TRAINING MANUAL

Korean Style Beef Gua Bao 3pc





Confidential

Product Name

Korean Style Beef Gua Bao 3pc



Category	Training Manual	Issue Date	6/5/24	
Prep Time Standard Time	14:50 Min + 1 day 1:36 Minutes	Revision	New	
Net Weight	8.1oz	Container	AFC-30	
Allergens	Soy, Sesame, Whea	eat Shelf Life 5 Day		5 Days
	Recipe			
	Ingredient	Amount	_	
	Folded Buns	3pcs		
	Kalbi Style Beef Pickled Red Onion Green Onion Sesame Seeds Kalbi Sauce	2.4oz 0.9oz 0.3oz 0.05oz 0.6oz		

Instructions



Remove thawed kalbi style beef from package and drain

Cut into 1/4inch (0.8oz) thick pieces



Cut red onion into 1/4inch thick pieces



Make vinegar for pickling (Water 1: Sushi vinegar 2)



Marinate with pickling sushi vinegar for 24 hours

5 sec

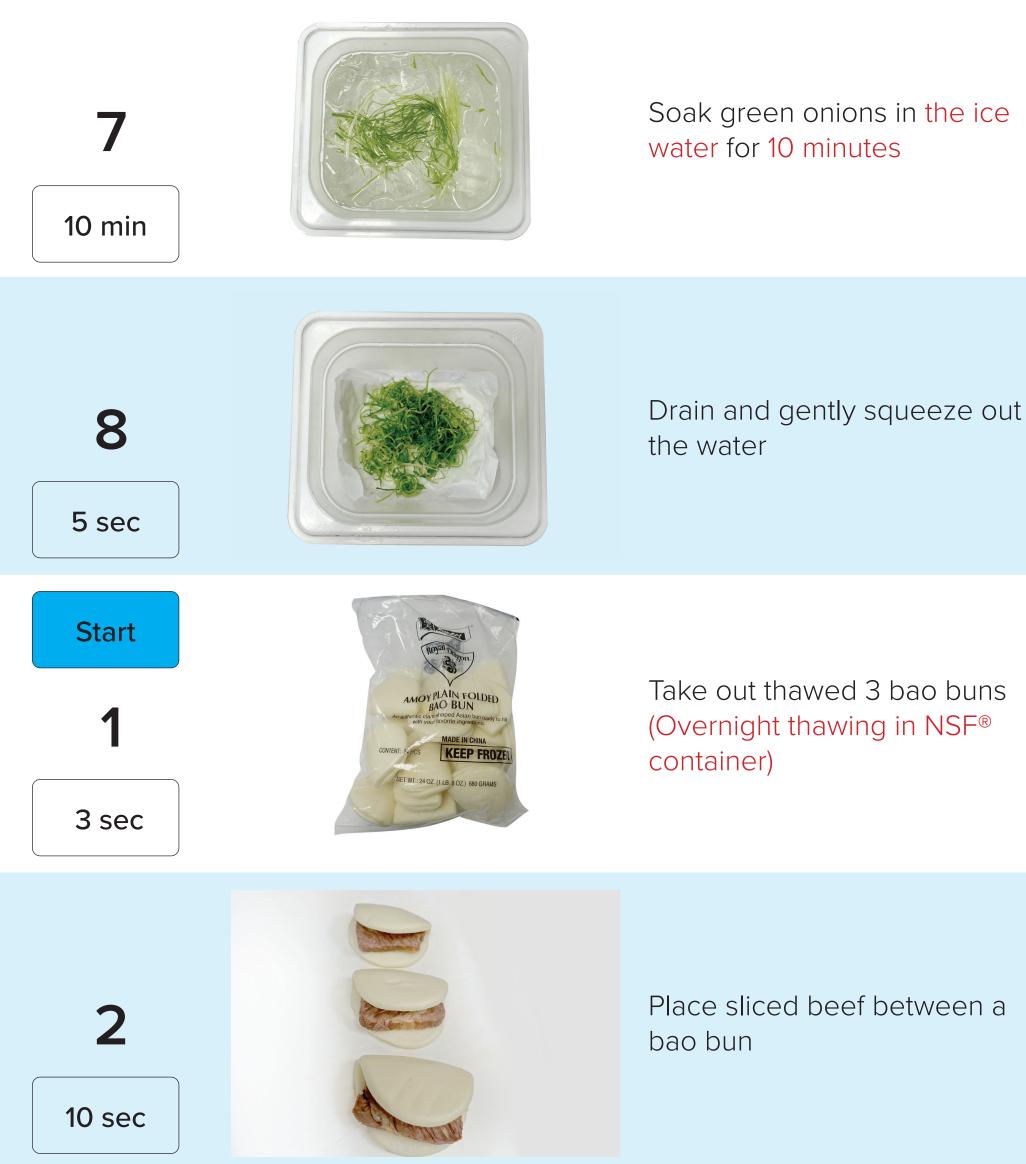
6

3 min

5



Julienne cut the green onion (As shown in the picture)



Soak green onions in the ice water for 10 minutes

Take out thawed 3 bao buns (Overnight thawing in NSF®

Place sliced beef between a



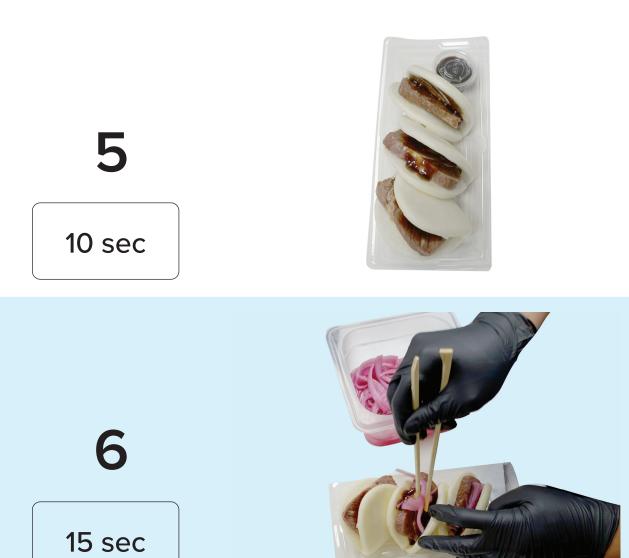
Pour kalbi sauce (0.2oz each) over sides of the sliced beef

4

10 sec



Arrange bao in AFC-30 container as shown in the picture



Place 1oz kalbi sauce cup as shown in the picture

Using chopsticks, place pickled red onions (0.3oz each) in the sauced side * Chopsticks are single use only

7

10 sec



Using chopsticks, add green onion (0.1oz each) on top of the sliced beef and between a bao bun

Add sesame seeds on the top

8

5 sec



3 sec



Cover the lid

10

20 sec



Place label, new sticker, and microwave sticker as shown in photo

Finish

