

Equipment in a Commercial Kitchen



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Equipment in a Commercial Kitchen

Knowing your way around a commercial kitchen is key to a successful culinary career. There is a variety of equipment used in a commercial kitchen that you may or may not be familiar with. This unit will help you learn about the equipment and how to use it properly.

Unit Topics

- Food preparation equipment
- Chopping and cutting equipment.
- Cooking and baking heat sources
- Cleaning equipment.
- Equipment cleaning and sanitation
- General equipment operation procedures
- Equipment safety requirements



Assignments

- Evaluate a kitchen.
- Operate a dish machine.
- Clean a dish machine.
- Operate a waste disposer.
- Operate a mixer.
- Clean a mixer.
- Operate a slicer.
- Clean a slicer.
- Operate a vertical cutter mixer.
- Clean a vertical cutter mixer.
- Operate a food chopper.
- Clean a food chopper.
- Operate a deep fat fryer.
- Clean a gas deep fat fryer.
- Clean an electric deep fat fryer.
- Operate a tilting brazier.
- Clean a tilting brazier.



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- Operate a steamer.
- Clean a steamer.
- Operate a steam-jacketed kettle.
- Clean a steam-jacketed kettle.
- Use a steam table.
- Clean a steam table.
- Operate a conventional oven.
- Clean a conventional oven.
- Operate a convection oven.
- Clean a convection oven.
- Operate a microwave oven.
- Clean a microwave oven.
- Operate a rotary toaster.
- Clean a rotary toaster.
- Operate a range.
- Clean a range.
- Operate a broiler.
- Clean a broiler.
- Operate a grill.
- Clean a grill.
- Use platform scales.
- Clean a work table.
- Clean a can opener.
- Operate a blender.
- Clean a blender.

Equipment in a Commercial Kitchen

Food Preparation Equipment

Key terms:

- **Buffet**—Meal where diners serve themselves from a table containing various dishes
- **Commercial**—Establishment that sells large quantities of a product to make money
- **Electric**—A machine or device that is powered by electrical currents
- **Galvanized**—Metal coated with zinc to prevent rusting and corrosion
- **Heating element**—A coated, electricity resistant wire that gets hot enough to provide heat to its surrounding materials when electricity is run through it
- **Industrial**—Equipment that is used by a company that manufactures items for sale
- **Manual**—Object that is manipulated by a person, rather than electricity, gas, or other types of power
- **Premium**—Something that has a high demand, and therefore hard to obtain
- **Socket**—Hole that an electric plug can be inserted to reach the power source (outlet)

Can opener



- **Manual** or **electric** device used to open a can
- The can opener blade runs along the can's rim until it's completely open

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Deep-fat fryer



- Electric appliance that melts solid fat
- Breaded foods are fried in the oil
- Consists of a heated stainless bucket that melts the fat and a basket with a long handle to dip the breaded foods down into the fat.

Griddle

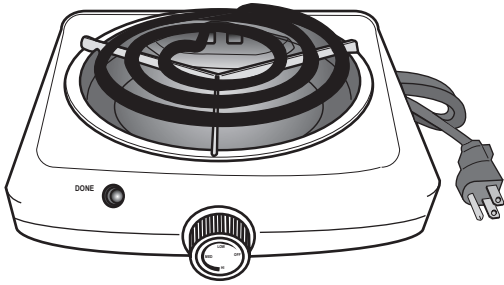


- Often made available in busy kitchens where stove-time is at a **premium**
- Large, flat, metal griddle
- Replaces having to use a griddle on a stove

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- Commonly used to cook breakfast foods
Examples: Pancakes, eggs, sausage patties and links, and bacon

Hot plate



- Portable electric burner
- Used to cook food, keep food warm, and re-heat food
- Consists of a burner placed atop a **heating element** that is plugged into a **socket**

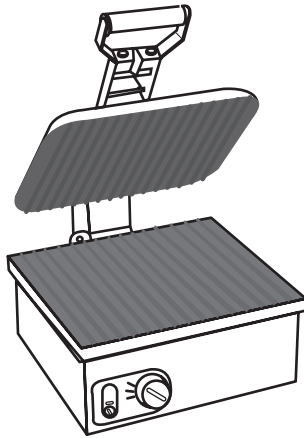
Mixer



- Electric machine used to mix food ingredients together
- Consists of beaters attached to a motorized unit that is plugged into the wall socket
- Most mixers include a mixing bowl, two beaters, and the motorized unit

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Sandwich/panini grill



- **Commercial** electric grill used to cook or warm hot sandwiches
- Consists of two ribbed grill plates, one top and one bottom, for even cooking

Steam table



- Table used for keeping cooked food hot by circulating hot water or steam beneath the food containers
- Heated by either gas or electric heat source
- Often used at **buffet** serving tables

Toaster



- Large electric toaster used to uniformly brown bread items

Equipment in a Commercial Kitchen

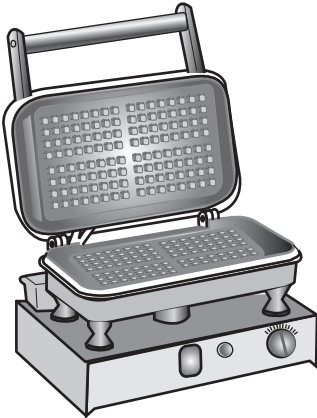
Examples: Regular bread, Texas toast, frozen waffles, and bagels

- Can quickly brown massive quantities of bread

Example: One type of toaster can cook up to 380 slices of bread per hour.

- Larger models hold 4 to 8 slices of bread
- Has a removable crumb tray to catch bread crumbs and replaceable **industrial** heating plates

Waffle iron



- Two square or round, non-stick $\frac{5}{8}$ inch grids attached by a hinge
- Electric heating elements warm the grid plates to cook the waffle batter
- On some models, a rotary handle flips the closed grids to ensure even cooking on both sides of the waffle
- Most have a timer that beeps when the waffle should be finished cooking
- Commercial varieties often have one or two waffle irons on a stand to cook massive quantities of restaurant waffles
- Also used to make ice cream or frozen yogurt waffle cones

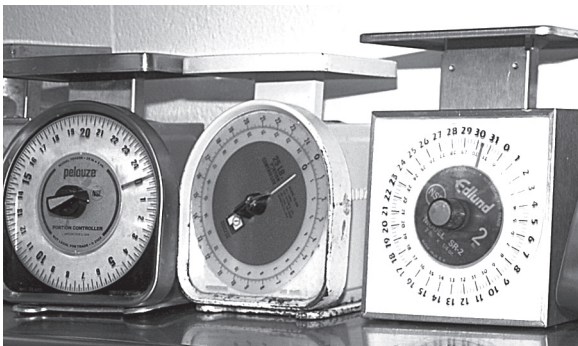
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Work table



- Area in a kitchen used to perform preparation work
Examples: Chopping, de-boning, and cleaning
- Most are made of commercial grade stainless steel and have **galvanized** legs to withstand heavy use
- Many have a stainless steel shelf beneath the table for extra room or to hold pots, pans, and cutting boards

Platform scale



- Used to determine the weight of large or heavy objects
- Consists of a stainless steel platform (flat surface) connected to an automatic system of levers and adjustable weights
- Provides accurate measurement
- Available with digital readouts

Equipment in a Commercial Kitchen

Chopping and Cutting Equipment

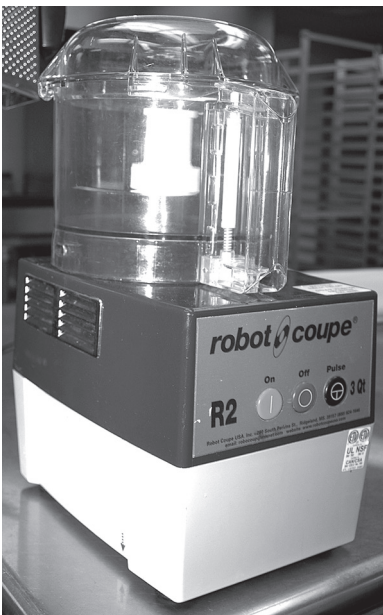
Key terms:

- **Liquefy**—Causing a solid substance to become liquid, usually through intense blending
- **Rotary blade**—A blade that rotates around a fixed center
- **Stationary**—Object that remains in one place
- **Vertical**—Position that is upright, or at a right angle to the horizon

Blender

- Electric appliance used to blend and **liquefy** food
- Consists of a glass pitcher that has a **rotary blade** attached to the bottom
- The pitcher fits on a base that contains a motor to spin the rotary blade, which chops up food
- Comes with a lid so food does not fly out of the pitcher during blending

Food chopper



- Also called buffalo chopper, bowl cutter, and food cutter
- Used to chop and grind foods at a high rate of speed

Examples: Mince onions, chop raw meat, chop/slice vegetables, chop nuts and dried fruits, and make bread crumbs

- Round bowl rotates while a cutting blade spins at a **stationary** spot to process the food moving through it
- Is covered by a lid for safety reasons and to keep the food in the bowl
- Lid has a hump to accommodate the spinning blade

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Slicer



- Electric appliance used to slice food into uniformly thin, servable portions
- Often used in delis to cut meat and cheese
- Bulk food item is placed on a flat metal surface
- An arm lifts up and “grabs” onto the food
- The person using the cutter holds onto the arm and moves the arm holding the food back and forth against a perpendicular, motorized blade

Vertical cutter mixer



- Food appliance for the large-scale processing of food
 - Typically performs chopping, shredding, blending, pureeing, and kneading
- Examples: Kneading dough, chopping salad greens, blending sausage, shredding sandwich fillings, or pureeing guacamole
- Has a cutter bowl with knives at the base that spin and allow the food processor to work like a blender
 - Bowl can be used to mix ingredients or knead dough

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Cooking and Baking Heat Sources

Key terms:

- **Briquette**—Small, rectangular block of compressed fuel
- **Convection**—Heat that circulates evenly throughout a compartment
- **Conventional**—The regular, normal object used most frequently
- **Conveyor belt**—A rubber loop that runs along electrically moving rollers; used to transport objects from one area to the next
- **Electromagnetic radiation**—Radiation waves that have electric and magnetic fields
- **Horizontal**—A line that runs evenly with the horizon; also means “lying down”
- **Inlet**—Opening where gas or liquids can enter a machine
- **Kettle**—Metal pot with a lid that is used for cooking
- **Magnetic**—Ability to attract metals by using the earth’s gravitational force
- **Masonry**—Associated with work done by a person who lays bricks or stone
- **Pedestal**—The supporting base for an object
- **Radiation**—Heat, light, or sound energy waves emitted from an object
- **Valve**—Opening with a flap that controls the flow of liquids or gasses into an object

Broiler

- Compartment beneath an oven, near the source of the oven’s heat
- Used to apply direct heat to food, cooking it or making it very hot
- Cooks food without the addition of extra oils

Charbroiler/grill



- Similar to broiling
- Food is held above the heat source on a strong, metal grid or rack
- Grilled foods are often identified by the tell-tale black lines seared into the food
- Heat source is provided by propane gas or charcoal **briquettes**
- Hickory or mesquite wood chips can be added on top of the coals to impart a smoky, woody flavor

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Convection oven



- An oven with a fan that circulates heat throughout the area, so food cooks uniformly on all levels
- Cooks food more quickly than conventional oven
- Impingement convection ovens, often used to cook pizza in restaurants, direct air flow onto food from both the top and bottom of the oven by use of a conveyor belt.

Conventional oven



- Compartment warmed by a gas or electric heat source
- Used for baking, roasting, or drying food

Masonry oven

- Baking chamber made of brick, clay, concrete, or stone
- Fired by gas, electricity, wood, or coal
- Used to bake specialty breads and pizzas

Equipment in a Commercial Kitchen

Rotisserie



- Electric motor with a metal rod that meat is placed upon
- The rod containing the food is electrically spun around over a spit of fire by the motor
- Both horizontal and vertical models

Steamer



- An electrically charged compartment that is fed water and heat to create steam
 - Steam inside cooks food
- Examples: Vegetables
- Also available in convection steamers, which circulate the hot steam

Equipment in a Commercial Kitchen

Steam jacketed kettle

Note: This may also be referred to as a trunnion.



