



3055 BA SANGAM COLLEGE

PH: 6674003/9264117 E-mail: basangam@connect.com.fj



Worksheet 8

School: Ba Sangam College

Year:1202

Subject: Home Economics





Name: _____

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|---------------------------------|--|
| Strand | 2 HEC 12.2 Food and Nutrition |
| Sub strand | HEC 1 2. 2.1 Kitchen Safety Hygiene and Management |
| Content Learning Outcome | HEC 12.2. 1.1 Distinguish features of industrial kitchen and the use of advanced kitchen equipment. |

INDUSTRIAL KITCHEN EQUIPMENT

There are three groups of industrial kitchen equipment:

1. FOOD PREPARATION

| | | | |
|--|---|---|---|
| Stick blenders An immersion blender is a kitchen appliance to blend ingredients or puree food in the container in which they are being prepared. |  | Blast chiller Blast chilling is a method of cooling food quickly to a low temperature that is relatively safe from bacterial growth. |  |
| Dough sheeters These sheeters are suitable for sheeting and stretching any kind of dough: yeast, croissants, puffed pastries, pizza or other kinds of dough to the required thickness. These sheeters are designed to ensure the highest degree of performance and efficiency. |  | Ice-cream machine This machine is used to make ice-cream of different flavors in an industrial kitchen. |  |

| | | | |
|--|--|---|---|
| <p>Saucer Portioner: This is used for portioning food such as sauce, desserts etc.</p> |  | <p>Chopping boards: used for cutting food. Different colors for different use</p>  |  |
| <p>Coffee machine Coffeemakers is used to brew coffee.</p> |  | <p>Melon baller A spoon like utensil with a sharp edge used for cutting ball-shaped pieces from the pulp of a fruit.</p> |  |
| <p>Blow Torch A blowtorch, or blow lamp, is a fuel-burning tool used for applying flame and heat to various applications.</p> |  | | |

Activity

(10 marks)

1. A blow torch is also known as _____ . (1 mark)
2. State the purpose of the following kitchen equipment's: (9 marks)
 - a. Stick blender _____
 - b. Blast chiller _____
 - c. Dough sheeters _____
 - d. Ice cream machine _____
 - e. Sauce portioner _____
 - f. Coffee machine _____
 - g. Melon baller _____
 - h. Blow torch _____
 - i. Chopping boards _____