Chapter 11 Foodservice Equipment Note Guide

1. There is a receiving area for receiving food. Fill in blanks.

1. First \_\_\_\_\_\_\_ in the \_\_\_\_\_\_\_\_ of \_\_\_\_\_\_\_\_\_\_.
2. Food \_\_\_\_\_\_\_\_\_\_\_\_
3. Employees \_\_\_\_\_\_\_\_\_\_ quality \_\_\_\_\_\_\_\_ and \_\_\_\_\_\_\_\_\_\_\_\_.

2. What is the receiving area/table used for?

 \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_,\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ and \_\_\_\_\_\_\_\_\_\_ delivered items

3. What are scales used for? \_\_\_\_\_\_\_\_\_\_\_\_ orders \_\_\_\_\_\_\_\_\_\_\_ delivered

4. What are utility carts used for? \_\_\_\_\_\_\_\_\_ food \_\_\_\_\_\_\_\_\_ to \_\_\_\_\_\_\_\_\_\_\_\_

5. Dry goods should be stored \_\_\_\_\_\_\_ inches off the \_\_\_\_\_\_\_\_\_

6. Perishable goods should be stored in \_\_\_\_\_\_\_\_\_\_\_\_\_ and \_\_\_\_\_\_\_\_\_\_\_.

7. Shelving should be made of \_\_\_\_\_\_\_\_\_\_\_ \_\_\_\_\_\_\_\_\_ which is \_\_\_\_\_\_\_\_\_\_\_ and

 \_\_\_\_\_\_\_\_\_\_\_ to \_\_\_\_\_\_\_\_\_\_\_\_\_\_.

8. Refrigerators or freezers should be \_\_\_\_\_\_\_\_ \_\_\_\_\_\_ or \_\_\_\_\_\_\_\_\_ in.

9. Reach in refrigerator/freezer should be \_\_\_\_\_\_ \_\_\_\_\_ or \_\_\_\_\_\_\_\_\_ door with

 windows and \_\_\_\_\_\_\_ on both \_\_\_\_\_\_ and \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_.

10. Temperature in a refrigerator should be between \_\_\_\_\_ and \_\_\_\_\_\_ fahrenheit or

 \_\_\_\_\_ to \_\_\_\_\_\_\_\_ centigrade.

11. Freezer temperatures should be \_\_\_\_\_\_ or lower or \_\_\_\_\_\_\_\_\_ centigrade or lower.

12. The processing equipment of cutters and mixers do the following. Fill in blanks.

1. cut \_\_\_\_\_\_ and \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ b. Mix \_\_\_\_\_\_\_\_\_\_ and \_\_\_\_\_\_\_\_\_\_

 c. start on \_\_\_\_\_\_\_ speed. d. scrape \_\_\_\_\_\_\_\_\_\_

 e. \_\_\_\_\_\_\_\_\_ place \_\_\_\_\_\_\_\_ in mixing \_\_\_\_\_\_\_\_ while it is \_\_\_\_\_\_\_\_\_\_\_\_\_

 f. Use \_\_\_\_\_\_\_\_\_\_\_ guards and be \_\_\_\_\_\_\_\_\_\_\_\_\_ trained.

13. A countertop blender is used for the following. Fill in the blanks.

1. \_\_\_\_\_\_\_\_\_,\_\_\_\_\_\_\_\_\_\_\_ and blend \_\_\_\_\_\_\_\_\_\_\_\_
2. The base \_\_\_\_\_\_\_\_\_\_\_ the \_\_\_\_\_\_\_\_\_\_\_\_
3. There is a \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ lid.
4. \_\_\_\_\_\_\_\_\_\_\_-like \_\_\_\_\_\_\_\_\_\_\_
5. \_\_\_\_\_\_\_\_\_\_\_\_ settings on \_\_\_\_\_\_\_\_\_\_\_\_
6. Jars made of \_\_\_\_\_\_\_\_\_\_\_\_\_\_ steel, \_\_\_\_\_\_\_\_\_\_\_\_ or \_\_\_\_\_\_\_\_\_\_\_\_