- Used to prepare food items like soups, sauces, vegetables, meat, and beverages
- Varies in size from 5 to 80 gallons
- Lower two-thirds of each kettle is surrounded by a jacket that is offset from the main kettle body to provide space for steam to circulate and heat the contents of the kettle.
- Is permanently mounted on a pedestal or three legs and has a hinged lid or cover
- Has a tube at the bottom of the kettle with a faucet at the outer end for drawing liquids instead of dipping them out, and a steam inlet connection, a steam outlet connection, and a safety valve
- Some have a handle on the side making it possible to tilt the kettle and pour contents into a service container

Tilting skillet or brazier



- Large, steel frying pan with deep sides and an attached lid
 - Can be tilted 90° to empty cooked foods and clean
 - Used to grill, fry, simmer, and braise large amounts of food
- Example: Fry large amounts of French fries
- Can be gas or electric

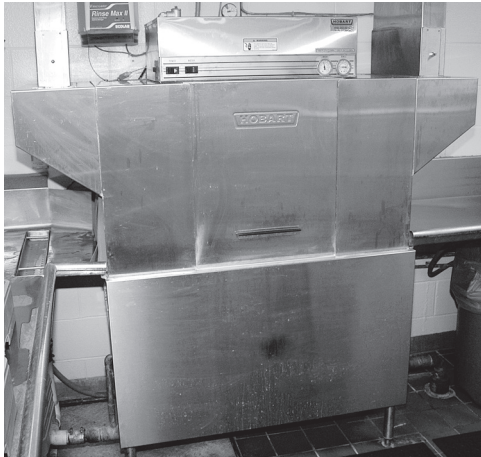
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Cleaning Equipment

Key terms:

- **Canister**—A sealed container used to hold or store things
- **Debris**—Small pieces that came from a broken object
- **Rinsing aid**—Chemical added to a dishwasher during the final rinse cycle to reduce water droplets that often cause spots on glasses and dishes

Dishwasher



- Electrically operated machine attached to a water source
- Washes, rinses, sanitizes, and heat dries dishes and utensils
- Detergent and a **rinsing aid** are added prior starting the dishwashing machine
- Dirty items are placed on shelves in an encased compartment, where very hot water is continuously sprayed to remove **debris** and germs

Floor buffer

- Electric, motorized floor cleaner
- Has one or two round buffers that spin around to clean and shine the floor
- Comes in high speed and low speed varieties

In-sink waste disposal

- Electric device installed under a sink between the drain and trap
- Used to break food up into tiny pieces so it can be disposed via the waste pipe without clogging the pipes
- Commonly powered by the flip of an electrical switch mounted on the wall

Shop vacuum

- Vacuum powered by a large volt battery or electrical plug-in

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- Used to vacuum up both dry and liquid messes from the floor
- Holds different amounts of refuse
- Collection **canister** must be emptied as it fills up

Equipment Cleaning and Sanitation

Key terms:

Crevices—Narrow cracks or openings

Solidify—To compact substances until they become a solid mass

- Any surface that is touched by raw food or a human must be cleaned and sanitized prior to use.
Example: Raw chicken carries salmonella, so a machine used to chop it must be cleaned and sanitized before each use.
- Sanitizing kills germs and pathogens, which helps prevent foodborne illnesses.
- The amount of sanitizing varies with each item.
Examples: Daily, after production runs, before each use, once per week
- Some equipment may have to be taken apart to be properly cleaned.
Examples: Food chopper, slicer, frying vat
- Extra care must be taken to clean and sanitize blades and small **crevices**.
 - ◆ Food can get caught in them.
 - ◆ The person cleaning could cut their hand or fingers while cleaning.
- If fats are used, the fats must be scraped out, rinsed off with scalding hot water and soap, and then disposed of properly; additionally, the piece of equipment must then be sanitized.
Note: Never place fats down the sink, as they will **solidify** and clog the pipes.
- Washing and sanitizing methods
 - ◆ Hand-washed in a sink full of water and suds
 - ◆ Machine-washed in a dishwashing machine
 - ◆ Placed in a special cleaning and sanitizing tank
- All methods of cleaning involve a four-step process.
 - ◆ Rinse off residue and particles with hot water.
 - ◆ Clean with soap and a scrubbing action.
 - ◆ Rinse off soap/detergent.
 - ◆ Sanitize in a solution of bleach water, the dishwashing machine, or the sanitizing tank.

Equipment in a Commercial Kitchen

General Operating Procedures for Equipment

Key terms:

Disconnect—Shut off power supply, or detach one part from another

Gears—Mechanisms that transfer motion from one part to another

Pre-use machine safety

- **Disconnect** the power source.
- Check to see that all parts are in their proper places.
- Turn **gears** or speed control to the proper settings.
- Clear work area of unneeded equipment or supplies.

Cleaning or adjusting a machine

- Turn off switches prior to adjusting the speed.
- Remove the plug from the socket.

Caution: Do not pull the cord to remove the plug from the socket.

Equipment operation

- Follow manufacturers' directions
 - ◆ For operating
 - ◆ For cleaning
 - ◆ For lubricating
- Notify the supervisor
 - ◆ When in doubt about use of equipment
 - ◆ When parts of a machine have been misplaced
 - ◆ When parts of a machine have been damaged
 - ◆ When a machine is not running properly

Equipment in a Commercial Kitchen

Equipment Safety Requirements

Key terms:

- **Buildup**—A large accumulation
- **Duct**—A pipe through which something may flow
- **Electrocution**—To injure or harm with electricity
- **Gas line**—A small pipe through which gas flows into an appliance, usually for a heater or a stove
- **Goggles**—Protective eyewear that conforms to the face
- **Hood**—A cover for an appliance, usually over a stove in the kitchen
- **Manuals**—Handbooks that describe how to operate equipment or machines
- **Material Safety Data Sheet (MSDS)**—Written procedures for handling or working with a potentially harmful substance or piece of equipment, which includes required safety gear, accident procedures, potential dangers, and physical specifications (melting point, boiling point, etc.)
- **Pronged**—Two or three thin pieces of metal at the end of an electrical plug-in that can be inserted into the power outlet in the wall
- **Protein**—Natural, fibrous or globular substance that is essential to the structure and function of all living processes of all living cells
- **Residue**—Substance(s) left over after a material has been used, processed, or completed
- **Spare**—Extra items stocked for future use, after the original is depleted or worn out
- **Supplemental**—Additional parts or pieces that make use of something more safe or convenient

- It is the facility's responsibility to provide all necessary protective equipment and tools to safely operate equipment.
 - ♦ Goggles
 - ♦ Protective gloves
 - ♦ Fireproof aprons
- For personal safety, operator should not wear rings and should avoid wearing loose clothing.

Note: Items, such as untied apron strings or hanging sleeves, could become caught in the equipment.
- Operator must be trained on each piece of equipment.

Note: Training should include a demonstration by the supervisor on safety features and how to set up, use, and clean the equipment.
- Operator must demonstrate the ability to set up, use, and clean the equipment to the satisfaction of the supervisor.

Note: Operator evaluation should include the use of all safety features on the equipment.
- Equipment should not be left unattended during use.
- Pieces of equipment that have parts that will come in direct contact with food must be sanitized just prior to use and before using to process other types of foods.
- Purple film buildup on stainless steel surfaces indicates protein residue from improper cleaning; sanitizing solution should be kept in a spray bottle and applied lightly with a fine mist to food contact surfaces just prior to use.
- Each piece of equipment in the kitchen should have a **Material Safety Data Sheet (MSDS)**.
- Manufacturer equipment **manuals** and **spare** parts should be made readily available to employees and managers using the equipment.

Equipment in a Commercial Kitchen

- Electrical plug-ins on all equipment should be three **pronged** to reduce the risk of **electrocution** and fires.
- Equipment that is heated by gas should be securely attached to the **gas line**; if not properly secured, gas could leak into the kitchen and potentially cause an explosion.

Note: The smell of gas in the kitchen should be reported to management immediately. Do not light a match or start an appliance until the problem has been identified and fixed.

- A kitchen should be equipped with proper **supplemental** safety materials for each piece of equipment.
 - ◆ **Hoods**
 - ◆ **Ducts**
 - ◆ Fans
 - ◆ Fire extinguishers
 - ◆ Sprinkler systems
- After use, equipment should be cleaned, sanitized, and placed in its proper location.



Equipment in a Commercial Kitchen

Assignment

Evaluate Your Lab Kitchen

Name _____ Overall Rating _____

Date _____

Note: Review the information on Mise en place and organizing work and assembling area from the publication titled *Kitchen Orientation*.

Key terms:

- **Work flow**—The ease of movement of food and staff through the kitchen without unnecessary interruption
- **Work station**—The work area that contains the necessary tools and equipment to prepare certain types of food
Example: Preparing a chef salad at the salad station
- **Work section**—Similar work stations grouped together
- **Cooking line**—Arrangement of the kitchen equipment; based on type of food being prepared and available space

Introduction

Commercial kitchens are designed for efficiency and for the types of food that will be served in the establishment. An efficient kitchen, one with a good **work flow**, will save staff both time and energy. Space is also a factor when designing the kitchen and it is critical that proper space be allocated for each **work station**.

Identification of **work sections**, assist in setting up the **cooking line**. There are five types of cooking line arrangements that may be found in a commercial kitchen.

- Single, straight line
- L-shaped
- U-shaped (often used where there is limited space)
- Parallel (back-to-back)
Note: This arrangement is commonly found in hotel kitchens.
- Parallel (face-to-face)

The purpose of this assignment sheet is to familiarize you with the tools and equipment and kitchen setup in your lab kitchen, and the benefits of an efficient kitchen.

Directions

Visit your kitchen and evaluate kitchen setup, availability of tools and equipment, and placement of tools and equipment in relationship to convenience and work efficiency. Complete the checklist below and answer the questions that follow. Make recommendations on ways to improve the kitchen lab, based on your observations.

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Observations	Yes	No
<ul style="list-style-type: none"> • Work area clean and free of clutter • Washing area near the sink • Cutting area near the sink, knives, and cutting board • Cleaning supplies near the dishwashers and sinks • Easy access to all tools and equipment (tools with reach) • Cooking area near the oven and burners, microwave, and convection oven • Pots or pans hanging or placed near the range/ovens • Cookware hanging or placed near the bowls and appliances • Appliances near electrical sources that are out of the way • Diningware in an area away from busy kitchen traffic and near the dining area • Placement of tools and equipment offers good workflow • Placement of tools and equipment saves time • Tools and equipment clean and ready for use • Limited risk of contamination to tools and equipment 		

1. Which cooking line arrangement describes the kitchen setup in your kitchen lab? _____

2. Which of the following food preparation equipment are available in your kitchen lab? Place a checkmark by the items found in your lab.

_____ Can opener

_____ Deep-fat fryer

_____ Electric griddle

_____ Hot plate

_____ Mixer

_____ Sandwich/Panini grill

_____ Steam table

Equipment in a Commercial Kitchen

- Toaster
- Waffle iron
- Work table

3. Which of the following chopping and cutting equipment are available in your kitchen lab? Place a checkmark by the items found in your lab.

- Blender
- Food chopper
- Slicer
- Vertical cutter mixer

4. Which of the following cooking and baking heat sources are available in your kitchen lab? Place a checkmark by the items found in your lab.

- Broiler
- Charbroiler/grill
- Convection oven
- Conventional oven
- Masonry oven
- Microwave oven
- Range
- Rotisserie
- Steamer
- Steam-jacketed kettle
- Tilting skillet or brazier

5. List twelve tools that you found in the lab kitchen as part of your evaluation.

_____	_____	_____
_____	_____	_____
_____	_____	_____
_____	_____	_____

Equipment in a Commercial Kitchen

6. Based on your observations, what recommendations would you make to improve the workflow in your kitchen?

Evaluation Criteria	Rating
• Exhibited knowledge of kitchen setup and operation	_____
• Validity of comments and recommendations	_____



Equipment in a Commercial Kitchen

Assignment

Operate a Dish Machine

Name _____ Overall Rating _____

Date _____

Instructions

When you are ready to perform this task, ask your instructor to observe the procedure and rate your performance using the evaluation criteria.

