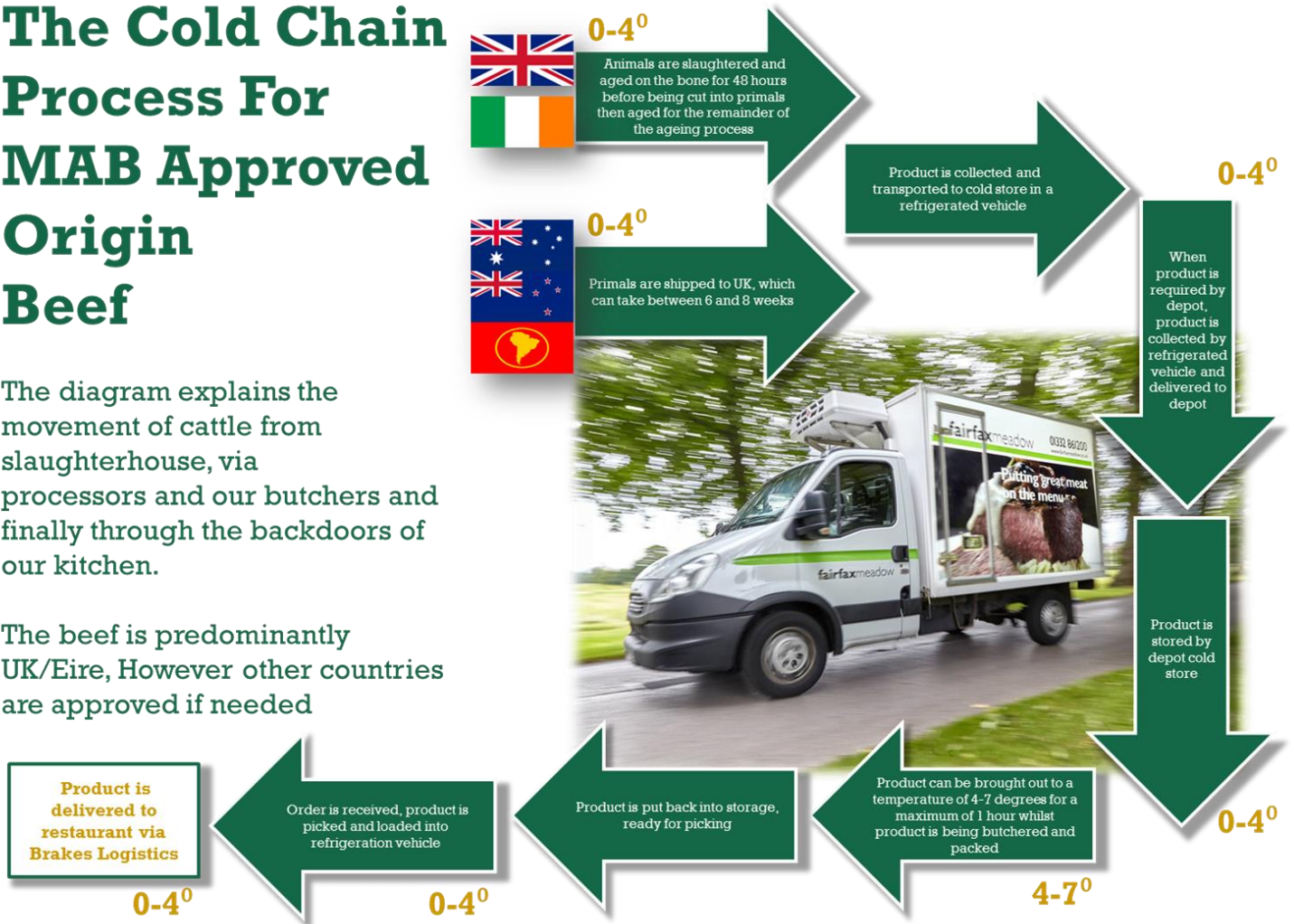
## What Is Traceability?

The concept of 'farm to fork' traceability relies on the ability to identify the origin, abattoir, cutting plant and butchery operation through which an item of meat is passed en route to the customer and end consumer.

# The Cold Chain Process For MAB Approved Origin Beef

The diagram explains the movement of cattle from slaughterhouse, via processors and our butchers and finally through the backdoors of our kitchen.