14. Food chopper used for following. Fill in blanks.

1. Chops \_\_\_\_\_\_\_\_\_\_\_\_\_,\_\_\_\_\_\_\_\_\_\_\_\_ and other food.
2. \_\_\_\_\_\_\_\_\_\_\_\_ rotating \_\_\_\_\_\_\_\_\_
3. Bowl \_\_\_\_\_\_\_\_\_\_\_\_ food \_\_\_\_\_\_\_\_\_\_\_\_\_ blade
4. \_\_\_\_\_\_\_\_\_\_\_\_\_\_ chopper
5. \_\_\_\_\_\_\_\_\_\_\_\_\_ push \_\_\_\_\_\_\_\_\_\_\_ under \_\_\_\_\_\_\_\_\_\_\_\_\_\_
6. \_\_\_\_\_\_\_\_\_\_\_, \_\_\_\_\_\_\_\_\_\_\_\_,blend, \_\_\_\_\_\_\_\_\_\_ and \_\_\_\_\_\_\_\_\_\_ food
7. Motor is \_\_\_\_\_\_\_\_\_\_ from \_\_\_\_\_\_\_\_\_\_, blades and \_\_\_\_\_\_

15. Horizontal Cutter Mixer or HCM is used for following. Fill in blanks.

1. \_\_\_\_\_\_\_\_, mixes and \_\_\_\_\_\_\_\_\_\_\_ food \_\_\_\_\_\_\_\_\_\_
2. \_\_\_\_\_\_\_\_-speed, \_\_\_\_\_\_\_\_\_\_\_\_\_ rotating \_\_\_\_\_\_\_\_\_\_\_
3. Control \_\_\_\_\_\_\_\_\_ of time \_\_\_\_\_\_\_\_\_ runs \_\_\_\_\_\_\_\_\_\_\_ product
4. \_\_\_\_\_\_\_\_\_\_\_ to \_\_\_\_\_\_\_\_\_\_\_ before \_\_\_\_\_\_\_\_\_\_\_\_ lid.

16. Fill in blanks about an immersion blender below.

1. \_\_\_\_\_\_\_\_\_\_ blender, \_\_\_\_\_\_\_\_\_\_ blender or \_\_\_\_\_\_\_\_\_ mixer
2. \_\_\_\_\_\_\_\_\_\_\_, \_\_\_\_\_\_\_\_\_-like \_\_\_\_\_\_\_\_\_\_\_\_\_
3. \_\_\_\_\_\_\_\_\_\_\_\_\_ on \_\_\_\_\_\_ end and \_\_\_\_\_\_\_\_\_ on the \_\_\_\_\_\_\_\_\_\_\_\_\_ end
4. \_\_\_\_\_\_\_\_\_\_\_\_ and blend \_\_\_\_\_\_\_\_\_
5. place in \_\_\_\_\_\_\_\_\_\_\_\_ of \_\_\_\_\_\_\_\_\_\_.

17. Fill in blanks about a mandoline and its uses.

1. \_\_\_\_\_\_\_\_\_\_\_\_ operated \_\_\_\_\_\_\_\_\_\_\_
2. \_\_\_\_\_\_\_\_\_\_\_\_ and \_\_\_\_\_\_\_\_\_\_\_\_
3. \_\_\_\_\_\_\_\_\_\_ quantities of \_\_\_\_\_\_\_\_\_\_\_ and \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_
4. \_\_\_\_\_\_\_\_\_\_\_\_\_\_ steel or \_\_\_\_\_\_\_\_\_\_\_\_
5. Use a \_\_\_\_\_\_\_\_\_ guard or \_\_\_\_\_\_\_\_\_\_\_ gloves.

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18 Fill in blanks about a meat grinder and its uses below.

1. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ machine
2. \_\_\_\_\_\_\_\_\_\_\_\_\_\_ for \_\_\_\_\_\_\_\_\_\_\_ mixer
3. \_\_\_\_\_\_\_\_\_\_\_ food through a \_\_\_\_\_\_\_\_\_ tube
4. \_\_\_\_\_\_\_\_\_\_\_ along by a \_\_\_\_\_\_\_\_\_\_\_ worm
5. \_\_\_\_\_\_\_\_\_\_\_ cut \_\_\_\_\_\_\_\_\_\_\_
6. \_\_\_\_\_\_\_\_\_\_\_\_ cross \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

19. Fill in blanks below about a slicer.

1. \_\_\_\_\_\_\_\_\_\_\_\_\_ \_\_\_\_\_\_\_\_\_\_\_\_\_ blades
2. \_\_\_\_\_\_\_\_\_\_\_ passes through \_\_\_\_\_\_\_\_\_\_\_\_\_
3. \_\_\_\_\_\_\_\_\_\_\_ pushes a \_\_\_\_\_\_\_\_\_\_that \_\_\_\_\_\_\_\_\_\_\_ food
4. \_\_\_\_\_\_\_\_\_\_\_\_ can vary
5. \_\_\_\_\_\_\_\_\_\_\_ must be used to move \_\_\_\_\_\_\_\_\_\_\_\_