Tools, Equipment, and Materials

- Dish machine
- Dish scraper
- Silverware baskets
- Detergent
- Drying agent
- Dirty dishes and flatware

Procedure

1. Place the scrap trays in the machine.
2. Place the wash arms in the machine.
3. Place the overflow tube and overflow cover in the machine.
4. Place the curtains in the machine (if applicable).
5. Close the drain valves tightly.
6. Close the doors to the machine.
7. Open the fill valves.
8. Fill all tanks to the specified level.
9. Shut off the fill valves.
10. Turn on the heat for the tanks.
11. Turn on the dish machine motor and electronic equipment.

Note: On newer models, when the machine is turned on, the tank is automatically filled to the proper level and the booster heater is turned on.

12. Add detergent to the proper reservoir.
13. Add drying agent to the proper reservoir.

Note: Most dish machines are equipped with a buzzer that indicates when detergent needs to be replaced.

14. Allow water to reach optimum temperatures.

- Prewash 100° – 120° Fahrenheit (F)
- Wash 150°F minimum
- Power rinse 160°F minimum
- Final rinse 180°F minimum

Equipment in a Commercial Kitchen

Note: Do not begin to wash dishes until all temperatures are correct

15. Change the water in the tanks every 2 to 4 hours, or as necessary.
16. Scrape food soil from the plates and other dishes into garbage can.

Note: The dish machine is not a waste disposer.

17. Sort and stack the soiled dishes by type and size.
18. Place dishes of the same type and size together on racks.



19. Place cups, glasses and bowls upside down in racks.

Note: Do not stack dishes on top of each other in the dish machine.

20. Soak flatware for 15 to 20 minutes.
21. Wash flatware in flat rack, then sort and place in silverware baskets with handles down.
22. Wash flatware a second time in the silverware baskets.
23. Invert flatware into baskets, touching only handles.

Note: Do not touch any part of clean flatware that will come into contact with food.

24. Allow dishes to air dry.
25. Tilt glass racks to drain excess water.

Note: Do not touch any part of clean dishes that will come into contact with food.

26. Remove the clean dishes from the racks and store them in the proper storage area.

Note: Do not touch any part of clean dishes that will come into contact with food. Confirm that the flatware is clean, dry and free from spots.

27. Confirm that the flatware is clean, dry and free from spots.
28. Turn off the machine motor and heaters.
29. Return tools and equipment to proper storage.

Equipment in a Commercial Kitchen

30. Clean the work area.

Evaluation Criteria	Rating
• Safety precautions observed	_____
• Dish machine properly reassembled	_____
• Dish machine cleaned and ready for next use	_____

Evaluator's Comments _____



Equipment in a Commercial Kitchen



Equipment in a Commercial Kitchen

Assignment

Clean a Dish Machine

Name _____ Overall Rating _____

Date _____

Instructions

When you are ready to perform this task, ask your instructor to observe the procedure and rate your performance using the evaluation criteria.

Tools, Equipment, and Materials

- Dish machine
- Detergent
- Scale remover
- Spray attachment
- Gong brush
- Squeegee
- Clean towels or cloths
- Stainless steel cleanser
- Rinse additive

Procedure

Cleaning after each meal

1. Pull out the scrap trays.
2. Remove the curtains.
3. Clean the trays with a brush in the pot and pan sink. Do not bang trays against the garbage can to dislodge debris, as this will bend them.
4. Run the trays and curtains through the dish machine.
5. Turn off the dish machine.
6. Scrub down the dish tables.
7. Rinse the dish tables.
8. Squeegee the dish tables.
9. Remove the pump intake screens and clean them in the pot and pan sink.
10. Drain the machine.
11. Scrub the tanks with a brush while the machine is draining.
12. Remove any debris that has fallen into the tank.
13. Hose down the inside of the machine.
14. Clean the outside of the detergent dispenser and the rinse additive dispenser.
15. Clean the outside of the machine with a non-abrasive stainless steel cleaner.
16. Fill the tanks.

Equipment in a Commercial Kitchen

17. Replace the scrap trays and curtains.

Note: After the last meal of the day, do not fill the tanks and do not replace the curtains until the next use.

Weekly cleaning

1. Follow steps 1 through 17 for cleaning after each meal.
2. Remove wash arms.
3. Clean the wash arms of foreign material.

Note: A straightened paper clip may aid in this process.

4. Replace wash arms.
5. Remove rinse jets.
6. Remove lime and/or iron deposits from rinse jets.
7. Turn off detergent dispenser.
8. Turn off final rinse.
9. Fill the machine.
10. Add detergent (or scale remover, if there is evidence of mineral deposits) to each tank, following manufacturer's directions.
11. Run machine for 45 minutes.
12. Drain machine.
13. Scrub all tanks.
14. Hose down machine.
15. Replace rinse jets.
16. Wipe all stainless steel equipment.
17. Clean machine exterior with hot water.
18. Wipe dry.
19. Clean machine exterior with stainless steel cleanser.
20. Turn on detergent dispenser.
21. Turn on final rinse.
22. Return tools and equipment to proper storage.
23. Clean the work area.

Equipment in a Commercial Kitchen

Evaluation Criteria	Rating
• Safety precautions observed	_____
• Dish machine properly reassembled	_____
• Dish machine cleaned and ready for next use	_____

Evaluator's Comments _____



Equipment in a Commercial Kitchen



Equipment in a Commercial Kitchen

Assignment

Operate a Waste Disposer

Name _____ Overall Rating _____

Date _____

Instructions

When you are ready to perform this task, ask your instructor to observe the procedure and rate your performance using the evaluation criteria.

Tools, Equipment, and Materials

- Waste disposer
- Wet garbage
- Detergent

Procedure

1. Press the "ON" switch.

Note: The water will come on automatically. If the water does not come on, turn the machine off immediately.

2. Feed garbage gradually into the mouth of the disposer.

Caution: Keep fingers and hands out of the unit.

3. Feed only items that can be readily ground up.

Note: Do not feed such things as bones, cobs, shortening, metal objects, drain cleaner or other caustic cleaners into the waste disposer.

Caution: Do not overload the unit.

4. Run the unit for three (3) minutes after the grinding stops.

5. Clean the unit.

- Turn switch to the "OFF" position.
- Wash waste disposer exterior with mild detergent.

6. Return tools and equipment to proper storage.

7. Clean the work area.

Evaluation Criteria	Rating
• Safety precautions observed	_____
• Wet garbage thoroughly ground up and disposed of	_____
• Disposer cleaned and ready for next use	_____

Equipment in a Commercial Kitchen

Evaluator's Comments _____



Equipment in a Commercial Kitchen

Assignment

Operate a Mixer

Name _____ Overall Rating _____

Date _____

Instructions

When you are ready to perform this task, ask your instructor to observe the procedure and rate your performance using the evaluation criteria.

Tools, Equipment, and Materials

- Mixer
- Agitators
- Ingredient(s) to be mixed

Procedure

1. Place a mixing bowl of the desired size into position on the mixer.
2. Slide the pin on the back side of the bowl into the bowl retainer on the mixer.
3. Lock the bowl pin on each side.
4. Lower the bowl to the lowest level on the slideway.
5. Select the proper agitator.
 - Use a flat beater for general mixing, mixing batters or whipping potatoes.
Note: Do not use a flat beater for heavy dough.
 - Use a wire whip to incorporate air into light mixtures, or for other light and fast operations.
 - Use a dough hook for yeast-raised dough, including breads and rolls.
 - Use a pastry knife to combine shortening with flour, and to mix biscuits, pie crusts and shortcakes.
6. Slip agitator onto the shaft.
7. Lock agitator in place.
8. Lift bowl into position.
Note: The agitator should not touch the bottom of the bowl. If it does, adjust the bowl position, then proceed.
9. Lower the bowl.
10. Select the desired speed.
11. Place the ingredients to be mixed in the bowl.
12. Raise the bowl back to mixing position.
13. If the mixer is equipped with a wire cage protector, close the cage assembly.
14. Push the motor start button.

Equipment in a Commercial Kitchen

15. Stop the machine before scraping down the sides of the bowl.

Caution: Never place your hand or any utensil in the mixing bowl while machine is in operation.

16. Turn the motor off when mixing is complete.

17. Lower the bowl.

Note: Do not lower the bowl until agitator motion has completely stopped.

18. Remove the agitator.

19. Remove the mixed ingredients from the bowl.

Note: If wheels are available, the bowl may be lowered to the wheels and taken to the preparation area.

20. Clean the mixer.

Note: Follow the cleaning procedure in Job Sheet 5 or the manufacturer's directions.

21. Return tools and materials to proper storage.

22. Clean the work area.

Evaluation Criteria	Rating
• Safety precautions observed	_____
• Proper agitator selected	_____
• Mixer stopped when scraping down sides of the bowl	_____
• Ingredients mixed to degree specified in recipe	_____

Evaluator's Comments _____

Equipment in a Commercial Kitchen

Assignment

Clean a Mixer

Name _____ Overall Rating _____

Date _____

Instructions

When you are ready to perform this task, ask your instructor to observe the procedure and rate your performance using the evaluation criteria.

Tools, Equipment, and Materials

- Mixer with agitator
- Gong brush
- Clean cloths
- Detergent solution
- Sanitizing solution

Procedure

1. Turn mixer off and remove the plug from the outlet.
2. Remove the bowl.
3. Remove the agitator.
4. Take the bowl and agitator to the pot and pan sink for cleaning and sanitizing.
5. Clean the bowl and agitator in detergent solution using a gong brush.
6. Rinse the bowl and agitator thoroughly, then sanitize.

Note: The bowl and agitator can also be cleaned and sanitized in the dish machine.

7. Allow the bowl and agitator to air dry.
8. Scrub the beater shaft.
9. Scrub the bowl saddle.
10. Scrub the base.
Note: If the mixer has a removable saddle apron cover plate, metal ring and/or wire cage protector, clean them daily.
11. Wipe off suds and food particles with a cloth and hot, clean water.
12. Dry the mixer with a clean cloth.
13. Return tools and materials to proper storage.
14. Clean the work area.

Equipment in a Commercial Kitchen

Evaluation Criteria	Rating
• Safety precautions observed	_____
• Rhythmic motion used (manual slicer)	_____
• Product sliced to proper size and accurate weight for serving	_____

Evaluator's Comments _____



Equipment in a Commercial Kitchen

Assignment

Operate a Slicer

Name _____ Overall Rating _____

Date _____

Instructions

When you are ready to perform this task, ask your instructor to observe the procedure and rate your performance using the evaluation criteria.

Tools, Equipment, and Materials

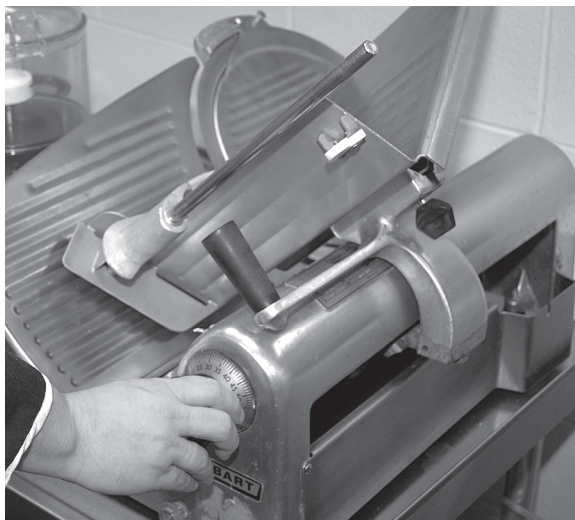
- Slicer
- Portion scale
- Food to be sliced

Procedure

Caution: Disconnect power cord before beginning.

1. Place the carriage on the slide.
2. Tighten the bolts/thumb screws finger tight.
3. Place the center plate (meat grip) in position.
4. Place the large knife guard(s) in position and tighten.
5. Place the food to be sliced on the carriage tray and cover with the meat grip.
6. Move the arm to check for free movement.
7. Adjust the thickness control indicator to the correct number for the desired thickness.

Note: Keep food in the center of the carrier.



