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| Large scale or small scale? | Uses | Tips for safe use | Advantages  **Canteen Tour** | Disadvantages |
| http://1.imimg.com/data/8/R/MY-1383774/fryer-deep-fat_10739433_250x250.jpgDeep Fat Fryer | 1. Chips 2. Battered Fish 3. Chicken goujons /nuggets 4. Sausages 5. Doughnuts 6. Churros | * Always clean up spillages immediately * Provide safety training for staff * Always use basket provided for lowering food into hot fat * Drain food before serving to remove excess oil * Never leave unattended * Place lid on while food is frying * Make sure oil has reached required temperature | * Uses temperature controls * Most use timers for different foods * Produces consistent results * Can fry large quantities of ingredients | Expensive to replace  Not very healthy method of cooking  Oil needs changing regularly to maintain quality of food  Can easily cause a fire in the kitchen  Needs time to achieve required temperature |
| http://www.pricemykitchen.com/wp-content/uploads/2012/03/Hobart_HL200.jpg  Hobart Food Mixer | 1. Scone mix 2. Bread Dough 3. Pastry 4. Cakes | * Always allow blades to stop turning before removing guard * Ensure safety guard is attached before turning on * Always refer to manual * When cleaning do not let electrical parts come into contact with water or cleaning materials * Select the correct bowl for type of mixture and then select correct beater or whip * Do not put hand or spoons into bowl while the mixer is in operation | * Time saving * Can produce food in bulk quantities * Versatile * Labour saving * Reduces labour costs * Produces consistent results | * Requires regular maintenance * Can be costly to run * Not very energy efficient |
| http://www.burco-lec.co.uk/200/TITAN.jpg  Oven | * Boiling * Steaming * Sautéing * Roasting * Braising * Baking * Frying * Stir-frying | * Pan handles facing inwards * Oven gloves should be used * Use appropriate size hob for the pan * Never leave unattended when in use * Clean up any spillages quickly but only once it is cool | * Can be used for many different functions at same time such as frying and baking * Can cook food in large quantities and batches * Can be gas, electric or induction which are more energy efficient * Often have timers for cooking | * Takes up a lot of space * Expensive to replace * Requires regular maintenance * Needs regular cleaning |
| http://img.21food.com/userimages/wangyiting/wangyiting$12017725.jpg  Steamer | * Vegetables * Chicken * Fish * Steamed puddings | * Follow instructions in manual * Shut off steam if pressure rises above safety level * Guard against possible steam burns when opening door * Clean up spilled foods once equipment has cooled down | * Healthy method of cooking * Labour and time saving * Can steam food in large batches | * Steam can cause painful and dangerous scalds * Requires a lot of room * Expensive to buy and install |
| http://secondhandwebsites.co.uk/assets/used/secondhand/images/7501/carvery-hot-plate-bain-marie-hot-cupboard-plus-ambient-unit-york-n/802/used-carvery-hot-plate-bain-marie-hot-cupboard-268.jpgBain Marie/Hot Cupboard | * Keeping food hot during service using a water bath (bain-marie) | * Hot holding of foods should be no longer than 2 hours to prevent food poisoning * Warning signs to be used to notify customers of hot surfaces | * Maintains consistent temperature of food * Can be used to keep large quantities of food warm * Can be used to heat plates before service | * Requires a lot of room. * Uses a lot of energy * Time consuming to clean and maintain. |
| Toasterhttp://www.ecateringonline.co.uk/ekmps/shops/ecatering1/images/quattro-6-slot-catering-toaster-21-p.jpg | Defrosting and toasting the following foods:   * Bread * Bagels * Pita Bread * Croissants * Naan breads | * Never stick anything into slots to remove items of food * Refer to manual instructions for guidance * Always use the eject button for removing food * Do not let electrical parts come into contact with water * Clean crumb tray regularly once cold | * Larger than conventional toasters * Has setting for different foods to ensure consistent results * Fairly cheap to buy * Can cook several pieces of food at once * Particularly useful for breakfast and lunch times | * Elements need replacing regularly * Regular maintenance required |
| http://1.bp.blogspot.com/-BNSibVKKE9U/TlMmq7oYXtI/AAAAAAAAQLs/Gi0ub0QU3jc/s640/mandolin%2Bslicer%2Bla%2B6033212.jpg  Mandolin Slicer | * Slicing vegetables and cheese * Grating * Shredding * Juicing | * Never use slicer when blade guard is off * Never catch sliced food with hand * Do not put in sink where it cannot be seen * Protective glove can be worn | * Can slice ingredients quickly * Slices are uniform thickness * Often comes with many attachments * Great for presentation of food and garnishes * Requires less skill than using a knife | * Blades need sharpening regularly * Difficult to use * Hard to clean * Can be very dangerous |
| http://www.coldsteel-uk.com/store/kitchen-classics-chefs-knife-59kcz.jpg  Chefs Knife | 1. Chopping 2. Slicing 3. Dicing Cutting 4. Vegetables 5. Bakery goods 6. Meat/fish | Handles should be free from grease  Knives should not be placed in sink where they cannot be seen  Use appropriate size for the food  Always use a sharp knife  Chefs to be trained adequately. | * Invaluable for all chefs used in all kitchen sections | Needs sharpening regularly  Requires technical skill |
| http://www.catertrade.co.uk/images/uploads/C30STHF.jpg  Burco Boiler | 1. Hot drinks | * Use oven gloves when removing lid to prevent condensation scalds * Position on flat, stable surface * Ensure water level is always between min and max level * Switch off at wall when not in use | * Keeps water at consistent temperature * Holds large capacity of water * Has variable temperature guage | * Costly to run. * Can often leak * Takes time to heat up * Outside can get very hot |