The beef is predominantly UK/Eire, However other countries are approved if needed



Master Grill Chef

*Primals are checked by Fairfax Meadow QA Team to ensure the Primals are the correct size & within specification*

*Primals are decanted and left overnight to dry out – this is a necessary process to allow for accurate cutting.*

*Primals are cut into steak format and stacked in the required pack quantities ready for QA inspection.*

*Steaks are packed and labels checked to ensure correct details are printed. Steaks are passed to pick phase in readiness for order being received.*

*MAB employ an outside auditing company called Food Surveys who carry out 7 unannounced visits per MAB period and randomly inspect cut product for adherence to specification*

*Fairfax Meadow carry out weekly taste panels whereby a selection of Embers steaks are cooked to assess eating quality – any product at issue are immediately put on hold.*

*The criteria measured are:*

- *Visual Appearance*
- *Tenderness*
- *Succulence*
- *Flavour*

## **Deliveries and Receipting your Steaks**



### **The first time the cold chain is broken is in your kitchen!**

This is the beginning of the food journey for you. This is the first time you get to see, feel and touch food. It's our turn to do our farmers, butchers, fisherman and food producers proud and continue the journey they started, in some cases, a long time beforehand.

At this very point, the delivery and receipting, we can either get it right or very wrong. The impact from both can be very significant to you and the business.

If you don't do our quality checks, the Guest could get poor food  
If you don't do your quantity check, you could end up with a food loss  
If you don't check your dates, you could create waste

***To find out more about how we check and receipt deliveries and how need to store our products at point of delivery, read on. You can also scan these QR code and click on the links on the STAR card to view videos of the experts and access posters on how we clean and maintain it***



*Ref. STAR card K3 – Expert & Learner – How to check in a delivery*

*Ref. STAR card K4 – Expert & Learner card – How to put a delivery away*



# *Master Grill Chef*

## Checking and Receipting your delivery

What do we need to do?

Ensure product is put away into fridges as soon as possible:

- Check your order against the invoice
- Check order temperature, shelf life & product quality
- Put product away!!

Failure to do any of the above may cause the following:

- Quality of product to deteriorate
- Reduction of shelf life
- Contamination/ poisoning

Key Note

- It is vital deliveries are put away in 30 minutes maximum

This will help to keep the steak tender and succulent and not dry and chewy!



### *Steak Storage Tips*

**Our Suppliers take great care.... And me must we!**

Careful Storage

- Stack packs side by side
- Protect the packaging
- Weight of product puts pressure on lower layers which results in high blood loss



Session Preparation

- Only remove product from packaging ready for the next session
- Open the packaging carefully with red scissors ensuring not to damage product
- Avoid containment of vacuum pack – allow the meat to ‘bloom/breathe’ at least 30 minutes before cooking
- Lightly season with oil but do not leave to sit in oil
- Loosely cover product – Be aware of the air circulating fridges – Stand steaks on end side by side in tray
- Always use any excess on the next session first – Mitchells & Butlers Date coding system



*Master Grill Chef*

## Specifications

It's important that you have your Meat Specifications visibly displayed in your deliver area and at the point of where you complete your raw prep.

It's also just as important to make sure your Team responsible for checking in your deliveries and completing the raw prep know the specifications of the Meat.

These are our two key areas that we can identify where our steaks are of the quality we expect and reject the ones that don't meet the standard. You won't get your Guests waxing lyrical about the amazing food your preparing and cooking and singing about how good you are if we are serving poor quality food

**To find out more about the basic principles of specs click on the QR code and take a look at the video on the STAR card**



*Ref. STAR card K90 – Expert & Learner – How to use specification sheets*



**You can also view the video of the Ember Inns Steak range by scanning the following QR code**

## Ember Steak Specifications

### Rib Eye Steak 10oz



Rib End – Multi Muscle

Sirloin End – 3 Muscle

Internal Fat Levels – Changing Throughout

Steak Thickness – Even Throughout

- Natural Colour Variation Between Muscles
- Marbling will be Present



Product Code: |2705210  
 Product Description: RIB-EYE STEAK 285G (10OZ) X 2  
 Origin: UK, EC, Australia, New Zealand, Argentina, Uruguay.  
 Shelf Life on Delivery: Minimum 5 Days