20. The mixers come in several quart sizes of \_\_\_\_\_\_,\_\_\_\_\_\_,\_\_\_\_\_\_ and \_\_\_\_\_\_

 Mixers \_\_\_\_\_\_ and \_\_\_\_\_\_\_\_\_\_\_\_ large \_\_\_\_\_\_\_\_\_\_ of \_\_\_\_\_\_\_\_\_\_\_\_ with

 \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ attachments.

21. There are 4 mixer attachments. Explain what each one does.

1. flat \_\_\_\_\_\_\_\_\_ paddle \_\_\_\_\_\_\_\_, \_\_\_\_\_\_\_\_\_ and \_\_\_\_\_\_\_ foods
2. wire \_\_\_\_\_\_\_\_ beats and \_\_\_\_\_\_\_ air to \_\_\_\_\_\_\_\_\_\_\_ foods.
3. \_\_\_\_\_\_\_\_\_\_ whip is heavier \_\_\_\_\_\_\_\_\_ of \_\_\_\_\_\_\_\_\_\_ whip and can whip,

 \_\_\_\_\_\_\_\_\_\_\_ and \_\_\_\_\_\_\_\_\_\_\_\_\_ heavier \_\_\_\_\_\_\_\_\_\_.

 d. \_\_\_\_\_\_\_\_\_\_ arm \_\_\_\_\_\_\_\_\_\_ used to mix \_\_\_\_\_\_\_\_\_\_\_ thick \_\_\_\_\_\_\_\_\_\_

22. Steamers are used to cook \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ and \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_.

 a. food comes in \_\_\_\_\_\_\_\_\_\_ contact with \_\_\_\_\_\_\_\_\_\_\_.

 b. \_\_\_\_\_\_\_\_\_\_\_\_ food very \_\_\_\_\_\_\_\_\_\_\_

 c. \_\_\_\_\_\_\_\_ or \_\_\_\_\_\_\_\_\_\_\_ steam \_\_\_\_\_\_\_\_\_\_\_

 d. consists of \_\_\_\_\_\_\_\_\_\_\_\_\_ pots with \_\_\_\_\_\_\_\_\_\_\_ pot holding \_\_\_\_\_\_\_\_\_\_ water

 and upper pot with \_\_\_\_\_\_\_\_\_\_\_\_\_ bottom.

 e. \_\_\_\_\_\_\_\_\_ food \_\_\_\_\_\_\_\_\_

 f. hot water \_\_\_\_\_\_\_\_\_\_\_ at \_\_\_\_\_\_\_\_\_\_ degrees Fahrenheit or \_\_\_\_\_\_\_\_ centigrade.

23. Convection steamers do the following:

1. \_\_\_\_\_\_\_\_\_\_\_ generated in \_\_\_\_\_\_\_\_\_\_
2. \_\_\_\_\_\_\_\_\_\_ to \_\_\_\_\_\_\_\_\_\_\_ chamber
3. \_\_\_\_\_\_\_\_\_\_\_ over \_\_\_\_\_\_\_\_\_\_\_
4. \_\_\_\_\_\_\_\_\_\_\_ does not \_\_\_\_\_\_\_\_\_\_\_\_\_
5. \_\_\_\_\_\_\_\_\_\_\_\_ continually \_\_\_\_\_\_\_\_\_\_\_
6. Can \_\_\_\_\_\_\_\_\_ door without \_\_\_\_\_\_\_\_\_\_\_
7. \_\_\_\_\_\_\_\_\_\_\_ large \_\_\_\_\_\_\_\_\_\_\_\_ of \_\_\_\_\_\_\_\_\_\_\_\_\_

24. Pressure steamers do the following:

1. \_\_\_\_\_\_\_ food with \_\_\_\_\_\_\_\_\_\_-pressure \_\_\_\_\_\_\_\_
2. \_\_\_\_\_\_\_\_\_\_\_ heated under \_\_\_\_\_\_\_\_\_\_\_
3. \_\_\_\_\_\_\_\_\_ pressure \_\_\_\_\_\_\_\_ opening \_\_\_\_\_\_\_\_\_\_\_
4. \_\_\_\_\_\_\_\_\_\_\_ time \_\_\_\_\_\_\_\_\_\_\_ by\_\_\_\_\_\_\_\_\_\_\_\_ timers to \_\_\_\_\_\_ steam

