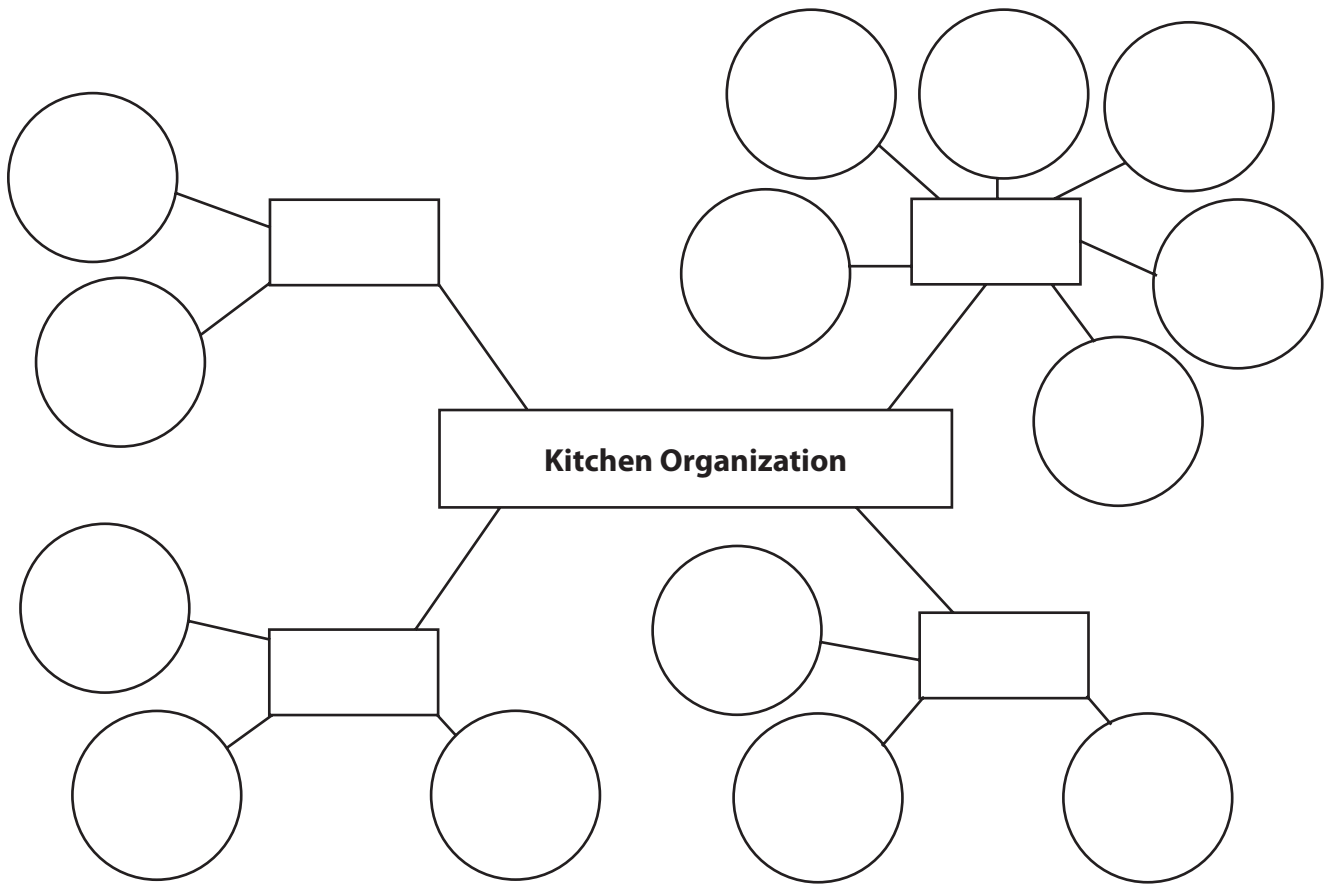


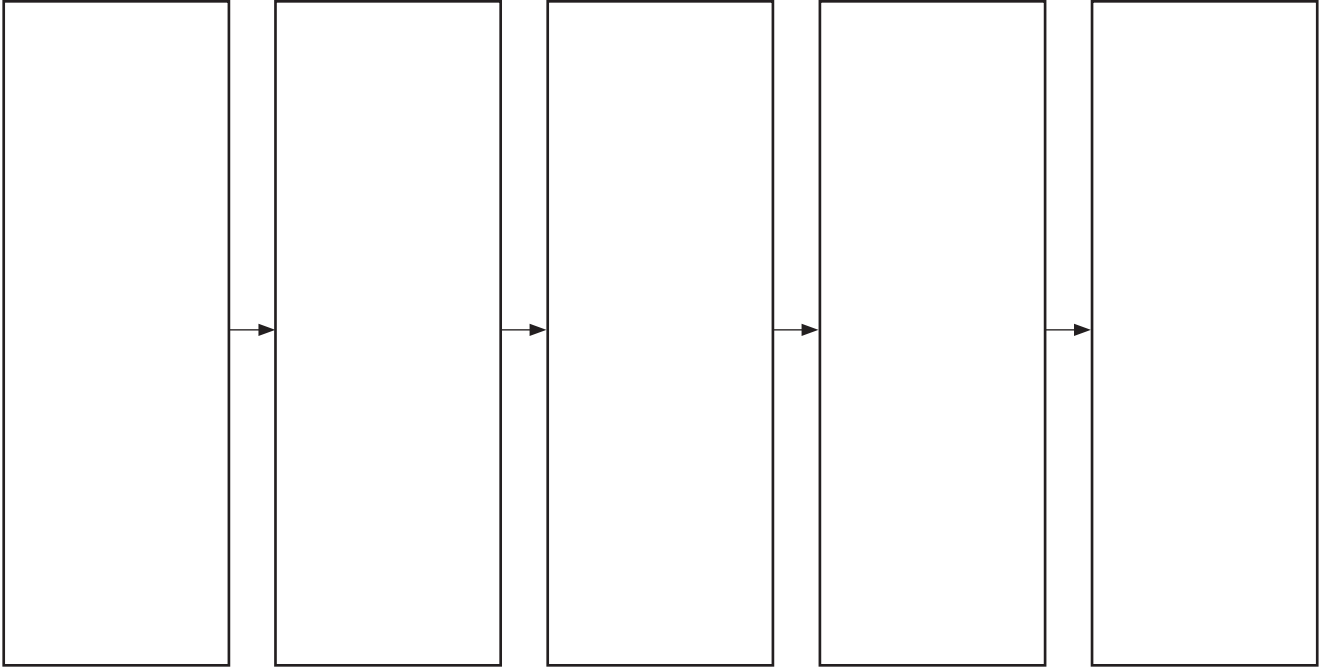
# Section 9.1 - The Commercial Kitchen

Use a cluster like this one to show the sections and stations within a professional kitchen. Fill in each rectangle with a station and list the sections within each station in the bubbles branching off of the rectangles.



# Section 9.2 - Receiving and Storage Equipment

As you read, use a sequence chart like this one to describe the five steps involved in receiving shipments of food.



## Section 9.3 - Preparation and Cooking Equipment

Use a step-by-step chart like the one below to show the seven steps you would take when cleaning a slicer.

### Cleaning a Slicer

First
Then
Then
Then
Then
Then
Last

# Section 9.4 - Holding and Service Equipment

As you read, use this table to organize a list of holding equipment and a list of service equipment.

Holding Equipment	Service Equipment