

Briefing Session



Document Name	Esteem Briefing Training Presentation - Frontline	Document No	HC/FS/G/002
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Agenda

- What is Esteem?
- Benefits of steam technology
- Easy steps training guide
- HACCP overview
- Health and safety
- Demonstration

What is Esteem Steamplivity?

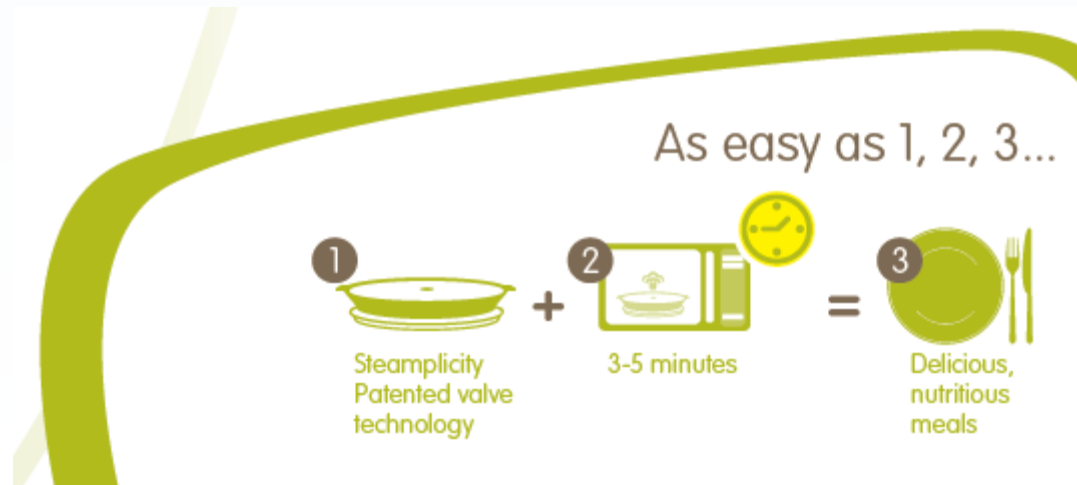
“ A method of cooking using steam pressure that provides greater choice and flexibility at mealtimes.”

“Steam Pressure Cooking for the Microwave!”





- Steam pressure cooking for the microwave
- Foods cooked within approx 4-7 minutes
- The process allows different items to be cooked together e.g. vegetables, meat, fish





Benefits of Esteem

- Consistency and Quality
- Freshly cooked
- Wider choice – core range
- Complimented by daily specials
- Flexibility
- Improved nutrition
- Ease of use

Cooking



Method

- Esteem approved oven
- Follow Easy Steps Training Guide
- See number 7, press number 7
- Follow the build guide provided
- Follow Compass HACCP

Method 1

Step 1

- Only use the correct microwave ovens.
- Ensure that the microwave is plugged in and the oven is working.





Step 2

Look to check that the seal and valve are intact and the meal is in date



Step 3

Place on the appropriate plate
or bowl with valve
facing upwards

Place one meal at a time into
the microwave



Step 4

Press the correct button according to the programme number on the label



Step 5

- After cooking, leave for around 30 seconds then temperature probe the main protein item.
- The temperature should reach 82°C or above
- If above 82 °C, record the temperature and go to step 9



Step 6

Critical Control

- If the temperature is below 82°C, return meal to microwave



Step 7

- Press "0" which is a 30 second boost cycle



Step 8

- Once finished, probe again to ensure temperature is 82°C or above
- Record the temperatures on the daily cooking record sheet.
- **If the meal has not reached 82°C dispose of the meal**



Step 9


Holding the lip, carefully peel the film keeping fingers away from the escaping steam




Step 10

When the film is removed, take the ingredients from packing and assemble as per the build guides.

Wipe the plate, cover and serve immediately




STEP 1



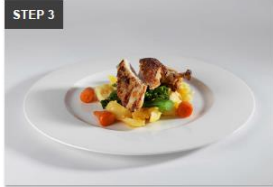
Place the potatoes on to the centre of the plate

STEP 2




Place the carrots around the edge of the potatoes and the broccoli on top

STEP 3



Remove the chicken and place onto a chopping board, cut diagonally across and arrange on top of the broccoli

STEP 4



Spoon the sauce over the chicken and around the edge of the food



HACCP/HSE

- Defined as cooking
- Dedicated Esteem HACCP
- Keep product chilled at all times before cooking
- Ensure the film and valve are intact
- Always check the use by date
- 82⁰C final cooking temperature
- Always record the cooking temperature
- Set the Standard on day 1



Health and Safety

Refrigeration

Ensure your refrigeration will hold at that temperature

Avoiding burns

Allow product to rest for 30 seconds, peel film carefully

Use a clean cloth if required

Daily checking of electrical equipment

Microwaves should be visually checked in line accepted procedure



Health and Safety

Cleaning schedule

Microwaves must be added to your cleaning schedule (where relevant)

Super boiling of liquids

The microwaves are not recommended for the heating or boiling of liquids unless you have correct timings

Fire safety

If a fire starts inside the microwave oven under no circumstances open the door to the Microwave. Isolate the Microwave if possible and raise the alarm.





In summary

- Steam pressure cooking
- Delivering consistency and quality
- Improving quality for the customer
- Cooking in approved ovens
- Dedicated HACCP