

Chapter 9 Equipment and Technology

Section 9.1 The Commercial Kitchen



Note Taking

Directions As you read, write notes, facts, and main ideas in the Note Taking column. Write key words and short phrases in the Cues column. Then summarize the section in the Summary box.

Cues	Note Taking
<ul style="list-style-type: none"> work station: a work area that contains the necessary tools and equipment to prepare certain types of food 	<p>PROFESSIONAL KITCHEN WORK FLOW</p> <ul style="list-style-type: none"> A commercial kitchen layout is based on the type of foodservice establishment, the amount of available space, and the menu items and number of meals to be served
<p style="text-align: center;">Summary</p> <p>Working in the kitchen involves teamwork and cooperation that creates an efficient workspace.</p>	

Chapter 9 Equipment and Technology

Section 9.2 Receiving and Storage Equipment



Note Taking

Directions As you read, write notes, facts, and main ideas in the Note Taking column. Write key words and short phrases in the Cues column. Then summarize the section in the Summary box.

Cues	Note Taking
<ul style="list-style-type: none"> purchase order: a document asking a supplier to ship food or supplies at a predetermined price 	<p>THE RECEIVING AREA</p> <ul style="list-style-type: none"> All products in the food flow begin with the receiving area, where food is checked, supplies are received in the right quantity, and at the right price
<p style="text-align: center;">Summary</p> <p>All products in the food flow begin with the receiving area in the commercial kitchen.</p>	

Chapter 9 The Commercial Kitchen

Section 9.3 Preparation and Cooking Equipment



Note Taking

Directions As you read, write notes, facts, and main ideas in the Note Taking column. Write key words and short phrases in the Cues column. Then summarize the section in the Summary box.

Cues	Note Taking
<ul style="list-style-type: none"> • preparation equipment can be used to mix, chop, grind, grate, and slice a large amount of food • conduction: heats food by direct contact between a hot surface and the food • garbage disposals do not eliminate the need for garbage cans 	<p>PREPARATION EQUIPMENT</p> <ul style="list-style-type: none"> • A commercial kitchen uses equipment to process food and prepare it for cooking <p>COOKING EQUIPMENT</p> <ul style="list-style-type: none"> • Ranges, broilers, and ovens are examples of cooking equipment used in commercial kitchens <p>CLEAN-UP EQUIPMENT</p> <ul style="list-style-type: none"> • Foodservice operations use several types of commercial sinks for cleanup, and garbage disposals, and commercial dishwashers
<p>Summary</p> <p>Various kinds of food equipment are used in the commercial kitchen to prepare and cook food.</p>	

