TRAINING MANUAL

Pork Char Siu Gua Bao 3pc



Product Name

Pork Char Siu Gua Bao 3pc



Category	Training Manual	Issue Date	6/5/24	
Prep Time Standard Time	17:20 Min + 1 day 1:36 Minutes	Revision	New	
Net Weight	8.7oz	Container	AFC-30	
Allergens	Soy, Sesame, Wheat		Shelf Life	5 Days

Recipe

	Ingredient	Amount	
	Folded Buns Pork Belly Char Siu Pickled Carrots Green Onion	3pcs 3oz 0.9oz 0.3oz	
	Sesame Seeds Teriyaki Sauce	0.05oz 0.6oz	
Condiments	Teriyaki Sauce	1oz cup	

Instructions

Prep

1

5 sec



Remove thawed pork belly from package and drain

7

1 min



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

3

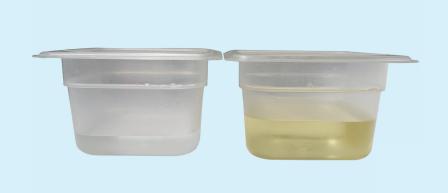
3 min



Shred carrots using Benriner with smallest blade (Same size as used for sushi)

4

5 sec



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

5

5 sec



Marinate with pickling sushi vinegar for 24 hours

6

3 min



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

7

10 min



Soak green onions in the ice water for 10 minutes

8

5 sec



Drain and gently squeeze out the water

Start

1

3 sec



Take out thawed 3 bao buns (Overnight thawing NSF® container)

2

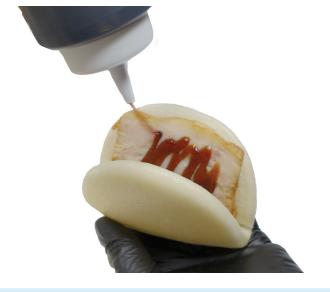
10 sec



Place sliced pork belly between a bao bun

3

10 sec



Pour teriyaki sauce (0.2oz each) over sides of the sliced pork belly

4

10 sec



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

5

10 sec



Place 1oz teriyaki sauce cup as shown in the picture

6

15 sec



Using chopsticks, place pickled carrots (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 pork belly and between a bao bun

8

5 sec



Add sesame seeds on the top

9

3 sec



Cover the lid

10

20 sec



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

Finish