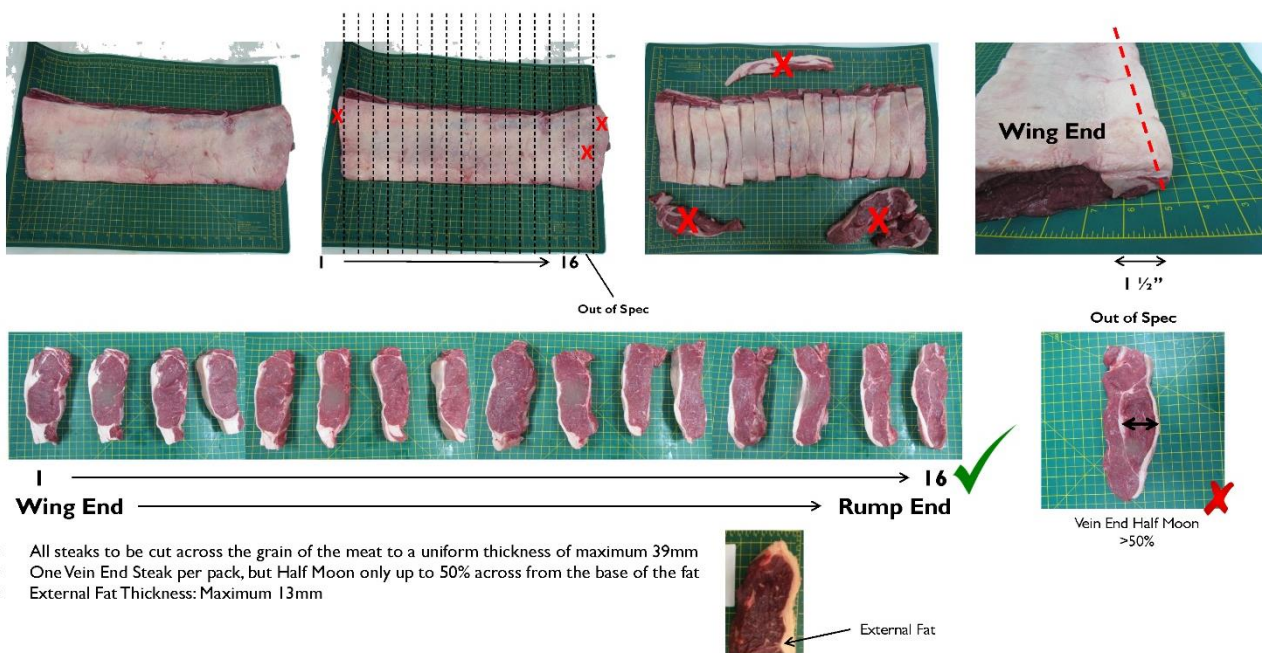
**Cutting Specification:**  
 Prepared from a boned Fore Rib from which all the bones, blade bone cartilage, associated muscles, paddywax gristle, external fat covering flank will be removed; the resultant Rib Eye Roll will be cut across the grain of the muscle to produce steaks of an even thickness to the desired portion weight.