8. Connect the power cord.
9. Turn the machine on.

Equipment in a Commercial Kitchen

10. Slice 2 to 3 slices of the product.

11. Turn the machine off.

Caution: Do not place hands near the food being sliced or the food holder until blade action has completely stopped.

12. Examine sliced food for proper size and accurate weight.

13. Readjust the thickness indicator as necessary.

14. Turn machine on.

15. Slice the desired number of portions of the product.

Note: Manual machines must be pushed with a rhythmic motion for proper results.

Caution: Never leave an automatic carriage slicer unattended.

16. Turn the machine off.

17. Turn the thickness control indicator back to zero.

18. Disconnect the power cord.

Caution: Never use a slicer when the knife guard is not in position. Always keep hands and utensils away from the blade when the unit is operating. Unplug the unit when not in operation. Always verify that the knife guard is in place before plugging in unit.

19. Clean the slicer.

Note: Follow the procedure in the next assignment or follow manufacturer's instructions.

20. Return tools and materials to proper storage.

21. Clean the work area.

Evaluation Criteria	Rating
• Safety precautions observed	_____
• Rhythmic motion used (manual slicer)	_____
• Product sliced to proper size and accurate weight for serving	_____

Evaluator's Comments _____

Equipment in a Commercial Kitchen

Assignment

Clean a Slicer

Name _____ Overall Rating _____

Date _____

Instructions

When you are ready to perform this task, ask your instructor to observe the procedure and rate your performance using the evaluation criteria.

Tools, Equipment, and Materials

- Slicer
- Detergent solution
- Sanitizing solution
- Clean cloths
- Stainless steel mesh gloves

Procedure

Note: Clean the slicer after each use.

1. Turn off the machine.
2. Remove the electric cord from the socket.
3. Set the thickness control indicator to zero.
4. Turn the knob at the bottom of the carriage to remove the meat carriage.
5. Loosen the knob at the center of the blade to remove the top blade guard.

Note: Some slicers have two blade guards.

6. Take the removed parts to the pot and pan sink.

Note: Do not wash slicer parts in the dish machine.

7. Scrub the parts in detergent solution.
8. Rinse the parts.
9. Sanitize the parts.
10. Allow the parts to air dry.
11. Wash the blade and the machine shell, using a cloth folded to several thicknesses.

Caution: The blade is exposed; proceed with care.

Note: Stainless steel mesh gloves are available for this procedure.

12. Rinse the blade.
13. Sanitize the blade.
14. Allow the blade to air dry.

Equipment in a Commercial Kitchen

15. Replace the front blade guard immediately after cleaning the shell.

Caution: Never leave the blade exposed longer than necessary.

16. Tighten the blade knob guard.

17. Replace the meat carriage.

18. Tighten the meat carriage knob.

19. Return tools and materials to proper storage.

20. Clean the work area.

Evaluation Criteria	Rating
• Safety precautions observed	_____
• Slicer clean and ready for next use	_____

Evaluator's Comments _____



Equipment in a Commercial Kitchen

Assignment

Operate a Vertical Cutter Mixer

Name _____ Overall Rating _____

Date _____

Instructions

When you are ready to perform this task, ask your instructor to observe the procedure and rate your performance using the evaluation criteria.

Tools, Equipment, and Materials

- Vertical cutter mixer (VCM)
- Mixing baffle
- Handle
- Blade assembly
- Cutting board
- French knife
- Clean cloths
- Food to be processed

Procedure

Caution: Each different process—mixing, cutting, and kneading—requires a different setup; refer to specific instructions for each process.

1. Lock the mixing bowl in the upright position.
2. Place the plastic basket in the VCM bowl if needed for the desired process.

Note: Some foods, such as meats or bread dough, do not require the use of the basket.

3. Install the correct blade assembly for the desired process.

Caution: Always handle the blade assembly by the shank.

4. Secure the blade with the retaining nut; finger tighten only.
5. Install the mixing baffle only when cutting and mixing dry ingredients.

Note: The baffle removes dry ingredients from the sides of the bowl.

6. Prepare the food for cutting or mixing.

Note: As an example, lettuce must be cut in quarters; follow the recipe in all cases.

7. Place the ingredients in a bowl.

Note: Fill the bowl two-thirds full of water if cutting or mixing vegetables. The strainer basket must be used for this procedure.

8. Close the cover and lock it.

Caution: Never operate a VCM unit unless the cover is properly locked into place.

9. Select the speed that is required in the recipe.

Equipment in a Commercial Kitchen

- “Jog” cuts or mixes for about one second when the start button is pressed and will stop automatically.
- “Run” cuts or mixes continuously when the start button is pressed, and will not stop until the stop button is pressed.
- “Timer” cuts or mixes in the “run” mode for the amount of time selected.

10. Wait for blades to stop turning after the operation is complete.
11. Unlock and raise the cover to its full open position.
12. Loosen the retaining nut and carefully remove the blade assembly.
13. Remove the food by lifting the plastic basket and allowing it to drain or by tilting the VCM for dry products and doughs.
14. Rinse or wipe out any remaining food from the bowl using a clean cloth.
15. Rinse the bowl and parts with hot water after each use.

Caution: When working with potentially hazardous foods, equipment must be thoroughly cleaned and sanitized between types of foods to prevent cross-contamination.

Note: To thoroughly clean the VCM, follow the procedure in the next assignment or the manufacturer’s directions.

16. Return tools and materials to proper storage.
17. Clean the work area.

Evaluation Criteria	Rating
• Safety precautions observed	_____
• Vertical cutter mixer properly set up for the process used	_____
• Food processed properly (mixed, cut or kneaded)	_____

Evaluator’s Comments _____

Equipment in a Commercial Kitchen

Assignment

Clean a Vertical Cutter Mixer

Name _____ Overall Rating _____

Date _____

Instructions

When you are ready to perform this task, ask your instructor to observe the procedure and rate your performance using the evaluation criteria.

Tools, Equipment, and Materials

Vertical cutter mixer (VCM)
Gong brush
Clean cloths
Detergent solution
Sanitizing solution
Stainless steel polish

Procedure

1. Unplug the unit.
2. Unlock and raise the cover to its full open position.
3. Loosen the retaining nut and remove the blade assembly.

Caution: Always handle the blade assembly by the shank.

4. Set the blades on the counter.
5. Remove the mixing baffle or lift the plastic basket up and out of the bowl.
Note: The mixing baffle and plastic basket are never used at the same time.
6. Take the blade assembly and mixing baffle (or plastic basket) to the pot and pan sink.
7. Wash the parts in detergent solution.
8. Rinse the parts thoroughly.
9. Sanitize the parts.
10. Allow the parts to air dry.
11. Unlock and tilt the VCM bowl down to remove any remaining food or water.
12. Fill the bowl about one-third full of water and add detergent solution.
13. Scrub the bowl, cover, and outside of the VCM.
14. Drain the detergent solution by tilting the bowl.
15. Rinse all surfaces with clean water.
16. Dry the outside surfaces.
17. Spray the inside of the bowl with sanitizing solution.
18. Allow the inside of the bowl to air dry.

Equipment in a Commercial Kitchen

- 19. Return the bowl to its upright position, lock in place, and lower the cover until the next use.
- 20. Polish stainless steel surfaces with stainless steel polish.
- 21. Return tools and materials to proper storage.
- 22. Clean the work area.

Evaluation Criteria	Rating
• Safety precautions observed	_____
• Food properly prepared before chopping	_____
• Food chopped to uniform size pieces	_____

Evaluator's Comments _____



Equipment in a Commercial Kitchen

Assignment

Operate a Food Chopper

Name _____ Overall Rating _____

Date _____

Instructions

When you are ready to perform this task, ask your instructor to observe the procedure and rate your performance using the evaluation criteria.

Tools, Equipment, and Materials

- Food chopper
- Cutting board
- Knife
- Food to be chopped

Procedure

1. Turn the power switch to the "OFF" position.
2. Disconnect the power source.
3. Unlock the cover by turning the hand knob to the left and pulling up.
4. Raise the cover to its full upright position exposing the blade shaft.
5. Install the bowl by placing it in position on the flange and turning it to the left until it locks into place.
6. Place the blade assembly on the shaft.

Note: Place the grooved end on the shaft first.

7. Secure the blades on the shaft with the hand knob; tighten securely.



8. Place the comb in position.

Caution: The blades must move freely through the comb.

9. Close the cover and lock it in position.

Caution: Never operate the food chopper without the cover locked into place.

10. Verify that the power switch is in the "OFF" position.

Equipment in a Commercial Kitchen

11. Reconnect the power supply.
12. Prepare food products for chopping, as necessary.

Note: Cut lettuce heads into eighths, celery stalks into thirds, etc.

13. Put the product into the bowl until it is about one-third full.
14. Turn on the food chopper.

Caution: Never put hands under the cover while the food chopper is operating.

15. Add food to the bowl as necessary.

Note: Uniform pieces indicate the amount of food in the bowl is correct; overloading the bowl produces odd-sized pieces.

16. Turn the switch to the "OFF" position when all chopping is complete.
17. Disconnect the power source.
18. Unlock and raise the cover when the blades have completely stopped.

Caution: Do not raise the cover until the blades have completely stopped.

19. Unscrew the hand knob on the blade shaft
20. Remove the comb.
21. Remove the knife blade assembly.

Caution: Use extreme care when handling blades.

22. Remove the bowl and empty the contents.

Note: If a large quantity of product is being prepared, product may be removed while bowl is attached using a rubber spatula. Machine can be in the "ON" or "OFF" position.

Caution: Do not place hands under the cover when machine is in the "ON" position.

23. Follow the procedure in the next activity or follow manufacturer's instructions to clean the food chopper.
24. Return tools and materials to proper storage.
25. Clean the work area.

Evaluation Criteria	Rating
• Safety precautions observed	_____
• Food properly prepared before chopping	_____
• Food chopped to uniform size pieces	_____

Equipment in a Commercial Kitchen

Evaluator's Comments _____



Equipment in a Commercial Kitchen



Equipment in a Commercial Kitchen

Assignment

Clean a Food Chopper

Name _____ Overall Rating _____

Date _____

Instructions

When you are ready to perform this task, ask your instructor to observe the procedure and rate your performance using the evaluation criteria.

Tools, Equipment, and Materials

- Food chopper
- Gong brush
- Clean cloths
- Detergent solution
- Sanitizing solution

Procedure

1. Turn the power switch to the "OFF" position.
2. Disconnect the power source.
3. Turn the cover lock and pull up.
4. Raise the cover to its upright position.
5. Remove the blade guide by lifting it up.
6. Place the blade guide in the bowl.
7. Remove the blade.
 - Remove the knob on the blade shaft.
 - Grasp the blade at the dull surface near the shaft.
8. Place the blade in the bowl.

Caution: Always handle the blade with care.

9. Remove the cover.
10. Remove the bowl.
11. Take the parts to the pot and pan sink.

Caution: Never place the blade in the sink; leave the blade on the drainboard until ready for washing.

12. Scrub the food chopper shell.
13. Rinse the shell.
14. Sanitize the shell.
15. Wash the parts.
16. Rinse the parts.

Equipment in a Commercial Kitchen

17. Sanitize the parts.
 18. Allow the parts to air dry.
 19. Reassemble the chopper.
 - Replace the bowl.
 - Replace the cover.
- Note:** Leave the cover in the upright position.
20. Replace the blade guide and the blade.
 21. Close the cover and lock it in place.
 22. Return tools and materials to proper storage.
 23. Clean the work area.

Evaluation Criteria	Rating
• Safety precautions observed	_____
• Food fried to uniform doneness	_____
• Pieces not stuck together	_____

Evaluator's Comments _____

Equipment in a Commercial Kitchen

Assignment

Operate a Deep Fat Fryer

Name _____ Overall Rating _____

Date _____

Instructions

When you are ready to perform this task, ask your instructor to observe the procedure and rate your performance using the evaluation criteria.