25. Steam-Jacketed Kettles do the following:

1. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ and \_\_\_\_\_\_\_\_\_\_\_\_
2. \_\_\_\_\_\_\_\_\_\_\_ and \_\_\_\_\_\_ have \_\_\_\_\_\_\_ layers
3. \_\_\_\_\_\_\_\_\_\_ circulates \_\_\_\_\_\_\_\_\_\_\_\_ layers
4. \_\_\_\_\_\_\_\_ liquid \_\_\_\_\_\_\_ quickly and \_\_\_\_\_\_\_\_\_\_
5. \_\_\_\_\_\_\_\_ less \_\_\_\_\_\_\_\_\_\_ to \_\_\_\_\_\_\_\_\_

26. Tilting fry pan does the following:

1. \_\_\_\_\_\_\_ pan or \_\_\_\_\_\_\_\_\_\_\_
2. \_\_\_\_\_\_\_\_\_\_, steam, \_\_\_\_\_\_\_\_\_\_, saute and \_\_\_\_\_\_\_\_\_\_
3. many \_\_\_\_\_\_\_\_\_ of \_\_\_\_\_\_\_\_\_\_
4. can \_\_\_\_\_\_\_\_\_ as a \_\_\_\_\_\_\_\_\_\_

27. Broilers do the following:

1. \_\_\_\_\_\_\_\_\_direct \_\_\_\_\_\_\_
2. \_\_\_\_\_\_ food quickly
3. \_\_\_\_\_\_ source is \_\_\_\_\_\_ or \_\_\_\_\_\_\_\_ and below

28. A charbroiler is also called a \_\_\_\_\_\_\_ and uses \_\_\_\_\_\_ or \_\_\_\_\_\_\_\_\_\_ which

 mimics effects of a \_\_\_\_\_\_\_\_\_\_ grill. Food \_\_\_\_\_\_\_\_\_\_\_ onto \_\_\_\_\_\_\_ source

 With flames and \_\_\_\_\_\_\_ to add \_\_\_\_\_\_\_\_\_\_ to food.

29. A countertop broiler is a \_\_\_\_\_\_\_\_\_\_ broiler that \_\_\_\_\_\_\_ on top of \_\_\_\_\_\_ \_\_\_\_\_\_.

 It is used in \_\_\_\_\_\_\_\_-service \_\_\_\_\_\_\_\_\_\_\_\_\_\_ and uses \_\_\_\_\_\_\_\_\_ radiant \_\_\_\_\_\_.

30. A hotel broiler is a \_\_\_\_\_\_\_\_\_\_ radiant \_\_\_\_\_\_\_\_\_\_\_ that \_\_\_\_\_\_\_\_\_\_\_ large

 \_\_\_\_\_\_\_\_\_\_\_\_\_ of food \_\_\_\_\_\_\_\_\_\_\_.

31. With a rotisserie you place \_\_\_\_\_\_\_ on a \_\_\_\_\_\_\_\_\_\_ or spit and \_\_\_\_\_\_\_\_\_ it

 \_\_\_\_\_\_\_\_\_\_\_\_ or \_\_\_\_\_\_\_\_\_\_\_\_ heat source. It can be \_\_\_\_\_\_\_\_ or \_\_\_\_\_\_\_\_\_\_\_.

 It is used mainly to cook \_\_\_\_\_\_\_\_\_\_\_ or \_\_\_\_\_\_\_\_\_\_\_\_ or other poultry.

32. A salamander is a \_\_\_\_\_\_\_ radiant \_\_\_\_\_\_\_\_\_\_\_ which is attached to back of

 \_\_\_\_\_\_\_\_\_\_. It is used to \_\_\_\_\_\_\_\_\_\_\_, \_\_\_\_\_\_\_\_\_\_\_\_ and \_\_\_\_\_\_\_ food.

33. Rangers, griddles and fryers are \_\_\_\_\_\_\_\_\_\_\_ units with \_\_\_\_\_\_\_\_\_\_\_ heat \_\_\_\_\_\_\_\_\_\_.

34. A deep-fat fryer can use \_\_\_\_\_\_\_ or \_\_\_\_\_\_\_\_\_ and cooks food in \_\_\_\_\_\_\_\_\_\_ at

 temperatures between \_\_\_\_\_\_\_\_\_\_ and \_\_\_\_\_\_\_\_\_ F or \_\_\_\_\_\_ and \_\_\_\_\_\_\_\_ C.

