

MISA Details - Morning Shift (Tues to Sat) - Daily

- **Opening target 9:00 AM**

Everyone, please follow the tasks in the same sequence as written.

- **Breakfast** - Nandani Thapa - Bread - Prep time: 9:00 AM - 9:30 AM
- **Lunch** - Chirag - Dal & Rice : 9:00 AM - 9:30 AM

Kritika Will handle orders till the others join from 9:00 AM.

- **Packaging counter** - Hanif - Packaging counter - from 9:00 AM

Stations -

- Station 1 (In front of Induction 1, next to the crockery stand) - Nandani Thapa
- Station 2 (In front of Induction 2) - Divya
- Station 3 (On top of the freezer) - Kritika
- Station 4 (Next to the frying station) - Chirag
- Station 5 (Next to the cold Bain Marie) - Hanif

Dips & dressing filling - everyone helps. All bowls will open at 9:30 AM except patty bowls, which will open at 11 AM.

Chirag

Lunch: Dal & Rice - 9:00 AM - 9:30 AM

In the same sequence, prioritised based on the order volume.

1. Coriander (wash & dry) - 1Kg - 10 min
2. Bain Marie cuts (All 1/9 full) - 2 pomo | 2 orange segments - 45 min
3. Noodles (takes more time) - 1 carrot and 1 cucumber - 10 min
4. Mushroom Popcorn (cutting and coating, shallow frying) - 7 packets - 45 min
5. Patty Coating - 10 portion - 15 min
6. Potato Coating - 500Gms - 10 min

Total prep time = 2h 15min

Divya

In the same sequence, prioritised based on the order volume.

1. Corn boiling - 1.4kg - 10 min
2. Rice - 3Kg - Corn boils, finish washing the rice and soak for 10 mins. - 3 Kg - 20 min
3. Tzatziki - 15 portions - 20 min
4. LCM - 15 portions - 25 min

Total prep time = 1h 15min

Hanif

Packaging: Packaging counter - from 9:00 AM

In the same sequence, prioritised based on the order volume.

1. Fryer setup - 10 min
2. Corn salsa - 1.9Kg Yield - 25 min
3. Curd hanging - 10 min
4. Coriander chopping - While Bean Gravy is cooking. - 740 gms - 15 min
5. Sumac onions - 4 Onion - 10 min
6. Curd sieving - half only, other half later - 20 min
7. Get restaurant area ready - 15 min
8. Hyperpure receiving - 10 min

Total prep time = 1h 55min

Kritika

Orders: Will handle orders till the others join - from 9:00 AM

In the same sequence, prioritised based on the order volume.

1. Mexican Salsa - 2.5 Tomato + 1.5 Onion - 3.5Kg Yield - 1h
2. Honey Yogurt - 5 portions - 10 min
3. Beetroot Hummus - 7 portions - 15 min
4. Orange Chilli Dressing - 6 portions - 10 min
5. Guacamole - 15 portions - 20 min

Total prep time = 1h 55min

Nandani Thapa

Breakfast: Bread - 9:00 AM - 9:30 AM

In the same sequence, prioritised based on the order volume.

1. Quinoa - Washing, Boiling - In the mean time chop onion and tomato for bean gravy. - 500g - Raw - 10 min
2. Bean Gravy - Boiled Beans 2 kg - 20 min
3. Leaf Sorting while Bean Gravy is cooking. - 1/9 Full - 15 min
4. Fajita Cutting and Seasoning. - 15 min
5. Bain Marie setup - 15 min

6. Base seasoning (LCR & Quinoa) - 15 min

7. Bean Reduction - 15 min

Total prep time = 1h 45min