Tools, Equipment, and Materials

- Deep fat fryer
- Shortening for fryer
- Serving pan with perforated insert
- Tongs
- Food to be deep fat fried

Procedure

1. Close the shortening outlet.
2. If using liquid shortening, fill the fryer to the fill level line indicator.
3. Turn the heat source on.
4. If using solid shortening, fill the fryer to the fill level line. Pack the shortening in around the coils (if electric).
 - Set the thermostat to 250°F.
 - Allow the shortening to melt.
Note: This will take approximately 10 minutes.
 - Check to see if more shortening needs to be added to bring the level up to the fill level line.
5. Set the thermostat to the desired temperature for the type of food to be fried.

Caution: Do not heat the shortening above 400°F.

6. Fill the fry basket no more than two-thirds full with food of uniform size.
7. Allow foods that have been freshly battered to drain before frying.
8. Submerge the basket slowly into the hot shortening.

Caution: Submerging must be done slowly. Moisture from food, especially frozen food, causes shortening to foam and bubble.

9. Shake the basket occasionally as pieces of food tend to stick together.
10. Fry the food for the amount of time specified in the recipe.
11. Hang the basket on the hook or bar to drain for 10 to 15 seconds.
12. Remove food from the basket.

Note: Pour food out or use tongs.

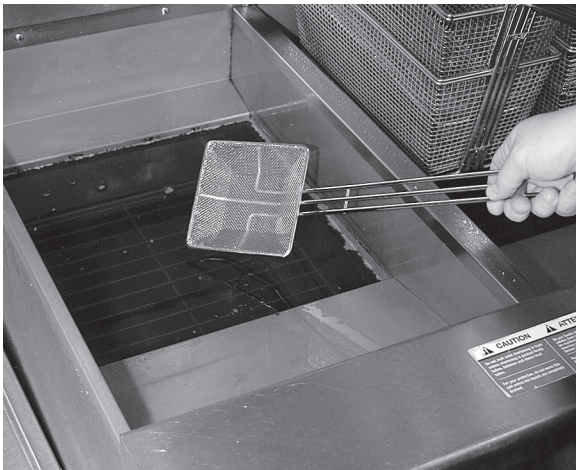
Equipment in a Commercial Kitchen

13. Place the food in a serving pan with a perforated insert.
14. Turn the thermostat down as soon as frying is complete.

Note: During idle periods, the thermostat should be set on 200°F.

15. Occasionally skim the surface using a strainer to remove crumbs and food particles from the hot shortening.

Caution: Do not touch or get near the hot shortening.



16. Return tools and materials to proper storage.
17. Clean the work area.

Evaluation Criteria	Rating
• Safety precautions observed	_____
• Food fried to uniform doneness	_____
• Pieces not stuck together	_____

Evaluator's Comments _____

Equipment in a Commercial Kitchen

Assignment

Clean a Gas Deep Fat Fryer

Name _____ Overall Rating _____

Date _____

Instructions

When you are ready to perform this task, ask your instructor to observe the procedure and rate your performance using the evaluation criteria.

Tools, Equipment, and Materials

- Gas deep fat fryer
- Shortening filter cone and holder
- Shortening container
- Waste shortening container
- Detergent solution
- Long-handled gong brush
- Clean cloths
- Large pot

Procedure

Cleaning after each shift

1. Allow the shortening to cool, but not solidify.
2. Drain and strain the shortening.
 - Place the filter cone in its holder over the shortening container.
 - Place the shortening container with filter below the drain.
 - Open the drain.
 - Allow the shortening to drain out.
 - Close the drain after all the shortening has been removed.
3. Fill the fryer with detergent solution.
4. Scrub the inside and outside of the unit.
5. Place a large pot below the drain.
6. Open the drain and allow the detergent solution to drain into the pot.
7. Rinse the fryer thoroughly with clean hot water.
8. Wipe the fryer dry.

Caution: Make sure the fryer is completely dry.

9. Close the drain.
10. Refill the fryer with strained shortening.
11. Cover the fryer until the next use.

Equipment in a Commercial Kitchen

Cleaning before changing to new shortening

1. Allow the shortening to cool but not solidify.
2. Drain the shortening.
3. Dispose of the used shortening in the waste shortening container.
4. Flush the unit thoroughly to remove all sediment.
5. Close the drain.
6. Fill the fryer with detergent solution.
7. Turn on the fryer.
8. Heat to 180°F for 15 minutes.
9. Scrub the inside of the fryer.
10. Place a large pot under the drain.
11. Open the drain.
12. Drain the fryer.
13. Rinse the unit thoroughly.
14. Empty the pot of detergent solution.
15. Close the drain.
16. Refill the unit with hot water.
17. Brush all inside surfaces of the fryer.
18. Place a large pot under the drain.
19. Open the drain.
20. Drain out the hot water.
21. Rinse the fryer thoroughly.
22. Dry the fryer thoroughly.
23. Empty the pot of rinse water.
24. Close the drain.
25. Fill the unit with new shortening.
26. Cover the fryer.
27. Return tools and materials to proper storage.
28. Clean the work area.

Equipment in a Commercial Kitchen

Evaluation Criteria	Rating
• Safety precautions observed	_____
• Deep fat fryer thoroughly cleaned and ready for next use	_____
• Waste fat disposed of properly	_____

Evaluator's Comments _____



Equipment in a Commercial Kitchen



Equipment in a Commercial Kitchen

Assignment

Clean an Electric Deep Fat Fryer

Name _____ Overall Rating _____

Date _____

Instructions

When you are ready to perform this task, ask your instructor to observe the procedure and rate your performance using the evaluation criteria.

Tools, Equipment, and Materials

- Electric deep fat fryer
- Clean insert
- Shortening filter machine or container with filter
- Gong brush
- Clean cloths
- Detergent solution

Procedure

Note: Follow this procedure after each use.

1. Allow the shortening to cool, but not solidify.
2. Lift the calrod unit from the shortening.
3. Lock the calrod into position.
4. Turn on the fryer to 180°F.

Note: Calrod units are self-cleaning.

5. Drain or pump the shortening from the fryer through a filter into a clean container.
6. Remove the soiled insert from the fryer.
7. Take the insert to the pot and pan sink.
8. Clean the insert in detergent solution.
9. Rinse the insert and allow it to air dry.
10. Turn off the fryer.
11. Allow the unit to cool.
12. Scrub the outside of the unit.
13. Rinse the outside of the unit and wipe it dry.
14. Place the clean insert into the unit.
15. Lower the calrod unit into the fryer.
16. Replace the filtered shortening and/or add new shortening as required.
17. Cover the fryer.
18. Return tools and materials to proper storage.

Equipment in a Commercial Kitchen

19. Clean the work area.

Evaluation Criteria	Rating
• Safety precautions observed	_____
• Food cooked to proper doneness	_____
• Food appealing to the eye	_____

Evaluator's Comments _____



Equipment in a Commercial Kitchen

Assignment

Operate a Tilting Brazier

Name _____ Overall Rating _____

Date _____

Instructions

When you are ready to perform this task, ask your instructor to observe the procedure and rate your performance using the evaluation criteria.

Tools, Equipment, and Materials

- Tilting brazier
- Food to be prepared

Procedure

1. Turn the tilt wheel to its upright, level position.
2. Turn the thermometer setting to the desired temperature, according to recipe directions.
3. Place the food in the brazier.
4. Close the lid (unless you are drying a product, reducing a stock or frying).
5. Cook the food according to recipe directions.
6. Remove the food from the brazier.

Caution: Allow steam to escape through the steam vent before opening the cover.

7. Clean the brazier.

Note: Follow the procedure in the next assignment or the manufacturer's instructions.

8. Return tools and materials to proper storage.
9. Clean the work area.

Evaluation Criteria	Rating
• Safety precautions observed	_____
• Food cooked to proper doneness	_____
• Food appealing to the eye	_____

Evaluator's Comments _____

Equipment in a Commercial Kitchen



Equipment in a Commercial Kitchen

Assignment

Clean a Tilting Brazier

Name _____ Overall Rating _____

Date _____

Instructions

When you are ready to perform this task, ask your instructor to observe the procedure and rate your performance using the evaluation criteria.

Tools, Equipment, and Materials

- Tilting brazier
- Scouring pad
- Scraper
- Splash guard
- Clean cloths
- Detergent solution

Procedure

1. Turn off the power switch.
2. Raise the cover.
3. While pan is still warm, flush with water to remove all loose food particles.
4. Place a splash guard in front of the pouring lip to guide water to the floor drain and prevent splashing.
5. Tilt the pan to remove water.
6. Return pan to its upright position.
7. Fill pan with detergent solution.
8. Scrub the pan thoroughly:
 - Scrub the cover.
 - Scrub the pouring lip.
 - Scrub the frame.
 - Scrub the outside surfaces.
9. Tilt the pan to remove the water.
10. Rinse the pan inside and out.
11. Sanitize the pan.
12. Rinse again.
13. Return the pan to its upright position.
14. Allow the inside to air dry.
15. Wipe the outside of the pan with a clean, dry cloth.
16. Close the cover.

Equipment in a Commercial Kitchen

17. Return tools and materials to proper storage.

18. Clean the work area.

Evaluation Criteria	Rating
• Safety precautions observed	_____
• Tilting brazier thoroughly clean and ready for next use	_____

Evaluator's Comments _____



Equipment in a Commercial Kitchen

Assignment

Operate a Steamer

Name _____ Overall Rating _____

Date _____

Instructions

When you are ready to perform this task, ask your instructor to observe the procedure and rate your performance using the evaluation criteria.

Tools, Equipment, and Materials

- Steamer
- Food pan
- Food to be cooked

Procedure

1. Set up the steamer according to the supervisor's instructions.
2. Check the steam gauge for the correct operating steam pressure for the type of food being cooked.
Note: Some steamers have a "ready" light instead of a pressure gauge. If adequate pressure has not been reached, notify your instructor.
3. Place the food in a proper size pan according to the recipe.
4. Open the steamer door.
5. Place the pan on the pull-out shelf.
6. Close the door.
7. Lock the door:
 - Wheel lock steamer
 - Fasten the door catch.
 - Push the steam valve handle to its front position.
 - Move the wheel at the front clockwise until the compartment seals.
 - **Note:** On wheel operated steamers, do not tighten the door wheel excessively. If steam leaks appear during cooking, the wheel should be tightened slightly.
 - Safety shut-off valve steamer
 - Engage the hasp with the locking cam to the right.
 - Press the lever into position against the face of the door.
8. Turn on the steam.
 - On a wheel lock steamer, pull the lever to turn on the steam.
 - With a safety shut-off valve steamer, pressing the lever into position automatically turns on the steam.

Equipment in a Commercial Kitchen

9. Set the timer according to the recipe.

- **Note:** If the timer is set, the steamer will operate for the specified period of time. If not set, the steamer will operate until manually shut off.

10. Open the steamer when cooking is complete.

Note: Reverse the locking procedure to open the steamer.

Caution: After loosening the wheel, allow steam to escape before opening the door.

11. Remove the food from the steamer.

12. Clean the steamer.

Note: Follow the procedure in the next assignment, or manufacturer's instructions.

13. Return tools and materials to proper storage.

14. Clean the work area.

Evaluation Criteria	Rating
• Safety precautions observed	_____
• Food cooked to proper doneness	_____
• Food appealing to the eye	_____

Evaluator's Comments _____

Equipment in a Commercial Kitchen

Assignment

Clean a Steamer

Name _____ Overall Rating _____

Date _____

Instructions

When you are ready to perform this task, ask your instructor to observe the procedure and rate your performance using the evaluation criteria.

Tools, Equipment, and Materials

- Steamer
- Gong brush
- Clean cloths
- Detergent solution

Procedure

1. Turn off the steam.
2. Allow the steamer to cool.
3. Turn the center wheel counterclockwise to open the steamer.
4. Remove the shelves.
5. Take the shelves to the pot and pan sink.
6. Scrub the tops and bottoms of the shelves.
7. Rinse the shelves.
8. Allow the shelves to air dry on a clean surface.
9. Scrub the steamer chambers inside and out.
10. Rinse the chambers.
11. Close the steamer.
12. Turn the steamer on for one minute.
13. Turn off the steamer.
14. Open the steamer.
15. Allow the steamer to air dry.
16. Replace the shelves.
17. Wipe off the outside and top of the steamer.
18. Leave the steamer doors slightly open.
19. Return tools and materials to proper storage.
20. Clean the work area.

