CHAPTER 16 STUDY GUIDE OVER SANDWICHES AND PIZZA

1.There are 2 categories of sandwiches hot and \_\_\_\_\_\_.

2. The basic kinds of sandwiches use different \_\_\_\_\_\_\_\_\_,condiments,meat and vegetable.

3. Matching for Cold Sandwiches

A.Cold Sandwich \_\_\_\_\_\_\_ more than 2 pieces of bread or roll, several ingredients

B.Submarine Sandwich \_\_\_\_\_\_\_3 slices toasted bread,bacon,lettuce,cut in 4 triangles C.Wrap Sandwich \_\_\_\_\_\_\_\_ bread opens to form a pocket

D.Multidecker Sandwich \_\_\_\_\_\_\_\_cold long sliced roll,meat, cheese,onion,tomato

E. Club Sandwich \_\_\_\_\_\_\_\_ type of Hors d’oeuvre,tiny unsweetened pastry shell

F. Open Faced Sandwich \_\_\_\_\_\_\_\_ 2 slices of bread or roll with spread and filling

G. Canape \_\_\_\_\_\_\_\_ flat bread rolled up with spread, hot or cold filling

H. Tea Sandwich \_\_\_\_\_\_\_\_hot or cold bite size finger food

I. Pita Sandwich \_\_\_\_\_\_\_\_ one slice of bread, filling or topping

J. Hors d’oeuvre \_\_\_\_\_\_\_ no crust, cut into shapes,served on bread or toast

4. Matching for Hot Sandwiches

A. Open Faced Sandwich \_\_\_\_\_\_\_\_brown on griddle or hot oven,butter on outside

B. Panini \_\_\_\_\_\_\_\_ dip sandwich in egg batter and cook on griddle

C. Grilled or Toasted Sandwich \_\_\_\_\_\_\_\_broil quickly to melt cheese

D. Deep Fried Sandwich \_\_\_\_\_\_\_\_smaller version of open faced sandwich

E. Monte Cristo Sandwich \_\_\_\_\_\_\_\_compresses sandwich, no added fat

F. Hor d’oeuvres \_\_\_\_\_\_\_\_ turkey or chicken with ham and swiss cheese

5. Pizza is a hot, open faced \_\_\_\_\_\_\_\_\_\_\_\_ Pie.

6. Pizza has a \_\_\_\_\_\_\_\_ dough bottom.

7. There are 3 ways to bake a pizza including roaster, \_\_\_\_\_\_ fired and \_\_\_\_\_ baked.

8. Matching for types of Pizza.

A.Chicago Style Pizza \_\_\_\_\_\_\_ crisp, thin dough, light tomato sauce,limited toppings

B. New York Style Pizza \_\_\_\_\_\_\_ cheese,fresh basil,crispy dough,fresh tomatoes

C. Neapolitan Style Pizza \_\_\_\_\_\_\_deep dish dough,inch or more of toppings

9. There are 3 components to a sandwich: bread,\_\_\_\_\_\_\_\_\_\_ and filling.

10. When a sandwich is prepared to order it ensures \_\_\_\_\_\_\_\_\_\_\_\_.

11. When sandwiches are prepared ahead of time, they can be refrigerated \_\_\_ to \_\_\_\_ days.

12. Bread provides \_\_\_\_\_\_\_\_\_\_ and nutrients.

13. The spread on a sandwich adds \_\_\_\_\_\_\_\_ and moisture.

14. Name 2 examples of spread to put on a sandwich. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_,\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

15. The filling is the \_\_\_\_\_\_\_\_\_\_\_\_ flavor or main \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_.

16. Sandwiches have accompaniments. Name the 3 condiments.

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_,\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_,\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

17. Sandwiches also have french fries or \_\_\_\_\_\_\_\_\_ served with them.

18. \_\_\_\_\_\_\_\_\_\_\_\_ salad and slaws are also great with sandwiches.

19. Name the 7 primary beef components found in a sandwich.

a.\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ b.\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ c.\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

d.\_\_\_\_\_\_\_\_\_\_\_\_\_\_ e.\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ f.\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_,g.\_\_\_\_\_\_ \_\_\_\_\_\_\_

20. Name the 6 mayonnaise based salads.

a. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ b\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ c\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

d.\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ e.\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ f.\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

21. Name the 6 fish and shellfish found in sandwiches.

a..\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ b.\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ c.\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

d.\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ e.smoked \_\_\_\_\_\_\_\_\_\_\_and\_\_\_\_\_\_\_\_\_\_ f. Fried \_\_\_\_\_\_\_\_\_\_\_\_

22. Name the 5 pork products found on sandwiches.

a.roast \_\_\_\_\_\_ b.\_\_\_\_\_\_ c.\_\_\_\_\_\_\_ d.\_\_\_\_\_\_\_\_\_\_\_ bacon e.\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

23. There are two poultry found on sandwiches \_\_\_\_\_\_\_\_\_\_\_ and \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_.