35. A flat-top burner has a \_\_\_\_\_\_\_\_\_\_\_ top and \_\_\_\_\_\_\_\_\_\_ food on \_\_\_\_\_\_ iron or

 \_\_\_\_\_\_\_\_ plate using an \_\_\_\_\_\_\_\_\_\_\_ and \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ heat.

36. A griddle is similar to a \_\_\_\_\_\_-top \_\_\_\_\_\_\_\_\_\_\_ using a heat source that is \_\_\_\_\_\_\_\_\_\_\_

 thick \_\_\_\_\_\_\_\_\_\_\_\_ of \_\_\_\_\_\_\_\_\_\_\_\_\_. It has \_\_\_\_\_\_\_\_\_\_\_\_ to contain food and a

 \_\_\_\_\_\_\_\_\_\_\_\_ to collect \_\_\_\_\_\_\_\_\_\_\_\_.

37. An induction burner has a \_\_\_\_\_\_\_\_\_\_\_ attraction \_\_\_\_\_\_\_\_\_\_\_\_ cooktop and \_\_\_\_\_\_\_\_\_

 or \_\_\_\_\_\_\_\_\_\_ iron pot. Cooktop remains \_\_\_\_\_\_\_\_\_\_\_\_. Reaction \_\_\_\_\_\_\_\_\_\_ is

 \_\_\_\_\_\_\_\_\_\_\_\_\_. Do not use \_\_\_\_\_\_\_\_\_\_\_\_\_ or \_\_\_\_\_\_\_\_\_\_\_\_\_\_ pans.

38. A wok burner is a \_\_\_\_\_\_\_\_\_\_ burner. It \_\_\_\_\_\_\_\_\_\_\_ a \_\_\_\_\_\_\_\_\_\_\_\_ pan and uses

 extremely \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ heat. Wok \_\_\_\_\_\_\_\_ has a \_\_\_\_\_\_\_\_\_\_, \_\_\_\_\_\_\_ flavor.

39. An open burner uses a \_\_\_\_\_\_\_\_\_ style with a \_\_\_\_\_\_\_\_\_\_ burner. The direct \_\_\_\_\_\_\_\_

 Is by \_\_\_\_\_\_\_\_\_\_\_\_ flame and heat is easily \_\_\_\_\_\_\_\_\_\_\_\_.

40. A combi-oven is a \_\_\_\_\_\_\_\_\_\_\_\_\_\_ oven and \_\_\_\_\_\_\_\_\_\_\_\_\_\_. They are

 \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ and use \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ steam and \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

 Dry \_\_\_\_\_\_\_air or \_\_\_\_\_\_\_\_\_\_\_\_. They are \_\_\_\_\_\_\_\_\_\_\_ and \_\_\_\_\_\_\_\_\_\_\_\_\_ units.

41. A convection oven has a \_\_\_\_\_\_\_\_\_ to \_\_\_\_\_\_\_\_\_\_\_\_\_ heated \_\_\_\_\_\_\_\_\_\_ which

 shortens \_\_\_\_\_\_\_\_\_\_\_ time and \_\_\_\_\_\_\_\_\_\_\_\_ is used efficiently. It should reduce the

 \_\_\_\_\_\_\_\_\_\_\_\_\_\_ temperatures by \_\_\_\_\_ to \_\_\_\_\_\_\_\_ degrees compared to

 \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ oven.

42. A conventions standard oven has the following. Fill in the blanks.

1. \_\_\_\_\_\_\_\_\_\_\_ source located on \_\_\_\_\_\_\_\_\_\_ of \_\_\_\_\_\_\_.
2. \_\_\_\_\_\_\_\_\_\_\_\_ rises into \_\_\_\_\_\_\_\_\_\_\_ space.
3. contains \_\_\_\_\_\_\_\_\_\_\_\_ for food.
4. usually located \_\_\_\_\_\_\_\_\_\_\_ a \_\_\_\_\_\_\_\_\_\_\_-top \_\_\_\_\_\_\_\_\_\_\_\_\_.
5. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_
6. easy to \_\_\_\_\_\_\_\_\_\_\_ with other \_\_\_\_\_\_\_\_\_\_\_\_\_\_ equipment.

43. A conveyor oven uses a \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ belt to \_\_\_\_\_\_\_\_\_\_\_\_ food along.