Equipment in a Commercial Kitchen

Evaluation Criteria	Rating
• Safety precautions observed	_____
• Steamer thoroughly clean and ready for next use	_____

Evaluator's Comments _____



Equipment in a Commercial Kitchen

Assignment

Operate a Steam-Jacketed Kettle

Name _____ Overall Rating _____

Date _____

Instructions

When you are ready to perform this task, ask your instructor to observe the procedure and rate your performance using the evaluation criteria.

Tools, Equipment, and Materials

- Steam-jacketed kettle
- Food to be cooked
- Water (as necessary)
- Skimmer, paddle or ladle

Procedure

1. Set up the steam-jacketed kettle according to the supervisor's instructions.
 - Check the water level gauge to verify that the water level is between minimum and maximum readings.
 - Check the pressure gauge, which should read between 20 and 30 PSI below the zero mark when the unit is cold.
2. If the kettle is a tilting model, adjust to an upright, level position.
3. If the kettle is stationary, place the strainer over the drain off outlet at the bottom of the kettle.
4. Fill the kettle with food or water.
 - **Note:** Food or water should not exceed three-quarters of the capacity of the kettle. Preheat the water if necessary.
5. Turn on the steam control valve, if the unit is so equipped.

Caution: Valves, lines and jackets are extremely hot when steam is on.

- Turn the dial clockwise.
 - Open the valve completely for the highest temperature.
 - Close the valve partially for simmering.
6. If the unit has a power switch and thermostat, turn the power switch to "ON" and set the thermostat to the desired temperature.
 7. Complete cooking according to the directions on the recipe.
 8. Close the steam control valve, or turn the thermostat to "OFF" and then press the power switch to "OFF."
 9. Remove the food to prevent overcooking.
 - If the unit is stationary, liquid may be drawn off through the draw-off valve before the food is removed.

Equipment in a Commercial Kitchen

- Food may be strained from the broth.
- Food may be poured if the kettle tilts.
- Food may be skimmed with a skimmer.

10. Clean the steam-jacketed kettle.

Note: Follow the procedure in the next assignment or the manufacturer's instructions.

11. Return tools and materials to proper storage.

12. Clean the work area.

Evaluation Criteria	Rating
• Safety precautions observed	_____
• Food cooked to desired doneness	_____
• Food removed from kettle promptly to avoid overcooking	_____

Evaluator's Comments _____

Equipment in a Commercial Kitchen

Assignment

Clean a Steam-Jacketed Kettle

Name _____ Overall Rating _____

Date _____

Instructions

When you are ready to perform this task, ask your instructor to observe the procedure and rate your performance using the evaluation criteria.

Tools, Equipment, and Materials

- Steam-jacketed kettle
- Long handled gong brush
- Clean cloths
- Detergent solution

Procedure

1. Turn off the steam or power switch.
 - Make certain that the thermostat is in the "OFF" position.
 - Allow kettle to cool slightly.

Note: The unit will clean more easily if it is still warm.

2. Open the drain, if applicable.

Note: Tilting kettles will not have drains.

3. Flush the kettle.
4. Close the drain, if applicable.
5. Remove the drain screen, if applicable.
6. Fill the kettle with water to cover the highest food line.
7. Add detergent solution.
8. Scrub the kettle inside and outside.
9. Open the valve and allow the solution to drain.

Note: If the kettle tilts, the solution may be poured out.

10. Scrub the internal valve assembly.
11. Rinse the kettle.
12. Close the drain, if applicable.
13. Allow the inside of the kettle to air dry.
14. Wipe the outside of the kettle.
15. Close the cover.

Note: Smaller and older kettles may not have covers.

Equipment in a Commercial Kitchen

16. Return tools and materials to proper storage.

17. Clean the work area.

Evaluation Criteria	Rating
• Safety precautions observed	_____
• Steam jacketed kettle thoroughly clean and ready for next use	_____

Evaluator's Comments _____



Equipment in a Commercial Kitchen

Assignment

Use a Steam Table

Name _____ Overall Rating _____

Date _____

Instructions

When you are ready to perform this task, ask your instructor to observe the procedure and rate your performance using the evaluation criteria.

Tools, Equipment, and Materials

Steam table
Water

Procedure

Moist heat steam table

1. Close the drain.
2. Add hot water to the desired level.
3. Turn on the heating element.
4. Set the temperature control to the desired level.

Caution: Check the water level often; do not allow the unit to go dry.

5. Hold the food at the recommended safe temperature until it has been served.

Dry heat steam table

1. Turn on the heat source to the desired temperature.

Caution: Do not add water to a dry heat steam table.

2. Hold the food at the recommended safe temperature until it has been served.
3. Clean the steam table.

Note: Follow the procedure in Job Sheet 22 or the manufacturer's directions.

4. Return tools and materials to proper storage.
5. Clean the work area.

Evaluation Criteria	Rating
• Safety precautions observed	_____
• Steam table thoroughly clean and ready for next use	_____

Evaluator's Comments _____

Equipment in a Commercial Kitchen



Equipment in a Commercial Kitchen

Assignment

Clean a Steam Table

Name _____ Overall Rating _____

Date _____

Instructions

When you are ready to perform this task, ask your instructor to observe the procedure and rate your performance using the evaluation criteria.

Tools, Equipment, and Materials

- Steam table
- Gong brush
- Clean cloths
- Detergent solution
- Stainless steel polish

Procedure

Electric steam table

Caution: Water must never come into contact with the heating elements.

1. Turn off the steam table.
2. Scrub the exterior of the wells.
3. Rinse with hot water.
4. Wash the cabinet and containers.
5. Wash the lids to the wells.
6. Replace the containers and lids.

Moist well steam table (after each use)

1. Turn off the heat source.
2. Drain the water.
3. Wash the front and back of the steam table.
4. Wash the top of the steam table.
5. Wipe the steam table dry.

Moist well steam table (after the last meal of the day)

1. Turn off the heat source.
2. Add detergent to the water in the steam well.
3. Scrub the inside of the steam table.
4. Drain the detergent solution.
5. Rinse the steam well.
6. Wipe the surrounding frame.

Equipment in a Commercial Kitchen

7. Wash the well covers.
8. Rinse the well covers.
9. Wash the front and back of the steam table.
10. Rinse the front and back.
11. Wipe all surfaces dry.
12. Polish as needed.

Note: In areas with hard water, steam tables should be de-limed weekly.

13. Return tools and equipment to proper storage.
14. Clean the work area.

Evaluation Criteria	Rating
• Safety precautions observed	_____
• Oven preheated proper temperature before inserting food	_____
• Pans evenly spaced in oven	_____
• Food cooked to desired doneness	_____

Evaluator's Comments _____

Equipment in a Commercial Kitchen

Assignment

Operate a Conventional Oven

Name _____ Overall Rating _____

Date _____

Instructions

When you are ready to perform this task, ask your instructor to observe the procedure and rate your performance using the evaluation criteria.

Tools, Equipment, and Materials

- Conventional oven
- Pan of food to be cooked
- Oven mitt or pot holder

Procedure

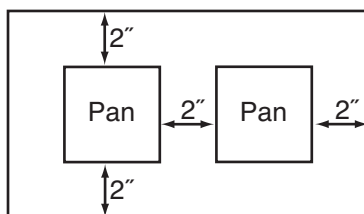
Note: This procedure is written for a gas oven. Begin with Step 2 for an electric oven.

1. Turn the temperature control switch to medium or high.
2. Turn the thermostat to the desired temperature.
3. Allow the oven to preheat to the desired temperature.
4. When the proper temperature has been reached, place the food in the oven.

Note: The temperature should be checked with an accurate internal oven thermometer.

5. Load the oven evenly (Figure 1).
 - If only one pan is used, it should be centered on the middle rack.
 - If more than one pan is used, pans should be evenly spaced.
 - Pans should be at least two inches away from the door and walls of the oven.
 - Pans should be at least two inches apart.

Caution: Do not rest heavy pans on the open oven door.



6. Cook the food as directed in the recipe.
 - Note:** Follow the recipe for cooking time and testing for doneness.
7. Remove the cooked food from the oven.

Equipment in a Commercial Kitchen

Caution: Use an oven mitt or a pot holder when handling hot ovenware.

- 8. Turn off the oven.
- 9. Return tools and materials to proper storage.
- 10. Clean the work area.

Evaluation Criteria	Rating
• Safety precautions observed	_____
• Oven preheated proper temperature before inserting food	_____
• Pans evenly spaced in oven	_____
• Food cooked to desired doneness	_____

Evaluator's Comments



Equipment in a Commercial Kitchen

Assignment

Clean a Conventional Oven

Name _____ Overall Rating _____

Date _____

Instructions

When you are ready to perform this task, ask your instructor to observe the procedure and rate your performance using the evaluation criteria.

Tools, Equipment, and Materials

- Conventional oven
- Long-handled metal scraper
- Long-handled brush
- Gong brush
- Clean cloths
- Detergent solution
- Stainless steel polish

Procedure

Daily cleaning

1. Turn off the oven; allow oven to cool.
2. Remove the shelves from the oven.
3. Take the shelves to the pot and pan sink.
4. Wash the shelves.
5. Allow the shelves to air dry.
6. Scrape any burned particles from the inside of the oven.
7. Brush out the inside of the oven.
8. Replace the shelves.
9. Wash the outside of the oven door.
10. Wash the outside of the frame.
11. Rinse the washed areas.
12. Wipe all surfaces dry.

Weekly cleaning

1. Turn off the oven; allow oven to cool.
2. Remove the shelves.
3. Take the shelves to the pot and pan sink.
4. Scrub the shelves.
5. Rinse the shelves.

Equipment in a Commercial Kitchen

6. Allow the shelves to air dry.
7. Scrape any burned particles from the inside of the oven.
8. Brush out the inside of the oven.
9. Brush the shelf ledges.
10. Brush the door crevices.
11. Scrub the inside of the oven.
12. Scrub the shelf ledges.
13. Scrub the inside and outside of the door.
14. Scrub the oven frame.
15. Rinse the inside and outside of the oven.
16. Wipe the outside of the oven dry.
17. If the oven has a stainless steel finish, apply stainless steel polish.
18. Replace the shelves.
19. Return tools and equipment to proper storage.
20. Clean the work area.

Evaluation Criteria	Rating
• Safety precautions observed	_____
• Oven thoroughly clean and ready for next use	_____

Evaluator's Comments _____

Equipment in a Commercial Kitchen

Assignment

Operate a Convection Oven

Name _____ Overall Rating _____

Date _____

Instructions

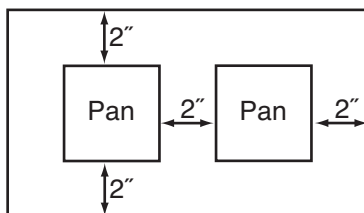
When you are ready to perform this task, ask your instructor to observe the procedure and rate your performance using the evaluation criteria.

Tools, Equipment, and Materials

- Convection oven
- Pan of food to be cooked
- Oven mitt or pot holder

Procedure

1. Turn the master switch on.
2. Turn the thermostat to the desired temperature.
 - **Note:** On some models, the fan switch must also be turned on and/or the fan speed selected (high or low) before proceeding.
3. Allow the oven to reach the desired temperature.
 - **Note:** Check the temperature with an internal oven thermometer.
4. Place the pan of food in the oven.
5. Load the oven evenly (Figure 1).
 - If only one pan is used, it should be centered on the middle rack.
 - If more than one pan is used, pans should be evenly spaced.
 - Pans should be at least two inches away from the door and walls of the oven.
 - Pans should be at least two inches apart.



6. Cook the food as directed in the recipe.

Note: Convection ovens cook more quickly than conventional ovens; recipes for conventional ovens will need lower temperatures – decrease by 25 to 50 degrees Fahrenheit – and less time – decrease by one-third.

7. Remove the cooked item from the oven.

Caution: Use an oven mitt or potholder when handling hot bakeware.

Equipment in a Commercial Kitchen

- 8. Turn the master switch off.
- 9. Return tools and materials to proper storage.
- 10. Clean the work area.

