

The logo features a large, stylized letter 'C' on the left. The top of the 'C' is decorated with five teardrop-shaped elements, resembling a chicken's comb. The rest of the 'C' is a simple, thick white outline. To the right of the 'C', the words 'hick-fil-z' are written in a white, cursive, handwritten-style font. The entire logo is set against a solid red background.

Chick-fil-z

*When Chick-fil-A was
first made*

May 23, 1946



***Where Chick-fil-A
was made***

Hapeville, Georgia



First food served

The first customer at the first Chick-fil-A restaurant was served the original Chick-fil-A Chicken Sandwich, which was sold for 59 cents.



Who made the first chick-fil-A food

The original Chick-fil-A Chicken Sandwich was created by Truett Cathy, who perfected the recipe at his diner-style restaurant, the Dwarf Grill. The sandwich is made with a breaded, boneless chicken breast on a toasted butter bun with two pickles. Chick-fil-A has used the same recipe for the sandwich ever since



A boneless breast of chicken seasoned to perfection, freshly breaded, pressure cooked in 100% refined peanut oil and served on a toasted, buttered bun with dill pickle chips, green leaf lettuce, tomato and American cheese.



Grilled Chicken Sandwich

Grilled Chicken (Boneless Skinless Chicken Breast, Water, Apple Cider Vinegar, Soybean Oil, Modified Corn Starch, Salt, Yeast Extract, Sugar, Chicken Breast Meat, Chicken Broth, Dehydrated Onion, Dehydrated Garlic, Sea Salt, Cane Molasses, Spices, Chicken Fat, Natural Flavor [Including Smoke], Lemon Peel, Red Bell Pepper, Paprika, Lemon Juice Concentrate, Parsley And Vinegar Solids), Brioche Bun (Water, Enriched Flour [Wheat Flour, Malted Barley Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid], Grain Blend [Whole Wheat Flour, Whole Grain Yellow Corn Flour, Organic Whole Grain Oat Flour, Whole Grain Barley Flour, Whole Grain Triticale Flour, Whole Grain Rye Flour], Sugar, Yeast, Soybean Oil, Honey, Wheat Gluten, Wheat Bran, Salt, Rolled Oats, Cultured Wheat Flour Blend [Wheat Flour, Cultured Wheat Flour], Dextrose, Guar Gum, Yellow Corn Flour, Vegetable And Grain Protein Blend [Pea, Potato, Rice], Maltodextrin, Wheat Flour, Organic Corn Starch, Enzymes, Sunflower Oil And Canola Oil, Medium Chain Triglycerides, Organic Rice Concentrate, Natural Flavors, Calcium Sulfate, Monoglycerides, Wheat Starch, Crushed Wheat, Vinegar, Propionic Acid, Phosphoric Acid, Modified Food Starch, Turmeric Color, Gum Arabic, Corn Starch, Paprika Color, Ascorbic Acid), Tomatoes, Green Leaf Lettuce.

1/8/2025



FOOD BABE
Vani Hari

• RECIPE FOR ORIGINAL CHICKEN SANDWICH

DRINKS AND SHAKES

more at cheatdaydesign.com/menu/

Chick-fil-A Nutrition Guide

cheatdaydesign.com

Treats

	Frosted Lemonade 330 Calories 6g Fat 65g Carbs 6g Protein		Diet Frosted Lemonade 250 Calories 6g Fat 46g Carbs 6g Protein		Frosted Coffee 250 Calories 6g Fat 43g Carbs 6g Protein
	Chocolate Chunk Cookie 370 Calories 17g Fat 49g Carbs 5g Protein		Peach Milkshake 590 Calories 18g Fat 99g Carbs 11g Protein		Cookies & Cream Milkshake 630 Calories 25g Fat 90g Carbs 13g Protein
	Chocolate Milkshake 590 Calories 22g Fat 90g Carbs 12g Protein		Strawberry Milkshake 570 Calories 19g Fat 93g Carbs 11g Protein		Vanilla Milkshake 580 Calories 23g Fat 82g Carbs 13g Protein
	Chocolate Fudge Brownie		Icedream Cone		Icedream Cup

Where chick-fil-A got its name



- It all began with the founder, S Truett Cathy, naming his restaurants after his famous signature Chick-fil-A® Chicken Sandwich (also known as the Original Chick-fil-A® Chicken Sandwich). “Chick” to represent the juicy chicken, and “fil-A” as a play on the word “filet” – with a small twist.*

Why doesn't Alaska, Hawaii, and Vermont have a chick -fil-A



- ***In the 2010s, Chick-fil-A sued Vermont artist Robert Muller-Moore for copyright infringement over his "Eat More Kale" artwork. The lawsuit was a long battle that involved the Vermont governor and many residents. Muller-Moore won the trademark in 2014.***
- ***Alaska, with 733,536 residents, has the next smallest population, which might explain why there isn't a Chick-fil-A in Alaska yet.***
- ***The main reason in hawaii is that it is expensive to operate a store there from a corporate perspective. Especially with all the food, materials .***

FUN FACTS



- *All Chick-fil-A restaurants are closed on Sundays because they are religious*
- *The first 100 customers at a new Chick-fil-A restaurant got free Chick-fil-A for a year.*
- *Chick Fila used to be named Dwarf Grill*
- *The first Chick-fil-A restaurant was in the food court of an Atlanta shopping mall.*
- *Texas is home to the most Chick-fil-As in the U.S. with 473 restaurants.*
- *The Chick-fil-A Chick-N-Strips have been on our menu since the 1990s.*

THE END