 The \_\_\_\_\_\_\_\_\_\_\_\_\_\_ sources are on the \_\_\_\_\_\_\_\_\_\_\_ and \_\_\_\_\_\_\_\_\_\_\_\_.

44. A deck oven has \_\_\_\_\_\_\_\_ to \_\_\_\_\_\_\_\_\_\_ shelves that are \_\_\_\_\_\_\_\_\_\_\_\_\_ on top

 ff \_\_\_\_\_\_\_ other. The \_\_\_\_\_\_\_\_\_\_ cooks on the \_\_\_\_\_\_\_\_\_\_\_\_\_.

45. A microwave oven uses \_\_\_\_\_\_\_\_\_\_\_\_\_\_ of \_\_\_\_\_\_\_\_\_\_\_. The food \_\_\_\_\_\_\_\_\_\_\_\_\_

 move \_\_\_\_\_\_\_\_\_\_\_\_\_ to create \_\_\_\_\_\_\_\_\_\_ inside the \_\_\_\_\_\_\_\_\_\_\_\_\_. It can

 \_\_\_\_\_\_\_\_\_\_ and \_\_\_\_\_\_\_\_\_\_\_ food.

46. A rotary oven has \_\_\_\_\_ to \_\_\_\_\_\_ circular \_\_\_\_\_\_\_\_\_\_\_\_. Food \_\_\_\_\_\_\_\_\_\_\_ as

 \_\_\_\_\_\_\_\_\_\_\_\_ move. Products put on a \_\_\_\_\_\_\_\_\_ rack. The rack goes into the

 \_\_\_\_\_\_\_\_\_\_\_\_ and \_\_\_\_\_\_\_\_\_\_\_ on a \_\_\_\_\_\_\_\_\_\_\_\_ rack and is \_\_\_\_\_\_\_\_\_\_\_ and

 \_\_\_\_\_\_\_\_\_\_\_\_\_\_ away.

47. A slow-roasting oven \_\_\_\_\_\_\_\_\_\_\_\_ meat at \_\_\_\_\_\_ temperatures to \_\_\_\_\_\_\_\_\_\_\_\_

 meat’s \_\_\_\_\_\_\_\_\_\_\_\_\_\_ and reduce \_\_\_\_\_\_\_\_\_\_\_\_\_. It browns the \_\_\_\_\_\_\_\_\_\_

 Surface.

48. A smoker is used to \_\_\_\_\_\_\_\_\_\_ or \_\_\_\_\_\_\_\_\_\_ cook food. It treats food with \_\_\_\_\_\_\_\_.

 It uses \_\_\_\_\_\_\_\_ or \_\_\_\_\_\_ temperatures with \_\_\_\_\_\_ or \_\_\_\_\_\_\_\_\_\_ to smoke \_\_\_\_\_\_\_.

49. A tandoor oven is \_\_\_\_\_\_\_\_\_\_\_ or \_\_\_\_\_\_\_\_\_\_\_\_ shaped made of \_\_\_\_\_\_\_\_\_\_. It

 uses \_\_\_\_\_\_\_\_\_\_\_ or \_\_\_\_\_\_\_\_\_\_ fire inside. It has an \_\_\_\_\_\_\_\_\_ top and cooks on

 \_\_\_\_\_\_\_\_\_\_\_\_ spike. Dough can be \_\_\_\_\_\_\_\_\_\_\_ against \_\_\_\_\_\_\_ of oven at

 temperatures of \_\_\_\_\_ and \_\_\_\_\_\_\_ F or \_\_\_\_\_ and \_\_\_\_\_\_\_\_\_\_ Centigrade.

50. A proofing cabinet is used to \_\_\_\_\_\_\_\_\_\_ dough. It keeps \_\_\_\_\_\_\_\_hot after \_\_\_\_\_\_\_.

 It controls \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ and \_\_\_\_\_\_\_\_\_\_ of dough. It is a \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

 product to save \_\_\_\_\_\_\_\_\_\_ and \_\_\_\_\_\_\_\_\_\_\_\_.

51. For safety precautions you should always read the \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ instructions.

 You \_\_\_\_\_\_\_\_\_\_\_ employees and \_\_\_\_\_\_\_\_\_\_\_\_\_ proper \_\_\_\_\_\_ and how to

 \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ all equipment.