Evaluation Criteria	Rating
• Safety precautions observed	_____
• Oven preheated to proper temperature before loading	_____
• Pans evenly placed in oven	_____
• Food cooked to desired doneness	_____

Evaluator's Comments _____



Equipment in a Commercial Kitchen

Assignment

Clean a Convection Oven

Name _____ Overall Rating _____

Date _____

Instructions

When you are ready to perform this task, ask your instructor to observe the procedure and rate your performance using the evaluation criteria.

Tools, Equipment, and Materials

Convection oven
Long-handled metal scraper
Long-handled brush
Clean cloth
Gong brush
Detergent solution
Stainless steel polish

Procedure

Daily cleaning

1. Turn off the oven.
2. Allow the oven to cool.
3. Remove the shelves from the oven.
4. Take the shelves to the pot and pan sink.
5. Scrub the shelves in detergent solution.
6. Rinse the shelves and allow them to air dry.
7. Scrape any burned particles from the inside of the oven.
8. Brush out the inside of the oven.
9. Brush the shelf ledges and the door crevices.
10. Replace the shelves.
11. Wash the outside of the door.
12. Wash the outside of the frame.
13. Rinse the washed areas.
14. Wipe all surfaces dry.

Weekly cleaning

1. Turn off the oven; allow the oven to cool.
2. Remove the shelves and side racks.
3. Take the shelves and side racks to the pot and pan sink.

Equipment in a Commercial Kitchen

4. Scrub the shelves and side racks.
5. Rinse the shelves and side racks.
6. Allow the shelves and side racks to air dry.
7. Scrape any burned particles from the inside of the oven.
8. Brush out the inside of the oven.
9. Brush the door crevices.
10. Scrub the inside of the oven.
11. Scrub the inside and outside of the oven door.
12. Scrub the frame.
13. Rinse the inside and outside of the oven door.
14. Replace the clean side racks and shelves.
15. Wipe the outside of the oven dry.
16. Apply stainless steel polish to the outside of the unit, if applicable.
17. Return tools and materials to proper storage.
18. Clean the work area.

Evaluation Criteria	Rating
• Safety precautions observed	_____
• Oven thoroughly clean and ready for next use	_____

Evaluator's Comments _____

Equipment in a Commercial Kitchen

Assignment

Operate a Microwave Oven

Name _____ Overall Rating _____

Date _____

Instructions

When you are ready to perform this task, ask your instructor to observe the procedure and rate your performance using the evaluation criteria.

Tools, Equipment, and Materials

Microwave oven
Microwave safe cooking dish
Food to be cooked
Oven mitt or pot holder

Procedure

Note: Microwave ovens are frequently used for thawing, heating to room temperature, heating to an edible temperature, and precooking. When using a microwave, the operator should follow cooking time guides as specified in a microwave cookbook as these vary dramatically from those of a conventional oven.

Caution: Microwave ovens vary widely in cooking power (wattage). Before using a microwave oven, read the manufacturer's guidelines for the particular type of oven.

1. Place food no more than three inches deep in the cooking dish.

Note: Use only microwave safe cooking containers of such materials as paper, glass or plastic. Sealed pouches should have vent holes to allow for the escape of steam.

Caution: Metal of any kind should never be used in the microwave oven. Sparks or fire may occur.

2. Open the oven door.
3. Place the food in the oven.
4. Close the oven door.
5. Set the timer for the desired cooking time.
6. Select the appropriate power setting.

Note: Some ovens are equipped with a keypad which has individual settings for time and temperature for specific menu items.

7. Cook the food according to the recipe.

Note: To equalize the rate of heating, liquid and semi-liquid food should be stirred during the cooking process. In some ovens, the timer will have to be reset if the door is opened. For casseroles and foods that splatter easily, a paper towel should be placed on top of the food container during cooking.

8. Remove the food when cooking is complete.

Caution: An oven mitt or pot holder may be necessary to handle the microwave-safe container, particularly if the food has not been allowed to stand.

Equipment in a Commercial Kitchen

9. Clean the microwave oven.

Note: Follow the procedure in the next activity.

10. Return tools and equipment to proper storage.

11. Clean the work area.

Evaluation Criteria	Rating
• Safety precautions observed	_____
• Food cooked in microwave safe dish	_____
• Food cooked to desired doneness	_____

Evaluator's Comments _____



Equipment in a Commercial Kitchen

Assignment

Clean a Microwave Oven

Name _____ Overall Rating _____

Date _____

Instructions

When you are ready to perform this task, ask your instructor to observe the procedure and rate your performance using the evaluation criteria.

Tools, Equipment, and Materials

- Microwave oven
- Clean cloths
- Paper towels
- Mild detergent solution

Procedure

1. Unplug the microwave oven before cleaning.
2. Let the oven cool, if necessary.
3. Remove the trays.
4. Remove the splatter shield.
5. Wash the trays and splatter trays in mild detergent solution.
6. Rinse the trays and splatter shield.
7. Wipe the trays and splatter shield dry.
8. Wipe the inside of the oven with paper towels to remove any spills.
9. Wash the inside of the oven with mild detergent solution.
10. Rinse the inside of the oven.
11. Wipe the inside of the oven dry.
12. Replace the trays and splatter shield.
13. Wash the inside of the door with mild detergent solution.
14. Inspect the door area for dents or cracks in the seal.

Caution: Notify instructor if any dents or cracks are found, as they will allow microwave leakage.

15. Rinse the inside of the door.
16. Wipe all cleaned surfaces dry.
17. Return tools and materials to proper storage.
18. Clean the work area.

Equipment in a Commercial Kitchen

Evaluation Criteria	Rating
• Safety precautions observed	_____
• Microwave oven thoroughly clean and ready for next use	_____

Evaluator's Comments _____



Equipment in a Commercial Kitchen

Assignment

Operate a Rotary Toaster

Name _____ Overall Rating _____

Date _____

Instructions

When you are ready to perform this task, ask your instructor to observe the procedure and rate your performance using the evaluation criteria.

Tools, Equipment, and Materials

Rotary toaster
Pastry brush
Bread
Margarine or butter
Serving pan

Procedure

Note: Steps 3 through 5 are for gas models only.

1. Set the thermostat to five.
2. Turn the switch on, allowing basket rotation to begin.
3. Insert a lighted match into the lighter hole.
4. Open the gas valve.
5. Upon ignition, inspect the flames.

Note: The front and back flames should be the same size and as large as possible without yellow tips.

6. Preheat the toaster for 10 to 15 minutes.
7. Test the degree of doneness by running two slices of bread through the toaster.
8. Adjust the thermostat as necessary.
9. Run the desired number of bread slices through the toaster.

Caution: If toast becomes stuck in a basket, do not attempt to remove it manually or with a utensil, as burns or electrocution may result. Allow the unit to run until the toast is dislodged or the burned fragments fall out on their own.

10. Brush margarine or butter on the toast.
11. Stack finished toast slices in the serving pan.
12. Turn off the toaster.
13. Return tools and materials to proper storage.
14. Clean the work area.

Equipment in a Commercial Kitchen

Evaluation Criteria	Rating
• Safety precautions observed	_____
• Bread toasted to desired degree as indicated pleasing color	_____

Evaluator's Comments _____



Equipment in a Commercial Kitchen

Assignment

Clean a Rotary Toaster

Name _____ Overall Rating _____

Date _____

Instructions

When you are ready to perform this task, ask your instructor to observe the procedure and rate your performance using the evaluation criteria.

Tools, Equipment, and Materials

- Rotary toaster
- Small stiff-bristled brush
- Clean cloths
- Detergent solution

Procedure

1. Turn off the heat source.
2. Leave baskets rotating while allowing the rotary toaster to cool.
3. When cool, turn the basket rotation switch off and disconnect the power.
4. Remove the toast guide.
5. Remove the crumb tray at the bottom of the toaster.
6. Brush all dry crumbs from the guide, tray and surrounding table top.
7. Wash the toaster frame with a clean cloth dipped in detergent solution.
8. Wash the area under the toaster.
9. Wash the guide, tray and surrounding table top.
10. Rinse all areas with a clean, damp cloth.
11. Wipe the toaster frame and parts dry.
12. Replace the toast guide and crumb tray.
13. Return tools and materials to proper storage.
14. Clean the work area.

Evaluation Criteria	Rating
• Safety precautions observed	_____
• Rotary toaster thoroughly clean and ready for next use	_____

Evaluator's Comments _____

Equipment in a Commercial Kitchen



Equipment in a Commercial Kitchen

Assignment

Operate a Range

Name _____ Overall Rating _____

Date _____

Instructions

When you are ready to perform this task, ask your instructor to observe the procedure and rate your performance using the evaluation criteria.

Tools, Equipment, and Materials

- Range
- Stock pot
- Skillet
- Food handling tools and utensils as needed
- Pot holder or oven mitt
- Recipe
- Food to be cooked

Procedure

Using a flat top range

Note: The uses for a flat top range are varied; simmering, stewing, holding and warming are the most common uses.

1. Preheat the flat top range to the desired temperature.
2. Place the food in the stock pot.
3. Place the stock pot on the range top.

Note: Large stock pots may require two people to lift to and from the range top.

4. Cook the food as directed in the recipe.
5. Remove the stock pot from the range.
6. Turn off the range top.
7. Clean up any spills.

Caution: The range top is designed to retain and radiate heat; the flat top remains hot for a period of time after the range is turned off.

Using the burner grids

Note: Frying, sautéing and braising are the most common cooking methods performed on the burners.

1. Place a skillet on the burner grid.
2. Place the food in the skillet.
Note: Coat the skillet with oil or shortening if specified in the recipe.
3. Turn on the heat and set the burner to the specified temperature.
4. Cook the food according to the recipe.

Equipment in a Commercial Kitchen

5. Remove the skillet from the burner grid.

Caution: The skillet handle may become dangerously hot during cooking; use a pot holder or oven mitt when removing a hot skillet from the range.

6. Turn off the heat.
7. Wipe up any spills or spatters.
8. Return tools and equipment to proper storage.
9. Clean the work area.

Evaluation Criteria	Rating
• Safety precautions observed	_____
• Food cooked on a flat top range according to recipe	_____
• Food cooked on burner grids according to recipe	_____

Evaluator's Comments _____



Equipment in a Commercial Kitchen

Assignment

Clean a Range

Name _____ Overall Rating _____

Date _____

Instructions

When you are ready to perform this task, ask your instructor to observe the procedure and rate your performance using the evaluation criteria.

Tools, Equipment, and Materials

- Range
- Gong brush
- Clean cloths
- Scraper
- Detergent solution
- Stainless steel polish

Procedure

Note: The range should be cleaned daily.

1. Allow range to cool.
2. Clean flat top range.
 - Loosen all burned particles with a scraper.
 - Scrub the top of the range with detergent solution.
Note: Use only a very small amount of water on the range top.
 - Clean the back of the range top.
 - Rinse the cleaned areas.
 - Wipe all surfaces dry.
3. Clean burner grids.
 - Remove the burner grids from the top of the range.
 - Take the grids to the pot and pan sink.
 - Scrub the grids in detergent solution.
 - Rinse the grids.
 - Wipe the grids dry.
 - Replace the burner grids on top of the range.
4. Scrub the outside of the range; front, back and sides.
5. Rinse the cleaned areas.
6. Wipe all outside surfaces dry.
7. Polish all trim with stainless steel polish.

Equipment in a Commercial Kitchen

- 8. Return tools and materials to proper storage.
- 9. Clean the work area.

Evaluation Criteria	Rating
• Safety precautions observed	_____
• Range thoroughly cleaned and ready for next use	_____

Evaluator's Comments _____



Equipment in a Commercial Kitchen

Assignment

Operate a Broiler

Name _____ Overall Rating _____

Date _____

Instructions

When you are ready to perform this task, ask your instructor to observe the procedure and rate your performance using the evaluation criteria.

Tools, Equipment, and Materials

- Broiler
- Brush
- Spatula or tongs
- Pot holders
- Cooking oil
- Meat to be broiled
- Waste fat container

Procedure

1. Preheat broiler for approximately 15 minutes before use.
2. Adjust temperature control to the desired temperature.
3. Coat the grid with cooking oil as necessary to prevent sticking.
4. When the grid has reached the proper temperature, place the meat on the grid using a spatula or tongs.

