

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

- **Opening target 11:00 AM**

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

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

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

- **Packaging counter** - Vinod Singh Koranga - Packaging counter - from 9:00 AM

Stations -

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

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

Chirag

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

1. Fryer setup - 10 min
2. Coriander (wash & dry) - 600 Gms - 10 min
3. Bain Marie cuts (All 1/9 Half) - 1 pomo | 1 orange segments - 45 min
4. Noodles (takes more time) - 1 carrot and 1 cucumber - 10 min
5. Coriander chopping - While Bean Gravy is cooking. - 740 gms - 15 min
6. Mushroom Popcorn (cutting and coating, shallow frying) - 4 packets - 45 min
7. Patty Coating - 10 portion - 15 min
8. Potato Coating - 300Gms - 10 min

Total prep time = 2h 40min

Dilbar Islam

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

1. Curd hanging - 10 min
2. Get restaurant area ready - 15 min

Total prep time = 25 min

Divya

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

1. Corn boiling - 800Gms - 10 min
2. Rice - 3Kg - Corn boils, finish washing the rice and soak for 10 mins. - 1.5 Kg - 20 min
3. Honey Yogurt - 2 portions - 10 min
4. Tzatziki - 10 portions - 20 min
5. Beetroot Hummus - 3 portions - 15 min
6. Orange Chilli Dressing - 1 Orange - 2 portions - 10 min
7. LCM - 10 portions - 25 min

Total prep time = 1h 50min

Hanif

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

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 - 1.5 Tomato + 500Gms Onion - 1h
2. Corn salsa - 800Gms Kg Yield - 25 min
3. Guacamole - 10 portions - 20 min

Total prep time = 1h 45min

Nandani Thapa

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. - 300g - Raw - 10 min
2. Bean Gravy - Boiled Beans 1.2 kg - 20 min
3. Leaf Sorting while Bean Gravy is cooking. - 1/9 Half - 15 min
4. Fajita Cutting and Seasoning - 4 Cap & 3 Onion - 15 min
5. Sumac onions - 2 Onion - 10 min

6. Bain Marie setup - 15 min
7. Base seasoning (LCR & Quinoa) - 15 min
8. Bean Reduction - 15 min

Total prep time = 1h 55min

Atul

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

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

Vinod Singh Koranga

Packaging: Packaging counter - from 9:00 AM

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