52. There are several precautions you should always remember. Fill in following:

1. read \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ instructions
2. use all \_\_\_\_\_\_\_\_\_\_\_\_ features.
3. turn \_\_\_\_\_ and \_\_\_\_\_\_\_\_after \_\_\_\_\_\_\_.
4. \_\_\_\_\_\_\_\_\_\_\_ before \_\_\_\_\_\_\_\_\_\_\_ to clean and sanitize.
5. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ properly and leave \_\_\_\_\_\_\_\_\_\_\_\_\_
6. report \_\_\_\_\_\_\_\_\_\_\_\_\_ or \_\_\_\_\_\_\_\_\_\_\_\_\_

53. There are several things to remember with a deep fat fryer. Fill in blanks.

1. use \_\_\_\_\_\_\_\_\_
2. have proper \_\_\_\_\_\_\_\_\_\_\_\_
3. observe all \_\_\_\_\_\_\_\_\_ procedures.
4. wear \_\_\_\_\_
5. use \_\_\_\_\_\_\_\_ with handles
6. use correct \_\_\_\_\_\_\_\_\_\_\_ level and \_\_\_\_\_\_\_\_\_\_\_ temperatures
7. avoid \_\_\_\_\_\_\_\_\_\_\_\_ over or \_\_\_\_\_\_\_\_\_\_\_\_ over fryers
8. dispose of \_\_\_\_\_\_\_\_\_\_ oil properly
9. keep \_\_\_\_\_\_\_\_\_ clean and \_\_\_\_\_\_\_\_\_\_
10. Wear \_\_\_\_\_\_\_\_\_ -resistant \_\_\_\_\_\_\_\_\_\_\_
11. Do not \_\_\_\_\_\_ close to a \_\_\_\_\_\_\_ fryers with a \_\_\_\_\_\_ floor
12. Do not \_\_\_\_\_\_\_\_ water or \_\_\_\_\_\_\_ into \_\_\_\_\_\_\_\_\_
13. Do not \_\_\_\_\_\_\_\_\_\_ drinks near \_\_\_\_\_\_\_\_\_\_
14. Do not \_\_\_\_\_\_\_\_\_\_\_\_
15. Do not pour \_\_\_\_\_\_ \_\_\_\_\_\_\_ from \_\_\_\_\_\_\_\_\_\_\_\_
16. Do not \_\_\_\_\_\_\_\_\_\_\_\_\_ oil
17. Do \_\_\_\_\_\_\_\_\_\_\_\_ hot \_\_\_\_\_\_ chambers
18. Do not \_\_\_\_\_\_\_ oil on the \_\_\_\_\_\_\_\_\_\_ by the \_\_\_\_\_\_\_\_\_ area
19. Extinguish \_\_\_\_\_\_\_ or \_\_\_\_\_\_\_\_ fires with a class \_\_ or \_\_\_ extinguisher

54. When using a slicer there are important things to remember. Fill in blanks.

1. Avoid \_\_\_\_\_\_\_\_\_\_\_\_
2. Wear \_\_\_\_\_ resistant \_\_\_\_\_\_\_\_
3. Secure \_\_\_\_\_\_\_ correctly
4. \_\_\_\_\_\_\_\_ off and \_\_\_\_\_\_\_\_\_ machine
5. Set \_\_\_\_\_\_\_\_\_ to \_\_\_\_\_\_\_\_\_\_\_
6. Keep \_\_\_\_\_\_ area \_\_\_\_\_\_\_\_\_\_
7. Use \_\_\_\_\_\_\_\_\_\_\_ or \_\_\_\_\_\_\_\_\_
8. Do not use \_\_\_\_\_\_\_\_\_\_ to feed \_\_\_\_\_\_ into \_\_\_\_\_\_\_\_\_\_\_
9. Do not \_\_\_\_\_\_\_\_\_ across the \_\_\_\_\_\_\_\_
10. Use \_\_\_\_\_\_\_\_\_\_ features.

55. When using a steamer, there a important things to remember. Fill in blanks.

1. Use \_\_\_\_\_\_\_\_\_\_\_\_ when \_\_\_\_\_\_\_\_\_\_\_ the \_\_\_\_\_\_\_\_
2. Check \_\_\_\_\_\_\_\_\_ for \_\_\_\_\_\_\_\_\_\_
3. Check \_\_\_\_\_\_\_\_\_\_\_\_ valve
4. Check \_\_\_\_\_\_\_\_\_\_\_\_ pressure
5. Clean up \_\_\_\_\_\_\_\_\_ food.

