



COOKING AND PREPARATION MANUAL

OCTOBER 2025



I. CLEANING AND PREPARATION

A. CLEANING:

1. **Clean** chicken on by **removing** dirty fat thoroughly.
Excess skin removal is optional.
2. **Wash chicken** through running water.

B. PREPARATION:

1. **Drain** water from chicken.
2. **Cut** leg meat into bite-size pieces.

SERVING	CUT	PER WHOLE ORDER	PIECES
RICE MEAL	Leg meat cut into Bite-size pieces (2" X 2")	80g	3-4 pcs
SOLO		120-130g	5-6 pcs
REGULAR		240-260g	9-10 pcs
LARGE		480-500g	18-20 pcs



II. MARINATING

1. In a mixing bowl, combine the marinade powder and water accordingly using a weighing scale and measuring cup.

MARINADE MIXTURE FOR EVERY 2KG CHICKEN		
MARINADE	POWDER	WATER
ORIGINAL MARINADE	35G ORIGINAL POWDER	400ML WATER
MARINADE POWDER TO WATER RATIO IS 1:13		

2. Add marinade mixture to chicken until completely submerged.
3. Store refrigerated for **6 hours** (maximum 24 hours).
4. Remove from marinade mixture and **drain** chicken.
5. **Portion** chicken into half orders before storing in the **freezer**.

** Freezer storage should be decided based on each branch's sales volume.*



III. STORAGE

1. For thawed marinated chicken:

Store refrigerated up to 2 days from portioning

2. For frozen marinated chicken:

Store frozen up to 30 days from portioning





IV. BREADING

1. In a mixing bowl, combine the breading powder and **cold water** accordingly using a weighing scale.

BREADING MIXTURE FOR EVERY 2KG CHICKEN		
BREADING	POWDER	WATER
WET	240G WAVE POWDER	260G WATER
DRY (2ND COATING)	500G FLOUR	NO WATER
WAVE POWDER TO WATER RATIO IS 1G : 1.3G		

2. Mix thoroughly until mixture is **smooth and consistent**.
3. Coat chicken in breading mixture.
4. For dry coating: After wet coating chicken, in a separate container, coat chicken thoroughly with flour.



IV. BREADING

TIP:

After sprinkling the wave powder, make sure to shake it off well. **See video** for reference.

This will be demonstrated during the on-site training.

Using a large container allows the powder to coat more evenly.





V. FRYING INSTRUCTIONS

1. Plug-in fryer, turn on switch and rotate knob button to ignite heat.
2. Once ignited, heat indicator will turn on.
3. Set temperature to **160~165°C**.
4. Set timer to desired duration:

Full cook : 7 mins

Pre cook : 5 mins + 2 mins (after order)

5. Place chicken into frying basket and press **TIMER START** button.
6. While frying, shake the basket occasionally to avoid the chicken from sticking on to the basket and to each other.



(Continued on next page)



V. FRYING INSTRUCTIONS

7. **Raise the basket** from the oil occasionally to achieve a **crispy** breading.
8. Once timer ends, the timer will beep continuously
9. Remove chicken from frying basket and place into oil drain tray and net basket for 1-2 minutes.
10. Set aside chicken in a stainless bowl for sauce application.
11. **Unplug fryer** and turn off when not in use.
12. **Clean fryer** after using, change oil if needed.



V. SAUCE/POWDER APPLICATION

FLAVOR		RICE	SOLO	REGULAR	LARGE	METHOD
ORIGINAL		NO SAUCE				
SAUCE	YANGYUM	20G	40G	60G	90G	BRUSH COATING
	SPICY YANGYUM					
	SOY GARLIC					
	BULGOGI					
POWDER	SNOW CHEESE	9G	12G	25G	50G	SHAKE IN CONTAINER
	HONEY BUTTER					
	SMOKY BBQ					
	CHEETOS					
	TRUFFLE					
	ONION					



V. SAUCE/POWDER APPLICATION

MIXING

- In a bowl, put chicken and pour sauce
- Mix to achieve an **even coating**
- For **Spicy Yangyum**, sauce must be at **room temperature** to prevent a sticky consistency
- When making the spicy sauce, mix the original sauce and the spicy sauce in a **1:3** ratio (**SPICY YANGYUM 1 : YANGYUM 3**)





V. SAUCE/POWDER APPLICATION

BRUSHING

- **Brush evenly** using a basting brush.



