

**Assembly: McSpaghetti***Overview*
**Philippines Revised**  
**May 2012**
**Quality**
☐ **What are the customer expectations for McSpaghetti?**

- ☐ Hot
- ☐ Sweet/sour tomato based sauce with ground meat and hotdog rings
- ☐ Noodles are firm, not soggy

**Prep**
☐ **Clean hands?**

Wash hands with AMH Handwash for 20 seconds, rinse, and dry with paper towels/hand dryer. Hands should be rewashed as needed, at least once per hour.

☐ **Product within holding time?**

**Why must you use cooked products only when they're within their holding times?**

A fresh product is made up of ingredients that are good quality and within their holding times.

☐ **Appropriate dedicated tongs or ladles used?**

Dedicated tongs or ladles should be used for handling noodles and meat sauce.

☐ **Check marinator temperature setting**

**175-200°F (80-94°C)**  
*marinator temperature setting*

☐ **Check timer settings**

**60** minutes **120** minutes **2** hours  
*sauce holding noodles holding grated cheese*

☐ **For Grill Direct and MFY Large Volume orders only**

**Cheddar Melt/Grilled Steak**  
**15** seconds *re-heating noodles timer*

☐ **For MFY only**

Q-ing oven setting to re-heat spaghetti noodles



**2** **111** **112**  
 Menu – R^g Menu 1 order 2 orders

For new Q-ing oven model Amana HDC 212 Press 1 for 1 order and 2 for 2 orders.

# Assembly: McSpaghetti

## Re-heating Noodles



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**This procedure is used for MFY large volume orders and for restaurants without a Q-ing oven**

### □ **1 Transfer noodles**

Transfer pre-weighed noodles into spaghetti strainer.



### □ **4 Drain noodles**

When timer sounds off lift strainer out of the water to drain water off the noodles. Bring the strainer to the preparation table and tap over the Bain Marie pan to remove excess water.



### □ **2 Dip noodles**

Dip strainer with noodles into hot water.



### □ **5 Return re-heated noodles into the box**



### □ **3 Activate timer**



# Assembly: McSpaghetti

## Grilled Direct Platform



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### □ 1 Add meat sauce to noodles

Stir spaghetti sauce. Scoop meat sauce using a 3-oz ladle filled to the rim and spread over the noodles neatly.



**Note:** Occasionally stir the sauce to evenly distribute the heat, to avoid drying/scorching of sauce on the sides of the pan.

### □ 2 Add grated cheese

Spread 5 grams of grated cheese (approximately 1 level tbsp.) evenly over the sauce.



### □ 3 Close lid

Close lid of box and pass tray to production caller.



### □ 4 Hold McSpaghetti

Place on designated slot in the transfer bin. Discard product at end of holding time.



**10 minutes**

*holding timer in the transfer bin*

# Assembly: McSpaghetti

## MFY Platform



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### For Dine-in orders

#### □ 1 Re-heat noodles

Initiator puts the pre-weighed noodles in the Q-ing oven and activates the corresponding timer. Pass heated noodles to assembler.

#### □ 2 Add meat sauce

Assembler pulls the box containing the noodles from the Initiator. Stir spaghetti sauce in the marinator. Scoop out meat sauce using a 3-oz ladle and spread over the noodles neatly.

**Note:** Occasionally stir the product to evenly distribute the heat to avoid drying/scorching of sauce on the sides of the pan.

#### □ 3 Add grated cheese

Spread 5 grams of grated cheese (approximately 1 level tbsp.) evenly over the sauce. Close lid of the box and pass box to HLZ.

### McSpaghetti for MFY MDS and Parties

#### □ 1 Communicate order

MDS cashier/Party assistant communicates to the Spaghetti person the quantity ordered.

#### □ 2 Re-heat noodles

Spaghetti person transfers noodles from the boxes to strainers and dips noodles into hot water. Activate timer.

