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| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **STAGE OF FOOD PREPARATION** | **Chicken**  **Biryani** | **Beef**  **Jalfrezi** | **Lamb** | **Fish** | **Rice**  **Pilau** |  |  |  |  |  |  |  |  |  |  |
| Despatch Day+Time | **15.3.12**  **14.30pm** | **15.3.12**  **14.30pm** |  |  | **15.3.12**  **14.30pm** |  |  |  |  |  |  |  |  |  |  |
| Temp at point of Despatch ̊C | **4̊C** | **4̊C** |  |  | **N/A** |  |  |  |  |  |  |  |  |  |  |
| Time at point of Arrival to venue | **17.30pm** | **17.30pm** |  |  | **17.30pm** |  |  |  |  |  |  |  |  |  |  |
| Temp on arrival at venue ̊C | **3̊C** | **3̊C** |  |  | **Ambient** |  |  |  |  |  |  |  |  |  |  |
| Time into venue holding chiller | **17.32** | **17.32** |  |  | **N/A** |  |  |  |  |  |  |  |  |  |  |
| Holding temp of venue chiller ̊C | **5̊C** | **5̊C** |  |  | **N/A** |  |  |  |  |  |  |  |  |  |  |
| Regeneration temp at function venue | **82̊C** | **79̊C** |  |  | **N/A** |  |  |  |  |  |  |  |  |  |  |
| Fresh Cooking temp (for Rice) | **N/A** | **N/A** |  |  | **77̊C** |  |  |  |  |  |  |  |  |  |  |
| Hot Holding temp before final service ̊C | **77̊C** | **77̊C** |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Cold holding temp ̊C | **N/A** | **N/A** |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Final Service temp ̊C | **81̊C** | **76̊C** |  |  | **75̊C** |  |  |  |  |  |  |  |  |  |  |

**Function Control Record** ­­­­­­ **Venue: Radisson Mayfair**

**Client: Gill Wedding Function Date: 15.3.12**

**PRODUCT**