MIXING POWDER SEASONING

- **Sprinkle** the powder into the container according to the proper amount, **shake container** to mix evenly with the chicken.





VI. TTEOKBOKKI



FLAVOR	INGREDIENT	SOLO	REGULAR	LARGE	REMARKS
ORIGINAL, JAJANG, CARBONARA, ROSE	RICE CAKE	100G	130G	250G	FOR ALL MENU ITEMS
	FISH CAKE	30G	50G	70G	
	POWDER	15G	30G	45G	
	WATER	100ML	200ML	350ML	
	ADD CHEESE (OPTIONAL)	HALF	1 WHOLE	2 PCS	
CARBONARA	CREAM	15ML	30ML	45ML	ADD ONLY IN ROSE AND CARBONARA
ROSE	CREAM	30ML	45ML	60ML	

- The cooking process is the same for all four menus.
- For Rose & Carbonara, add only the amount of Cream shown in the table.
- Cheese is optional based on the customer's order.



VI. TTEOKBOKKI

COOKING PROCEDURE

1. Boil water
2. When boiling, add rice cake and fish cake
3. Add bokki powder
4. Stir it while cooking
5. (Rose & Carbonara only) Add all-purpose cream
6. Let simmer until powder is dissolved, rice cake is chewy and sauce is thickened
7. Transfer to container
8. Top-off with Cheese (Optional)



VII. RABOKKI BAP



FLAVOR	INGREDIENT	QTY	REMARKS
ORIGINAL, JAJANG, CARBONARA, ROSE	RICE CAKE	100G	FOR ALL MENU ITEMS
	GLASS NOODLE	80G	
	FISH CAKE	30G	
	RICE	100G	
	EGG	1 PC	
	POWDER	30G	
	WATER	300ML	ADD ONLY IN ROSE AND CARBONARA
CARBONARA	CREAM	30ML	
ROSE	CREAM	45ML	



VII. RABOKKI BAP

COOKING PROCEDURE



1. Cut 80g of glass noodles in half and soak them .
2. Prepare a sunny-side up (half-cooked) fried egg in advance.
3. Cut 100g of rice cakes in half.
4. Cut 30g of fish cake into triangles and prepare about 10 pieces.
5. Prepare 30g of bokki sauce powder.
6. Boil 300ml water, rice cakes, fish cake & glass noodles for 5 minutes.
Add bokki powder when boiling.
7. Prepare 1 cup (100g) of rice on one side of the plate
8. Arrange everything neatly on the plate.



VIII. RABOKKI CHIX



FLAVOR	INGREDIENT	QTY	REMARKS
ORIGINAL, JAJANG, CARBONARA, ROSE	RICE CAKE	100G	FOR ALL MENU ITEMS
	GLASS NOODLE	80G	
	FISH CAKE	30G	
	CHICKEN	65G	
	POWDER	45G	
	WATER	300ML	
CARBONARA	CREAM	30ML	ADD ONLY IN ROSE AND CARBONARA
ROSE	CREAM	45ML	



VIII. RABOKKI CHIX

COOKING PROCEDURE

1. Cut 80g of glass noodles in half and soak them.
2. Cut 100g of rice cakes in half.
3. Cut 30g of fish cake into triangles and prepare about 10 pieces.
4. Prepare 45g of bokki sauce powder.
5. Boil 300ml water, rice cakes, fish cake & glass noodles for 5 minutes.
Add bokki powder when boiling.
6. Prepare 65g chicken on one side of the plate
7. Arrange everything neatly on the plate.





IX. PACKAGING



PACKAGING	CONTENTS
LARGE BOX	LARGE CHICKEN
REGULAR BOX	REGULAR CHICKEN
750CC BOWL	LARGE TTEOKBOKKI
520CC BOWL	REGULAR TTEOKBOKKI, SOLO CHICKEN, RICE MEAL
390CC BOWL	SOLO TTEOKBOKKI



Safety Precautions

**SAFETY
FIRST**

- Check for gas line leaks and damages to the power cords.
- Make sure fryers and power are connected correctly.
- When filling or draining oil, make sure to turn off fryer.
- Unplug fryers low temperature when not in use.
- Do not pour water on the exhaust hole to prevent damage to the fryer.
- Only use a mild detergent, soft cloth or brush when cleaning the fryer.