FOOD PRODUCTION ROUTING

START

MENU PLANNING ENGINEERING

IS MENU APPROVED?

FINAL APPROVED MENU

UPDATE IN PMS IN POS

FETCH RECIPE IN CHEFTOOL

GENERATE ORDER - RAW MATERIAL

GUEST

ROOM RESERVATION FOOD ORDER	F&B EVENTS RESERVATION FOOD ORDER 11486	WALKINS FOOD ORDER	STAFF

ARRIVAL

KOT

REQUISITION MANPOWER

REQUISITION EQUIPMENT LIST

REQUISITION MATERIAL 126

HR RECEIVE VACANY LIST AND CONDUCT INTERVIEWS/ TRIALS

STORE RECEIVE REQUSITION AND PREPARE PURCHASE ORDER

FOOD DELIVERY AS PER SERVICE STANDARDS

YES

NO

IS FOOD QUALITY APPROVED? 135

IS CANDIDATE PASSED IN INTERVIEW/TRIAL?

IS PURCHASE ORDER APPROVED?

GUEST FEEDBACK 102, 124

FOOD READY

CONDUCT DEPARTMENTAL ORIENTATION AND TRAINING CERTIFICATION 123

CHECK QUALITY AND SIGN FOR APPROVAL ON PO 91

PREPARE LEFTOVER FOOD REPORT AND TAKE INSTRUCTION FROM CMD 295

ASSIGN ROLE IN KITCHEN 123

RECEIVE EQUIPMENTS

RECEIVE MATERIAL104,3704,1077

OPENING AND CLOSING KITCHEN SECTION 3736,3749,1425,531,843,413,1433,3741,1260,392,845,3724,3750,1193~vc

INDIAN	**TANDOOR**	**CONTINENTAL**	**PANTRY AND BAKERY**

ORDER PREPARATION AS PER RECIPE

572,1053,370,1055,1197,152,860,1420, 127,1423,1428,412,1432,1434,200,,381 ,417,

BRIEFING AND CHECK GROOMING OF MANPOWER 1424, 814, 4078,137,205,144,4079,162,800,4080,393

EQUIPMENT CHECKLIST AUDIT - PROPER CLEANING AND MAINTENANCE OF EQUIPMENTS

STORING OF MATERIAL BASED ON HACCP (STANDARDS - 822, 1135

ITEM STOCKABLE ? 90

CAN REUSE?

SPOILAGE REPORT

ROASTERING OF MANPOWER 133,11442

ARRANGE EQUIPMENT AS PER CHECKLIST 86, 3749,3736,392,1425,531,843,1 25,1186,4084,845,3750,828,14 33,146,417,3741,1193,1184,12 60,849,557

PREPARE MISA AS PER CHEFTOOL 1199,572,1053,3742,413,4 12,1200,864,164,