Chapter 16 Study Guide:

1. Know what the purpose of the filling, spread & bread are
2. Know the 3 main parts of a sandwich (hint: look at number 1.)
3. Know what serves as an edible container for the sandwich filling
4. Know the definition of/EXAMPLES of each of the following : open faced sandwich, tea sandwich, panini sandwich, club sandwich, grilled sandwich, Cold sandwich, deep-fried sandwich, pizza, Chicago style pizza, New York Style Pizza, Neapolitan style pizza
5. Know the most frequently used sandwich bread
6. Know which part of the sandwich is the “main attraction”
7. Know examples of common spreads
8. Know examples of common fillings
9. Be able to identify the spread vs fillings vs condiments when given an example of a sandwich
10. Know examples of common condiments
11. How a large pizza should be cut (# of pieces)
12. How a personal sized pizza should be cut
13. How fresh bread should be stored if using it more than a day later
14. What equipment to use to transfer a pizza in and out of the oven
15. Know what spread lemon, chives, mustard & honey are often added to to give more flavor
16. Know how many pieces a large multidecker sandwich should be cut into

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