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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 replaceNot very healthy method of cookingOil needs changing regularly to maintain quality of foodCan easily cause a fire in the kitchenNeeds time to achieve required temperature |
| http://www.pricemykitchen.com/wp-content/uploads/2012/03/Hobart_HL200.jpgHobart 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.jpgOven | * 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.jpgSteamer | * 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.jpgMandolin 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.jpgChefs Knife | 1. Chopping
2. Slicing
3. Dicing Cutting
4. Vegetables
5. Bakery goods
6. Meat/fish
 | Handles should be free from greaseKnives should not be placed in sink where they cannot be seenUse appropriate size for the foodAlways use a sharp knifeChefs to be trained adequately. | * Invaluable for all chefs used in all kitchen sections
 | Needs sharpening regularlyRequires technical skill |
| http://www.catertrade.co.uk/images/uploads/C30STHF.jpgBurco 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 runRequires regular maintenance |
| http://firstcold.com/wp-content/uploads/2012/06/Walk-In-Cooler.jpgWalk 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)**