*Master Grill Chef*



### Sirloin Steak 8oz

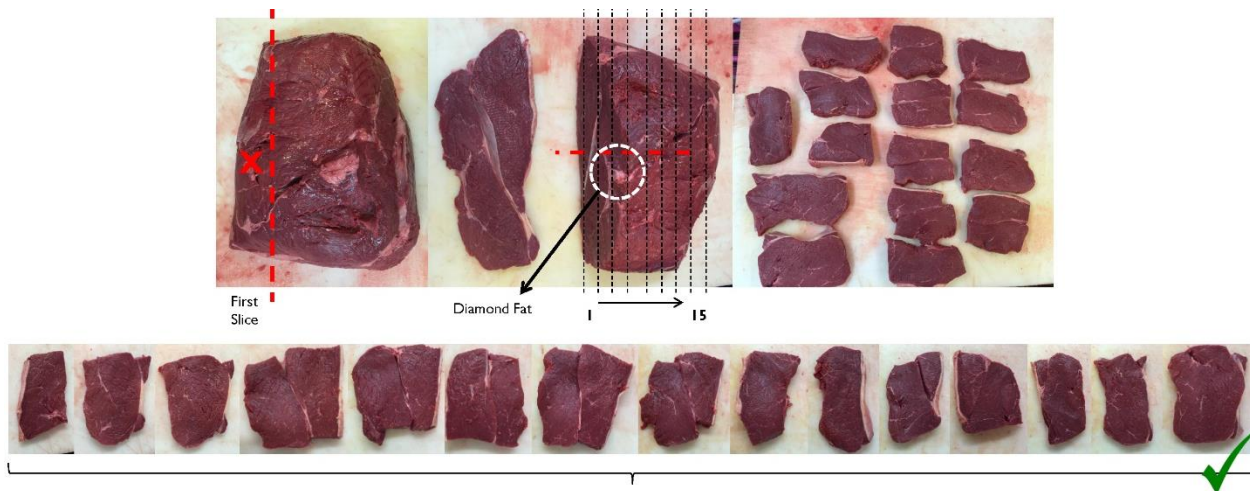


- All steaks to be cut across the grain of the meat to a uniform thickness of maximum 39mm
- One Vein End Steak per pack, but Half Moon only up to 50% across from the base of the fat
- External Fat Thickness: Maximum 13mm

Product Code: 13310508  
 Product Description: SIRLOIN STEAK 225G (8OZ) X 5 GENERAL  
 Origin: 21 Day Aged – UK, EC, Australia, Argentina, Uruguay, Paraguay, Chile, New Zealand  
 Shelf Life on Delivery: Minimum 8 Days

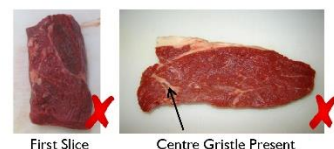
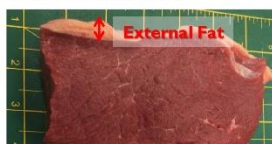
*Cutting Specification:*  
 Prepared from a boned sirloin from which the flank will be removed by a straight cut from the outer tip of the eye muscle at the rump end to a point no more than 1/2" from the outer tip of the eye muscle at the wing end. One inch of backstrap from the end of the chain will be removed. The primal is then to be sliced across the grain, giving a steak of even thickness, to the required portion size. Vein Ends may be included up to 50% half moon measured from the base of the fat.

### UK / Irish Rump Steak 8oz



- All steaks to be cut square to the grain of the meat to a uniform thickness of 18mm-40mm
- Centre cut (star gristle) to be removed.
- External fat cover not to exceed 13mm along the natural fat line
- Diamond fat within point end steaks not to protrude past the natural line of muscle.

#### Multi-Muscle Rump Steaks



Product Code: 12066508  
 Product Description: UK/IRISH PREM RUMP 8OZ x 5  
 Origin: UK / Ireland – 28 Day Aged  
 Shelf Life on Delivery: Minimum 6 Days

*Cutting Specification:*  
 Prepared from the Rump Eye Muscle, three-muscle primal which should be trimmed of any bone, skin and internal fat. Natural colour variations between muscles are acceptable. Inspection stamp removed. Bone gristle to be removed. The first cut at the posterior end is removed; steaks from the first slice are not acceptable. The steaks will be cut across the grain of the muscle ensuring that each portion is of an even thickness. All centre gristle to be removed. Diamond fat within point end steaks is acceptable



## Striploin Half



External Fat Thickness  
> 6mm



Backstrap Removed  
<25mm

- 25mm of Backstrap to be removed
- Joint is cut to specific size
- Maximum Fat Thickness not to exceed 6mm (1/4")
- Weight tolerance: 2kg – 3kg

Product Code: 13180038  
Product Description: STRIPLOIN HALF 2-3KG EU M&B  
Origin: UK, Irish, Polish  
Shelf Life on Delivery: Minimum 5 Days

*Cutting Specification:*  
Produced from a Striploin or Boned Sirloin from which the flank will be removed by a straight cut from the outer tip of the eye muscle to a point no more than 40mm. 25mm of backstrap and it's direct fat covering, the cartilaginous gristles and gristle caps will be removed.

## Fresh Meat Packaging

### Key Points to Note:

The packaging used is critical for the safety and quality of the meat and serves many important purposes.

- Slows down bacterial growth and spoilage
- Protects from contamination
- Prevents cross contamination
- Maintains quality and appearance
- Provides a convenient pack for handling, storage, and use



Leakers/Blown Bags – The packaging will appear slack / loose.

