



Texas Tech University

Sensory Preparation

1. Thaw steaks in sausage room at 2-5°C. Steaks are usually set out the day before.
2. Turn on oven to warm and place serving pans (with sand and compartments) in oven to begin warming up.
3. Turn on alto-sham to begin warming up.
4. Give a sensory pan number to each steak tag number. Record date, name and project name.
5. Take the internal temperature of each steak in geometric center of steak and record. Temps should be around 2-5°C.
6. Set a clean plate on the scale and zero the scale in grams.
7. Weigh each steak with its identification tag in grams and record.
8. Place each steak on the Magi Grill with the tag near it to maintain identification.
9. Using a new plate, again zero the scale in grams.
10. When steaks are finished cooking, weigh the steak and its tag and record.
11. Take the internal temperature of each steak in the geometric center and record. Temperatures should be around 70-71°C.
12. Cut off all four sides of the steak to square it up and remove the fat. Then, cut the remaining steak into 1 cm³ pieces. All samples should be **devoid** of any **fat** or **connective tissue**.
13. Place the pieces in a pan and cover with the correct cooler lid and place in alto-sham to keep warm until serving the panel.

While steaks are being cooked:

1. Prepare the panel room by setting out a plate, napkin, two toothpicks, sensory data sheet and three cups.
2. Fill one cup with water and one cup with chilled apple juice.

After the panel is cooked:

1. Clean panel room and prepare room for next day.

2. Clean grill – see ins.
3. Clean kitchen and cabinets.
4. Put all sensory pans, lids, ect. In dishwasher and start.

Magi-Grill Operation Instructions

1. Turn the main power switch “ON”.
2. Turn the key switch to the menu position (horizontal) – Display should read [MENU?A].
3. Press the letter of the desired menu (F is the most common for cooking 1” cuts to a medium degree of doneness).
4. Press ENTER to choose the desired menu.
5. Press and hold the LIFT ENABLE button until the belts are fully lowered – BE SURE TO HOLD THE BUTTON DOWN UNTIL THE DISPLAY CHANGES FROM [SET Ht] to [TIME 15:00] --- **If the grill height does not change, the emergency knob may be engaged. Simply pull the knob out to undo the emergency hold.**
6. The grill will begin pre-heating for 15 minutes.

After Cooking Clean-Up

After each cooking session the belt grill should be cleaned to prevent grease build up and aid in maintaining sanitary conditions.

1. After all steaks have been cooked, push the [CANCEL] button and the grill will count down for one cooking cycle.
2. Turn the power switch “OFF”.
3. Remove the grease catching pans and clean thoroughly with soap.
4. Wipe down the area below the grease catching pans.
5. Wipe the belts clean with a wet cloth in bleach water (no soap) by turning the belts by hand.
6. **Empty the grease pail from the far left compartment in the trash can and rinse clean.**
7. Dry all pieces of equipment and re-assemble the grill.