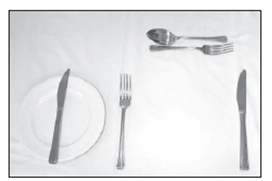
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| http://www.abbey-catering-equipment.com/ekmps/shops/abbeycat/resources/image/DC070%20Commercial%20DISHWASHER.jpg Dishwasher | Cleaning plates, cutlery, glasses, cooking utensils, saucepans, casserole dishes | * Always refer to manual instructions * Equipment can get very hot so allow to cool before emptying | * Saves time and energy. * Crockery is sterilised from washing at high temperature * Ensures sparkling * Tableware thoroughly cleaned * Prevents backlog of dishes * Labour saving | Expensive to run  Requires regular maintenance |
| http://firstcold.com/wp-content/uploads/2012/06/Walk-In-Cooler.jpg  Walk in fridge | 1. Keeping foods cold such as:  * Dairy * Cooked/Raw meat * Cooked food once cooled | * Ensure staff are trained on how to store food within fridge e.g. Raw meat at bottom where juice can’t drip * Food to be cooled within 2 hours before placing in fridge * Keep foods covered | * Has digital temperature display. * Maintains safe temperature of high risk foods | * Requires a lot of room * Needs regular maintenance and cleaning especially seals around doors |

**Making a fruit coulis in a food processor**

During the demonstration make notes on its safe use.

1. ****
2. 

**Homework – exam practice**



Answer the following questions:

1. Can you name **four** pieces of small kitchen equipment? **(4)**

2. (a) Name any **three** of the items shown. **(3)**

(b) Give **three** important items that customers would expect to see on the table **(3)**

3. The Catering Manager of a Golf Club is interested in purchasing new kitchen equipment. Explain the benefits to the caterer of using the following equipment.

(a) A chilled display cabinet **(3)**

(b) A dish washer **(3)**

(c) A food mixer **(3)**

4. The local supermarket has bought a new hot beverage machine for the café.

(a) Name **two** beverages available from this type of machine. **(2)**

(b) Give **three** benefits to the caterer of having this for the café. **(3)**

**Answers**

Mark your answers:

1. Masher, cooks knife, chefs knife, whisk, fish slice **(4)**

2. (a) Dessert spoon, dessert fork, side plate, butter knife, large/dinner fork, large/dinner knife **(3)**

(b) Cruet (salt and pepper), other condiments (e.g. sauces), napkins, flower/table decorations, table number, drinking glasses, table cloth, place mats, menus **(3)**

3. (a) Store food to keep at the correct temperature, customer can see what’s available, customer can serve themselves, food is pre-packed so reduce contamination **(3)**

(b) Saves time, saves a backlog of dishes, efficient, ensures crockery is cleaned thoroughly, sparkling tableware, sterilized from washing at high temperature **(3)**

(c) Labour saving, reduces labour cost, time saving, consistent results, variety of uses (e.g. pastry making, cake making, vegetable preparation) **(3)**

4. (a) Coffee, hot chocolate, tea, soup, hot water **(2)**

(b) Offers a wide range of products, instant so saves time, hot drinks constantly available, don’t need staff to serve, consistent quality, portion control, saves space, less washing up **(3)**