Containment Smells - Product must be allowed to bloom

Blood/Drip Loss - Some blood loss in the pack is normal

Distortion - Product shape can easily be restored once it has been removed from the pack



*Master Grill Chef*

## Service Storage

- When being vacuum packed all the oxygen is removed from the packaging
- It is vital with any vacuum-packed meats to let them breathe before cooking
- Opening meats, on an evening, for the next session is the best way to ensure your meats have bloomed and are ready to use. This process won't be effective if bloomed for anything less than 30 minutes
- A protein pigment called Myoglobin is present in all meats. This protein stores and carries oxygen for the muscle tissue's metabolism.
- Once the pack of meat is open and the oxygen reaches the beef it starts to relax and breathe again
- This will not only give a more brilliant red colour but a more succulent, juicy and flavoursome product once cooked



## Oil & Seasoning Method



To add clarity to the oiling and seasoning of our steaks, and other protein items, we need to make sure we are dealing with them in the correct way.

The oiling and seasoning of the product is just as important as cooking the steak to the guest's liking – if we get this wrong the guest will not receive the best product and flavour that they are looking for from an Ember Inns meal!

The method, outlined below, must be adhered to always: -

- During RAW PREPARATION (PRIOR TO SERVICE) all steaks are to be oiled. This is to take place once the steaks have been bloomed for the correct length of time.
- Each **steak** is to be fully coated in oil prior to storing in the correct container.
- In the preparation of **chicken**, we can oil and season at preparation point. This is due to higher water content in the chicken.
- It is important that we coat each steak with oil rather than store them in oil – covering the steak will make sure all parts of the steak are covered and evenly coated
- The steaks are still stored upright side by side, make sure the pack & batch information is stored with the steaks.
- Be sure to store steaks, fat side down, so the fat is not pulled away, when later picked up

Only prepare the amount of steaks needed for that session – This will help you to control the quality of the product and reduce wastage at the same time

- When it comes to cooking the product, remove the steak from the container with the RAW grill tongs allowing any excess oil to drip from the product before placing on the grill.
- When on the grill, working to the grill mapping procedure, make the first turn and season the sealed side of the product using a shaker
- Adding seasoning is enhancing flavour!
- Once the second turn has been carried out, with the COOKED tongs, season the other side of the steak – this will allow the steak to be evenly coated/seasoned.
- Make the third, and final turn and continue to cook the product until ready to be served

**To find out more about the principles of blooming, packaging and storing steaks please scan the QR code and watch the Meat Appreciation video**



*Master Grill Chef*

## Grill Mapping and Cooking of Menu Items

To work alongside the grill tong policy, each business needs to demonstrate the way they use the chargrill during service. This is to show diligence in the process of cooking our menu items in a control-led way.

Depending on location of the chargrill, the preparation fridges and hot lights – each kitchen may work in a different way. This work flow will either be from right to left or left to right. The business needs to decide which way best suits their grill line.

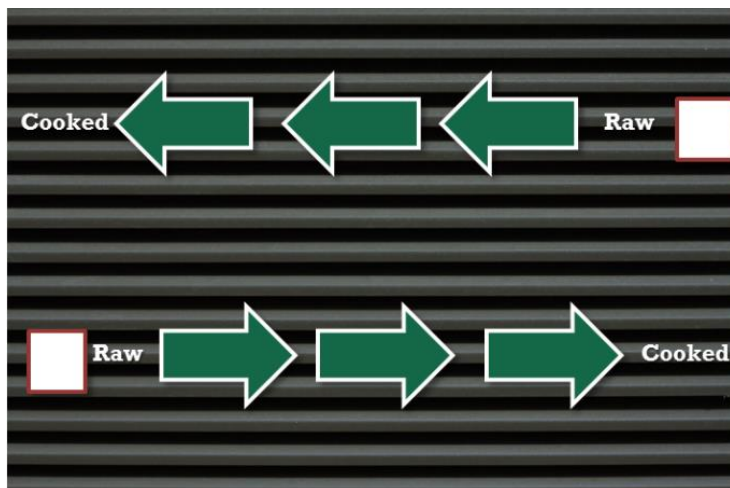
The purpose of identifying a way to work is to make sure everyone is following the correct process to cook every item.

For Example –

If the business is working from right to left, the business would follow the steps below:

Raw items

Place the raw item on the grill, using the RED TONGS, on the right-hand side of the grill. Use the RED TONGS to make the first turn of the product (when ready) to move the item towards the left-hand side of the grill.