When timer sounds, lift strainer out of the water to drain. Bring the strainer to the preparation table and tap over the Bain Marie pan to remove excess water. Pour noodles into spaghetti styro box. Close styro box and pass styro box to Assembler.

#### □ 3 Add meat sauce

Assembler pulls the styro box containing the noodles and the Initiator presses the BUMP bar to serve off order.

Assembler stirs spaghetti sauce prior to scooping sauce from marinator. Scoop out meat sauce using a 3-oz ladle and spread over the noodles neatly.

**Note:** Occasionally stir the product to evenly distribute the heat to avoid drying/scorching of sauce on the sides of the pan.

#### □ 4 Add grated cheese

Spread 5 grams of grated cheese (approximately 1 level tbsp.) evenly over the sauce. Close styro box and pass to HLZ.

# Assembly: McSpaghetti with Chicken

## Overview and Assembly



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### For Grill Direct

- ☐ 1 Assembler transfer noodles from the boxes to strainers.
- ☐ 2 Dip noodles into hot water and activate timer. When timer sound, drain water off the noodles by lifting strainer out of the water.
- ☐ 3 Bring the strainer to the preparation table and tap over Bain Marie pan to remove excess water.
- ☐ 4 Pour noodles back into spaghetti boxes.
- ☐ 5 Assembler stirs spaghetti sauce prior to scooping out from the marinator. Scoop out sauce using the 3-oz ladle and spread over the noodles neatly.

**Note:** Occasionally stir the sauce to evenly distribute heat to avoid drying up/scorching of sauce on the sides of the pan.

- ☐ 6 Spread 5 grams of grated cheese (approximately 1 level tbsp.) evenly over the sauce.
- ☐ 7 Pass tray of assembled McSpaghetti to Fried chicken station. Position 1 piece fried chicken on the smaller segment of the box.
- ☐ 8 Close box and pass tray to production caller.

### For MFY

- ☐ 1 Initiator puts the pre-weighed noodles in the Qing oven and activates the corresponding timer
- ☐ 2 Using hands with clear gloves, Initiator removes the needed piece of fried chicken and gravy from the holding cabinet. Pass box to assembler.
- ☐ 3 Assembler pulls the box containing the noodles and fried chicken from the Initiator.
- ☐ 4 Assembler stirs spaghetti sauce prior to scooping out from the marinator. Scoop out sauce using a 3-oz ladle and spread over noodles neatly.

**Note:** Occasionally stir the product to evenly distribute heat and avoid hardening or lumping of sauce on the sides of the pan.

- ☐ 5 Evenly spread 5 grams of grated cheese (approximately 1 level tbsp.) over the sauce. Close box and pass box to HLZ.

### For MFY MDS and Party orders

- ☐ 1 MDS cashier/Party assistant communicates to the Spaghetti person the quantity ordered.
- ☐ 2 Spaghetti person transfers noodles from the boxes to strainers and dips noodles into hot water. When timer sounds, lift strainers with noodles out of water to drain. Bring the strainers to the preparation table and tap over the Bain Marie pan to remove excess water. Pour noodles into individual spaghetti styro box. Close and pass styro boxes to Initiator.
- ☐ 3 Using hand with clear gloves, Initiator removes the needed piece of fried chicken and gravy from holding cabinet and positions them into the smaller segment of the styro box. Initiator pass box to Assembler.
- ☐ 4 Assembler pulls the box containing the noodles, chicken and KVS. Assembler stirs spaghetti sauce prior to scooping sauce from marinator. Scoop out sauce using a 3-oz ladle and spread over noodles neatly.

**Note:** Occasionally stir the product to evenly distribute heat to avoid drying/scorching of sauce on the sides of the pan.

- ☐ 5 Evenly spread 5 grams of grated cheese (approximately 1 level tbsp.) over the sauce.
- ☐ 6 Close styro box and pass styro box to HLZ.



Number of checkboxes missed \_\_\_\_\_. 100% needed to pass.

Date \_\_\_\_\_

Trainee name \_\_\_\_\_

Trainer name \_\_\_\_\_

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