Note: Allow excess marinade or juices to drain before placing food under the broiler.

5. Position the grid an appropriate distance from the broiler for the degree of doneness desired.
 - Rare—One to two inches from the heat source
 - Medium—Three to four inches from the heat source
 - Well done—Four inches from the heat source

Note: If meat is to be cooked well done, it should be cooked slower and longer.

6. Broil the meat on one side for half of the cooking time.

Note: The meat should be browned.
7. Turn the meat and broil it for the remaining time on the other side.
8. Season the meat on the cooked side.
9. Remove the meat from the grid when cooked to the desired degree of doneness.
10. Turn off the broiler.
11. Empty the grease into the waste fat container.
12. Return tools and equipment to proper storage.
13. Clean the work area.

Equipment in a Commercial Kitchen

Evaluation Criteria	Rating
• Safety precautions observed	_____
• Grid positioned for proper broiler intensity	_____
• Meat cooked to desired doneness	_____

Evaluator's Comments _____



Equipment in a Commercial Kitchen

Assignment

Clean a Broiler

Name _____ Overall Rating _____

Date _____

Instructions

When you are ready to perform this task, ask your instructor to observe the procedure and rate your performance using the evaluation criteria.

Tools, Equipment, and Materials

- Broiler
- Long-handled scraper
- Waste fat container
- Gong brush
- Clean cloths
- Detergent solution

Procedure

1. Turn off the broiler.
2. Allow the broiler to cool.
3. Remove the grid, if applicable, and proceed to Step 4. If grid is stationary, proceed to Step 6.
4. Take the grid to the pot and pan sink.
5. Soak the grid in detergent solution.
6. Scrape any burned particles from the sides of the broiler.
7. Remove the grease tray.
8. Empty the grease into the waste fat container.
9. Take the grease tray to the pot and pan sink.
10. Scrub the broiler grid and the grease tray.
11. Rinse the grid and grease tray.
12. Allow the grid and grease tray to air dry.
13. Wash the inside of the broiler.
14. Wash the outside and top of the broiler.
15. Rinse the inside, outside and top of the broiler.
16. Wipe all areas dry.
17. Replace the grease tray.
18. Replace the grid (if applicable).
19. Lock the grid into position.
20. Test the grid to see if it will roll out and lock (if applicable).

Equipment in a Commercial Kitchen

- 21. Push the grid back into the broiler unit.
- 22. Return tools and equipment to proper storage.
- 23. Clean the work area.

Evaluation Criteria	Rating
• Safety precautions observed	_____
• Broiler properly assembled so grid will roll out and lock	_____
• Broiler thoroughly clean and ready for next use	_____

Evaluator's Comments _____



Equipment in a Commercial Kitchen

Assignment

Operate a Grill

Name _____ Overall Rating _____

Date _____

Instructions

When you are ready to perform this task, ask your instructor to observe the procedure and rate your performance using the evaluation criteria.

Tools, Equipment, and Materials

- Grill
- Long-handled spatula or tongs
- Cooking oil or shortening
- Food to be grilled

Procedure

1. Turn on and preheat the grill.
2. Coat the grill with a thin film of cooking oil or shortening to season the cooking surface.
3. Allow the oil to remain on the grill for two minutes.
4. Wipe surplus oil from the grill.
5. Set the grill to the desired temperature.
6. Place the food items on the grill surface.

Note: Even rows with working space between the food items allows for ease and consistency in cooking.

7. Cook the food according to recipe directions.

Note: Use a long-handled spatula or tongs for turning food. Be careful of splattering grease when turning foods. Scrape drippings into the grease trap between each load.

8. Remove the cooked food from the grill.
9. Turn off the grill.
10. Clean the grill.

Note: Follow the procedure in Job Sheet 36 or the manufacturer's directions.

11. Return tools and equipment to proper storage.
12. Clean the work area.

Evaluation Criteria	Rating
• Safety precautions observed	_____
• Food cooked to proper doneness	_____
• Food has an appealing appearance	_____

Equipment in a Commercial Kitchen

Evaluator's Comments _____



Equipment in a Commercial Kitchen

Assignment

Clean a Grill

Name _____ Overall Rating _____

Date _____

Instructions

When you are ready to perform this task, ask your instructor to observe the procedure and rate your performance using the evaluation criteria.

Tools, Equipment, and Materials

- Grill
- Pumice stone, grill brick or grill screen
- Flexible spatula
- Clean cloths
- Cooking oil
- Waste grease container

Procedure

1. Turn off the grill.
2. Scrape loose food particles into the grease trap.
3. Let the grill cool.
4. Turn the grill to "LOW."
5. Rub the grill with a pumice stone, grill brick or grill screen.

Note: Rub with the grain of the metal, not across it. Use this procedure only on a cast iron grill surface. On newer models with a polished steel or chrome surface, wipe down with a damp cloth only.

6. Scrape the loosened particles into the grease trap.

Note: Be sure to remove all dust particles left by the grill brick.

7. Clean the grill with a damp cloth.

Note: Do not forget the back and sides of the grill.

8. Remove the grease trap.
9. Empty the collected particles into the trash can.
10. Take the grease trap to the pot and pan sink.
11. Wash the grease trap in detergent solution.
12. Rinse the grease trap.
13. Let the grease trap air dry.
14. Replace the grease trap.
15. Season the grill.

Note: Consult the manufacturer's directions to see if this procedure is necessary.

Equipment in a Commercial Kitchen

- Place a small amount of cooking oil on a clean cloth.
- Rub the grill with the oiled cloth.

Note: Rub with the grain of the metal, not across it.

16. Return tools and materials to proper storage.

17. Clean the work area.

Evaluation Criteria	Rating
• Safety precautions observed	_____
• Grill thoroughly clean and ready for next use	_____

Evaluator's Comments _____



Equipment in a Commercial Kitchen

Assignment

Use Platform Scales

Name _____ Overall Rating _____

Date _____

Instructions

When you are ready to perform this task, ask your instructor to observe the procedure and rate your performance using the evaluation criteria.

Tools, Equipment, and Materials

- Platform scales
- Food to be weighed

Procedure

1. Turn lock to allow scales to move freely.
2. Place the food to be weighed on the platform.
3. Read the weight of the food on the indicator dial.

Note: Add weights to the counterbalance hook if needed.

4. Add to or remove from the amount of food on the platform to obtain a precise amount required for a recipe.
5. Remove the food from the scales.
6. Lock the scales immediately.

Note: Platform scales should never be left unlocked.

7. Return tools and equipment to proper storage.
8. Clean the work area.

Evaluation Criteria	Rating
• Correct weight of food obtained	_____
• Scales locked immediately after use	_____

Evaluator's Comments _____

Equipment in a Commercial Kitchen



Equipment in a Commercial Kitchen

Assignment

Clean a Work Table

Name _____ Overall Rating _____

Date _____

Instructions

When you are ready to perform this task, ask your instructor to observe the procedure and rate your performance using the evaluation criteria.

Tools, Equipment, and Materials

- Work table
- Scraper
- Gong brush
- Clean dry cloths
- Detergent solution
- Sanitizing solution

Procedure

Note: Thoroughly clean the work table once a week. Follow steps 1 through 8 to clean the table throughout the day and at the end of each day.

1. Remove all scraps and debris from the table top.
2. Discard scraps and debris in a waste container.
3. Scrub the top and sides of the table.
4. Rinse the scrubbed areas.
5. Sanitize the table top.
6. Let the table top air dry.
7. Wipe the sides of the table.
8. Wipe the shelf.
9. Remove all utensils from the drawers.
10. Remove the drawers from the table.
11. Take the drawers to the pot and pan sink.
12. Scrub the drawers inside and out.
13. Rinse the drawers.
14. Dry the drawers.
15. Wipe the drawer frames.
16. Rinse the drawer frames and wipe them dry.
17. Return the drawers to the table.
18. Put clean utensils back in the drawers.

Equipment in a Commercial Kitchen

- 19. Return tools and materials to proper storage.
- 20. Clean the work area.

Evaluation Criteria	Rating
• Safety precautions observed	_____
• Work table thoroughly cleaned outside and in drawers	_____
• Clean utensils returned to proper storage in drawers for next use	_____

Evaluator's Comments _____



Equipment in a Commercial Kitchen

Assignment

Clean a Can Opener

Name _____ Overall Rating _____

Date _____

Instructions

When you are ready to perform this task, ask your instructor to observe the procedure and rate your performance using the evaluation criteria.

Tools, Equipment, and Materials

- Can opener
- Brush
- Clean cloths
- Detergent solution
- Sanitizing solution

Procedure

Caution: This piece of equipment is one of the most frequent causes of food contamination. Use special care when cleaning it.

1. Remove the can opener from the base plate.
2. Take the can opener to the pot and pan sink.
3. Scrub the blade and all parts.

Caution: Pay close attention to the area behind the blades.

4. Rinse the can opener.
5. Allow the can opener to air dry on a clean surface.
6. Inspect the can opener for cleanliness.
7. If any areas are still dirty, repeat Steps 3 through 6.
Note: The blade and other parts may be removed from can openers for further cleaning.
8. Sanitize food contact surfaces according to the directions on the sanitizing solution container.
9. Scrub the base plate attached to the table.
10. Rinse the base plate.
11. Replace the can opener on the base plate.
12. Return tools and materials to proper storage.
13. Clean the work area.

Equipment in a Commercial Kitchen

Evaluation Criteria	Rating
• Safety precautions observed	_____
• Can opener thoroughly cleaned and double checked	_____
• Can opener reassembled for next use	_____

Evaluator's Comments _____



Equipment in a Commercial Kitchen

Assignment

Operate a Blender

Name _____ Overall Rating _____

Date _____

Instructions

When you are ready to perform this task, ask your instructor to observe the procedure and rate your performance using the evaluation criteria.

Tools, Equipment, and Materials

- Blender
- Rubber scraper
- Food to be blended

Procedure

1. Follow manufacturer's instructions for assembling the food chamber and agitator.
2. Place the food chamber on the base.
3. Place the food to be blended in the food chamber.

Note: Consult the manufacturer's instructions for food items which can and cannot be blended in the food chamber.

4. Place the lid on the food chamber.
5. Secure the lid.

Caution: Keep the lid on the food chamber at all times when operating blender.

6. Connect the power cord.
7. Turn the unit on and select the appropriate speed setting for the type of blend desired.
Note: The speed may be changed without stopping the blender.
8. Turn the blender off when the ingredients reach the proper consistency.
9. Remove the food chamber from the base, remove the lid, and empty the blended contents using a rubber scraper.
10. Unplug the blender.
11. Clean the blender.
Note: Follow the procedure in Job Sheet 41 or the manufacturer's instructions.
12. Return tools and materials to proper storage.
13. Clean the work area.

Equipment in a Commercial Kitchen

Evaluation Criteria	Rating
• Safety precautions observed	_____
• Food blended to degree required by recipe	_____
• Lid on at all times when operating blender	_____

Evaluator's Comments _____



Equipment in a Commercial Kitchen

Assignment

Clean a Blender

Name _____ Overall Rating _____

Date _____

Instructions

When you are ready to perform this task, ask your instructor to observe the procedure and rate your performance using the evaluation criteria.

Tools, Equipment, and Materials

- Blender
- Clean cloths
- Detergent solution

Procedure

1. Unplug the blender.
2. Remove the food chamber from the base.
3. Take the food chamber and lid to the pot and pan sink.
4. Disassemble the food chamber and agitator according to the manufacturer's instructions.
5. Wash the food chamber, agitator, and lid in detergent solution.

Caution: Do not submerge the blender base in water.

6. Rinse all parts thoroughly.
7. Sanitize all parts.
8. Allow the blender parts to dry.
9. Wipe the blender base with a clean cloth.
10. Polish the blender with a dry cloth.
11. Return tools and materials to proper storage.
12. Clean the work area.

Evaluation Criteria	Rating
• Safety precautions observed	_____
• Blender thoroughly clean and ready for next use	_____

Evaluator's Comments _____