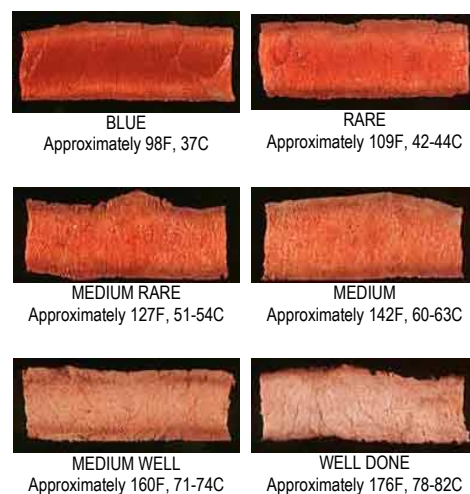


Make the second and third turns of the product with the YELLOW TONGS, moving the item closer to the left-hand side of the grill (all sides must be fully sealed before moving onto the YELLOW TONGS).

Ensure turns 2 & 3 are made at opposite angles to achieve diamond marks

When ready and cooked, the item will be at the furthest point on the left-hand side of the grill and should be removed using the YELLOW TONGS for plating.

### Is it done yet?



## Resting

Resting time after cooking is essential. To ensure:

- The muscle can relax
- Blood leakage on serving plate is avoided



### *Cooked items*

*Place the cooked item on the middle of the grill, with the YELLOW TONGS. Make the remaining turns, with the YELLOW TONGS, moving the product to the left-hand side of the grill. When ready to be plated up, these items should be at the far-left hand side of the grill.*

*Each business will also need to make sure that they highlight where they cook any vegetarian items on the grill. This is to make sure there is a clear indication where these items are to be cooked by all team members.*

*Please refer to the cookbook for the correct cooking method for each menu item.*

**To find out more about the production and cooking Meat and Poultry dishes, scan the QR codes and look at the content in the STAR card**



*Ref. STAR card K122 – Expert & Learner – Produce basic meat dishes*



*Ref. STAR card K123 – Expert & Learner – Produce basic poultry dishes*



*Ref. STAR card K124 – Expert & Learner – Prepare & cook meat & poultry dishes*

**You can also view the video of the Steak Cooking range by scanning the following QR code**



*Master Grill Chef*

## Ember inns Masterclasses – Action Planning and Next Steps

### **Chefs Making Unique Memorable Experiences – Master Grill Chef Programme**

#### **About this Session**

We know that great food quality plays a major part in Making Memorable Experiences for our guests. We are starting with improving how we look after our protein and build a real understanding and empathy with our products. We are also focusing on our Grill Skills.

#### **How it Works for AKM's**

Ember inns Masterclass – Every AKM has attended a 1-day Masterclass in meat and Chicken run by our Chef Tutors. These tutors are industry leading experts in food, having won a multitude of culinary awards. Their role is to give them more knowledge about the products you cook, for them to pass on that knowledge to you and your Team.

#### **Master Grill Skills**

You're AKM will have delivered a 3-hour session with the KM/LBOH and the key Grill Chefs in the business as part of 'Hot Housing' visits. The STAR Cards and videos are a great resource to use. Please be sure to utilise them. There will be a test in Q2 for all candidates that took part in the Master Grill Chef programme to ensure knowledge has been transferred and everyone knows the expectations following today's session

#### **Master Grill Skills Training going forward**

The AKM on each district will run a Master Grills Chef training session for new Grill chefs in P3, P5, P7, P9, P11 and P13. STAR cards will be used throughout this training, So, if there are any new or inexperienced chefs who would benefit from additional training to be able to move onto the grill, GM's can nominate them to attend this session via their RBMAKM. You will then need to follow this up with in house validation and training on the remaining parts of the TNA – making sure you are working with and observing the chefs during service.

#### **Outcomes**

A team of chefs that are proud to deliver Unique Memorable Moments through the quality of their food. Having more chefs who can work on the grill should help service at peak times. The guests will benefit through improved food quality and presentation.



## Action Planning

Topic	Action Required	By who	By when
Chargrill maintenance & best practice			
Deliveries			
Meat packaging & Storage			
Preparation of Meat & Poultry			
Meat specifications			
Service storage			
Grill Mapping			
Grill Skills			