24. There are 7 types of cheeses found on sandwiches. Name them

a. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_b.\_\_\_\_\_\_\_\_\_\_\_\_\_jack c.\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_d.\_\_\_\_\_\_\_\_\_\_\_\_\_

e. \_\_\_\_\_\_\_\_\_\_\_ jack f. \_\_\_\_\_\_\_\_\_\_\_\_\_ cheese g.\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

25. Name the 4 types of pickled vegetables than can be found on sandwiches.

a. \_\_\_\_\_\_\_ and\_\_\_\_\_\_\_ pickles b\_\_\_\_\_\_\_\_\_\_\_ hearts c\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_d.\_\_\_\_\_\_\_\_\_\_\_\_

26. Name the 6 most popular condiments.

1. \_\_\_\_\_\_\_\_\_\_\_\_ b.\_\_\_\_\_\_\_\_\_\_\_\_ sauce c.\_\_\_\_\_\_\_\_\_\_\_\_\_ sauce

D..\_\_\_\_\_\_\_\_\_\_\_\_sauce e.\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ f.\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

27. Name the 7 vegetables most commonly used on sandwiches.

a.\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ b.\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_c.\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_d.\_\_\_\_\_\_\_\_\_\_

e.\_\_\_\_\_\_\_\_\_\_\_\_\_\_ f.\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_g.\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

28. Name the 6 other fillings.

a.\_\_\_\_\_\_\_\_\_ butter b.hard cooked \_\_\_\_\_\_\_\_\_\_\_ c.\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_  
d.\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ e.\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ f.\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

29. Name the 6 most popular meat, poultry and seafood toppings.

1. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ b.\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ c.\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

d.\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ e.\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ f.\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

30. Name the 5 most popular pizza cheese toppings.

1. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ b.\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ c.\_\_\_\_\_\_\_\_\_\_\_\_\_\_

d.\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ e.\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

31. Name the 9 most popular pizza vegetable toppings.

a.\_\_\_\_\_\_\_\_\_\_\_b.\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_c.\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_d.\_\_\_\_\_\_\_\_\_\_\_\_\_

e.\_\_\_\_\_\_\_\_\_\_\_\_\_\_f.\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_g.\_\_\_\_\_\_\_\_\_\_\_\_\_\_h.\_\_\_\_\_\_\_\_\_\_\_

32. The sandwich stations reduce \_\_\_\_\_\_\_\_\_ motions. The setup depends on the

\_\_\_\_\_\_\_\_\_\_\_. There are 2 basic components which are \_\_\_\_\_\_\_\_\_\_\_\_\_ and \_\_\_\_\_\_\_\_\_\_\_.

33. A work table is good for \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ out the ingredients.

34. Storage facilities have \_\_\_\_\_\_\_\_\_\_\_\_\_ equipment for cold storage and a steam table for

\_\_\_\_\_\_\_\_ ingredients and \_\_\_\_\_\_ storage for bread and dry goods.

35. For pizza preparation you need to \_\_\_\_\_\_\_\_\_\_\_\_\_\_ prep area and \_\_\_\_\_\_\_\_\_\_\_\_\_

evenly distributed and \_\_\_\_\_\_\_\_\_\_\_\_ put up to an inch from the edge of pizza.

36. Name the 3 types of pizza ovens.

a.\_\_\_\_\_\_\_\_\_\_\_\_ oven b.\_\_\_\_\_\_\_\_\_\_ oven c.\_\_\_\_\_\_-fired pizza \_\_\_\_\_\_\_\_\_

37. Fill in the blank on the steps to making a sandwich below.

1. Pick a type of \_\_\_\_\_\_\_\_\_\_
2. Choose \_\_\_\_\_\_\_\_\_\_
3. Assemble \_\_\_\_\_\_\_\_\_\_\_
4. \_\_\_\_\_\_\_\_\_\_ sandwich

38. Fill in the blanks on cutting a club sandwich below.

1. Use \_\_\_\_long frilled toothpicks
2. \_\_\_\_\_\_\_ sandwiches into \_\_\_\_\_\_\_\_\_\_
3. Place sandwich with \_\_\_\_\_\_\_ facing up.

39. Fill in blanks for making canapes below.

1. Prep \_\_\_\_\_\_\_\_\_, spreads and \_\_\_\_\_\_\_\_\_\_\_\_\_\_
2. Use \_\_\_\_\_\_\_\_\_\_\_\_ ingredients
3. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ close to service
4. Keep \_\_\_\_\_\_\_ and \_\_\_\_\_\_\_\_\_\_\_ simple and neat.

e. \_\_\_\_\_\_\_\_\_\_ combinations arranged by \_\_\_\_\_\_\_\_\_\_\_ and \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

f. Use \_\_\_\_\_\_\_\_\_\_\_\_\_ and \_\_\_\_\_\_\_\_\_\_\_\_\_\_ ingredients

g. Arrange \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ and attractively

40. Fill in blanks for keeping bread fresh.

1. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ daily
2. \_\_\_\_\_\_\_\_\_\_\_\_\_-proof wrapping
3. Store between \_\_\_\_\_\_\_ F and \_\_\_\_\_\_\_\_\_\_ F
4. \_\_\_\_\_\_\_\_ bread or hard-crusted bread use the day \_\_\_\_\_\_\_\_\_\_\_
5. If kept over a day, store in \_\_\_\_\_\_\_\_\_\_\_\_\_\_
6. Use \_\_\_\_\_\_ old bread for toasting

41. Fill in the blanks for making basic pizza below.

1. Remove \_\_\_\_\_\_\_\_\_ from refrigerator
2. Set \_\_\_\_\_\_\_\_\_ temperature
3. \_\_\_\_\_\_\_\_\_ dough
4. Dust pizza \_\_\_\_\_\_\_\_\_ with flour or semolina
5. Drape \_\_\_\_\_\_\_\_ over hand and \_\_\_\_\_\_\_\_\_\_
6. Place \_\_\_\_\_\_\_ on floured pizza \_\_\_\_\_\_\_\_\_
7. Spread \_\_\_\_\_\_\_\_\_\_ evenly
8. Sprinkle \_\_\_\_\_\_\_\_\_\_\_\_ cheese evenly
9. Slip \_\_\_\_\_\_\_ into oven
10. \_\_\_\_\_\_\_\_\_\_\_ is brown and bubbles
11. \_\_\_\_\_\_\_\_\_\_\_ from oven with pizza peel
12. \_\_\_\_\_\_\_\_\_\_\_\_ with fresh herbs and \_\_\_\_\_\_\_\_ oil on crust