56. There are several types of holding and serving equipment to learn about. Fill in blanks.

 A Bain-Marie is a \_\_\_\_\_\_\_\_\_\_\_\_ stainless \_\_\_\_\_\_ pot. It sits in \_\_\_\_\_\_\_ table. It is a

 \_\_\_\_\_\_\_\_\_ water bath in many \_\_\_\_\_\_\_\_\_\_ but not used to \_\_\_\_\_\_\_\_\_\_\_\_ food.

57. A carbonated beverage machine is \_\_\_\_\_\_\_\_\_\_\_\_ to \_\_\_\_\_\_\_\_\_\_\_\_ blends of \_\_\_\_\_
drinks and \_\_\_\_\_\_\_\_ tanks. It \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ mixes and the

 \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ unit \_\_\_\_\_\_\_\_ lines to \_\_\_\_\_\_\_\_\_\_\_\_ foam.

58. The purpose of chafing dishes is to \_\_\_\_\_\_\_\_\_ food \_\_\_\_\_\_\_ on \_\_\_\_\_\_\_\_\_\_\_\_\_.

 The fuel source is a \_\_\_\_\_\_\_\_\_ fuel placed \_\_\_\_\_\_\_\_\_\_\_\_ food. The \_\_\_\_\_\_\_\_\_\_\_

 are filled with \_\_\_\_\_\_\_\_\_\_ water.

59. The coffee maker \_\_\_\_\_\_\_\_\_\_\_\_ makes coffee and is \_\_\_\_\_\_\_\_\_\_\_ to a \_\_\_\_\_\_\_\_\_\_\_

 supply. They come in a variety of \_\_\_\_\_\_\_\_\_\_\_\_.

60. The espresso machine is a traditional \_\_\_\_\_\_\_\_\_\_\_\_ coffee \_\_\_\_\_\_\_\_\_\_\_\_.

 Espresso is \_\_\_\_\_\_\_\_\_\_\_\_ coffee. The \_\_\_\_\_\_\_\_ water is \_\_\_\_\_\_\_\_\_\_\_ under \_\_\_\_\_\_\_\_\_

 through finely ground \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_.

61. The purpose of the food warmer or steam table is following:

1. holds \_\_\_\_\_\_\_\_ pans
2. \_\_\_\_\_\_-size pans or \_\_\_\_\_\_\_\_\_\_ smaller pans per \_\_\_\_\_\_\_\_\_
3. Can \_\_\_\_\_\_\_\_\_ with or \_\_\_\_\_\_\_\_\_\_\_ water
4. Holds food at \_\_\_\_\_\_\_\_ F or \_\_\_\_\_\_\_\_\_\_ Centigrade.
5. Do not \_\_\_\_\_\_\_ or \_\_\_\_\_\_\_\_ food.

62. A hot-holding box is a heavily \_\_\_\_\_\_\_\_\_\_\_\_ cabinet that holds \_\_\_\_\_\_\_\_\_\_\_\_ pans or

 \_\_\_\_\_\_\_\_\_\_\_\_ pans. A \_\_\_\_\_\_\_\_\_\_\_\_ controls temperature and controls for \_\_\_\_\_\_\_\_\_\_\_.

 It is easily \_\_\_\_\_\_\_\_\_\_\_.

63. A hot box is \_\_\_\_\_\_\_\_\_\_\_\_ and holds \_\_\_\_\_\_\_\_\_\_ pans and \_\_\_\_\_\_\_ pans.

64. An ice machine makes \_\_\_\_\_\_\_ cubes, \_\_\_\_\_\_\_\_\_, \_\_\_\_\_\_\_\_\_ or \_\_\_\_\_\_\_\_\_\_ ice.

 Always use an \_\_\_\_\_\_\_\_ scoop.

65. Speed racks are made of \_\_\_\_\_\_\_\_\_\_\_ and hold \_\_\_\_\_\_\_\_\_ pans. They are \_\_\_\_\_\_\_\_

 movable and They are used in \_\_\_\_\_\_\_\_\_\_\_\_, \_\_\_\_\_\_\_\_\_ shops, dry \_\_\_\_\_\_\_\_\_\_,

 \_\_\_\_\_\_\_\_\_\_\_\_\_ and freezers.

66. A tea maker has same \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ as \_\_\_\_\_\_\_\_ maker. It automatically

 makes \_\_\_\_\_\_\_ and is connected to a \_\_\_\_\_\_\_\_ supply. It comes in a variety of \_\_\_\_\_.