

# Chapter 5

## Kitchen Essentials: Part 2

### Equipment and Techniques



# Receiving and Storage Equipment

- The receiving area is the first stop in the **flow of food**. It is where all food deliveries enter the restaurant or foodservice operation.
- Before accepting the product, an employee checks the quality and quantity of the items ordered against those being delivered.
- After food is delivered and received into the receiving area, it must be stored properly.



# Receiving Equipment

- Receiving table/area
  - Employees weigh, inspect, and check delivered items
- Scales
  - Weigh items using a scale to confirm that what was ordered matches what was delivered
- Utility Carts
  - Made of durable injection, molded shelving, or heavy steel
  - Used to carry food cases to storage areas
  - Chutes, conveyers, dollies, dumbwaiters, and elevators all used to move supplies



# Storage Equipment

- Shelving:
  - Dry goods must be stored at least **6 inches** off the floor on **stainless-steel shelving**
- Refrigerators/Freezers

## 1. Walk-In

- Built into facility itself



## 2. Reach-In

- 1, 2, or 3 internal compartments
- Roll-in, display, on-site, or portable



## Temperature Requirements:

- Refrigerators: 32°F-41°F      Freezers: 10°F



# Hand Tools and Small Equipment

- Every restaurant and foodservice kitchen has small hand tools and small equipment called **smallware**.
- Hand tools are designed to aid in cutting, shaping, moving, or combining foods.
- Hand tools are easy to use, and are an essential part of food preparation.



# Measuring Utensils

**Measuring utensils** are widely used in restaurant and foodservice kitchens to measure everything from spices to liquids to dry goods like oats, grains, sugar, and flour. They can also measure temperature.



# Pots and Pans

- Pots and pans are available in many shapes and sizes and are made of a variety of materials, such as copper, cast iron, chrome, stainless steel, and aluminum, with or without nonstick coating.
- In general, **pots** are larger vessels with straight sides and two loop handles. **Pans** tend to be shallower with one long handle and either straight or sloped sides.



# Processing Equipment: Cutters and Mixers

- **Cutters** and **mixers** are used to cut meats and vegetables and to mix sauces and batters.
- Always use safety guards when using cutting machines.
- Employees must be properly trained and informed of all precautionary measures that should be taken when operating the equipment.
- It is illegal for minors to use, clean, or maintain cutters or mixers.





# Steamers & Broilers

- **Steamers** are used in restaurant and foodservice operations to cook vegetables and grains. They allow the food to come into direct contact with the steam, heating the food very quickly. Cooking with steam is a very efficient method of cooking.



- Using very intense direct heat, **broilers** cook food quickly. For broilers, the heat source is above the food.



# Ranges, Griddles, Fryers, and Ovens

- The range is usually the most frequently utilized piece of equipment in restaurant and foodservice kitchens. **Ranges** are cooking units with open heat sources. Ranges come in multiple sizes and variations suitable to the specific needs of an individual operation.



- There are many types of **ovens** available to suit a variety of restaurant and foodservice operations. They vary in size and method of operation.



# Holding and Serving Equipment

- Once the food arrives in the holding and service area, it is usually ready to be presented to the guest.
- Though most of the hard work in preparing a meal has already been done, the final touches made in the holding and service areas are important to delivering a quality meal.



# Foodservice Equipment

- Hand tools and small equipment (280-283)
- Pots/Pans (285-287)
- Measuring Utensils (283-284)
- Processing equipment: Cutters and Mixers (289-291)
- Ranges, griddles, fryers (293-294)
- Ovens (294-295)
- Steamers (291-292)
- Broilers (292-293)
- Holding and serving equipment (296-297)

**DIVIDE AND CONQUER!!!**

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# Vocab Project

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- Each group will get a random set of vocabulary terms to create vocab cards that will help the entire class as a whole
- Cards will include:
  - FRONT: NAME AND GRAPHIC
  - BACKSIDE: DEFINITION/USES
  - Templates- Under Assignments/Chapter 5  
<http://lamoehr.weebly.com/culinary-arts-1.html>  
OR [ExamTime Flash Cards](#)
- After all groups have completed their terms, each student will receive their own printed set for studying in and out of class

