Chapter 1

Sandwich Stations
Review TWO Categories of Sandwiches

- HOT
- COLD
“Hello! My name is (name of sandwich) and I am a (description).”

- Monte Cristo
- Club Sandwich
- Reuben
- BLT
- Patty Melt
- Grilled Cheese
- Cuban Sandwich
- Open Faced Turkey Sandwich
- French Dip
- Calzone
- Egg Salad
- Po’Boy
- Sloppy Joe
- Philadelphia Cheese Steak
Assignment from yesterday:

- Read pg. 59-65.
  - Be prepared to answer questions in class regarding sandwich stations.
Sandwich Stations

- Sandwich **ingredients** must be prepared ahead of time.

- **Mise en place** means that everything needed to prepare a particular item or for a particular service period is ready and at hand.
List 3 pieces of equipment that should be included in an efficient sandwich station:

- Most stations should include
  - Work table
  - Storage facilities
  - Storage materials
  - Hand tools
  - Portion control equipment
  - Cooking equipment for hot sandwiches
Why should sandwich station ingredients be prepared ahead of time?

- **Efficiency**
  - An efficient sandwich station makes it easier to prepare sandwiches in large quantities.

- **Portion control**
  - Portion sliced items by count and by weight
  - Portion fillings by weight

- **Service-to-order**
  - Arrange and store the ingredients to reduce hand movement.
Sandwich Station Flow Chart

- Identify components of sandwich
- Initial prepping of main ingredients
- Temperature control of each ingredient
- Progression to the final assembly of the sandwich on the plate (including order/arrangement of sandwich components)
- Amount of space required

** Prepared ahead-of-time sandwiches should be stored covered & refrigerated**
What needs improvement on this flow chart?
Compare with this...

HACCP Flow Chart

Restaurant: Multco Diner
- Receiving Non-refrigerated
  - Dry Storage

Product: Chicken Salad Sandwich
- Receiving - Refrigerated
  - Cold Storage

Preparation
- Cook - CCP 1
  - ≥165°F for 15 seconds
- Cooling - CCP 2
  - 140-70°F within 2 hours and from 70-41°F or lower in 4 hours

- Final Preparation
- Cold Storage
- Service
Another Example…

FILLING PREPARATION:
- Meat, poultry, egg
  - Cooking
  - Slicing/Cutting/Chopping
- Canned fish
  - Deoiling
  - Draining
- Vegetables
  - Washing with or without sanitizing
  - Mixing with sauce
  - Cutting
- Sauce
  - Spreading
- Bread

COMBINATION OF FILLING, SAUCE & BREAD

Packaging
- Cold Holding
- Transportation
- Cold Holding
- Sale

Serving
Make your flow chart WORK for you

- **HACCP**: Hazard Analysis Critical Control Points

- **Remember**: 
  - Components of sandwich
  - Initial prepping of main ingredients
  - Temperature control of each ingredient
  - Progression to the final assembly of the sandwich on the plate (including order/arrangement of sandwich components)
  - Amount of space required
Alternative “Sandwich Stations”

Why is it important that the pizza station be separate from the traditional sandwich station?

- **Flour** is used in the pizza station, which can contaminate other sandwich fillings.
Section 1.3 Summary

- There are two basic kinds of sandwiches—hot and cold.

- The primary components for all sandwiches are bread, spread, and filling:
  - The bread serves as an edible container for the food inside and also provides bulk and nutrients.
  - The spread prevents the bread from soaking up the filling and also adds flavor and moisture.
  - The filling is the primary flavor of the sandwich.

- Every sandwich station needs ingredients and equipment:
  - Ingredients should be prepared ahead of time, if possible, to cut down on preparation time and hand movement.
  - Equipment should include a work table, a storage facility, hand tools, portion-control equipment, and heating equipment.
Design a Sandwich Shop

Part 1:
Your team has been hired by the Chamber of Commerce to design a new sandwich shop for the downtown area of Green Bay. Due to budget constraints, you will be partnered owners and the only employees. Because of your minimal staff, you need a limited menu that you can serve efficiently. Your menu consists of four sandwiches: two hot sandwiches and two cold sandwiches.