**WEEK 3 YEAR 12 HOME ECONOMICS**

**STRAND 2 SUBSTRAND HEC12.2.1 KITCHEN SAFETY HYGIENE AND MANAGEMENT**

**CLO: HEC 12.2.1.1 Distinguish features of industrial kitchen and the use of advanced kitchen equipment.**

**LESSON 66**

**FEATURES OF INDUSTRIAL KITCHEN**

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| 1. Architecture

Look at the bones of the building and consider whether architectural features, such as high ceilings, exposed beams, original floorboards and large windows, are present.2. Wooden floorboards Are an alternative to polished concrete floors and will suit the industrial theme well.3. Stainless steel It’s favored by professional chefs due to its hygienic nature and can be used for bench tops, cupboard doors and drawers, and shelving. It is prone to scratches and streaks but a good stainless-steel cleaner will assist.4. Freestanding units’ Freestanding units are a great alternative to built-in cabinetry or islands. They are often used in industrial and commercial kitchens due to their flexible nature and the lack of wall cupboards ensures the focus is on the exposed brick wall.5. Exposed brickwork and pipes  Consider leaving any pipes or ducting exposed, and also removing plaster to expose brickwork. Copper water pipes bring warmth and originality to the kitchen.6. Vintage bar stools For an industrial scheme, scour antique stores for original, prelove barstools, like the ones in this loft conversion. Look for materials such as wood and metal. | 7. Metal furnitureIndustrial-style dining furniture includes pre-loved wooden tables – the more scratched and tarnished the better – and metal chairs.8. Open shelvingChoose open shelving instead of wall cabinets to create a hardworking, industrial environment. They can be used to display treasures, vintage finds, or practical everyday items.9. A bold use of black Embraces the Industrial style – carry the theme through to all elements including the flooring, lighting, joinery, furniture and cabinetry/bench tops. 10. Pressed metal Pressed metal is now easily available and adds to the industrial vibe of a kitchen. It can be left in its natural silver state or painted any colour. 11. Statement lighting Industrial pendant lights are popular and easy to come by nowadays, and large metal lights can be sprayed in any colour to suit the overall scheme. The decision to hang four in a row here really makes a statement. 12. Large Windows For industrial kitchen to allow light to enter the kitchen. It also assists in natural ventilation. |

**LESSON 67**

**INDUSTRIAL KITCHEN EQUIPMENT**

There are three groups of industrial kitchen equipment:

1. FOOD PREPARATION

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| **Knives** is a cutting tool with a cutting edge or blade and is held by the hand.     |  Kitchen knives and knife-sharpener Royalty Free Vector Image |
| **Food mixers** industrial mixers and blenders are used to mix or blend a wide range of materials used in different industries including the food. They are mainly used to mix different materials using different types of blades to make a good quality homogeneous mixture. |  China B25 Industrial Food Mixer Photos & Pictures - Made-in-china.com |
| **Meat slicer** a meat slicer, also called a slicing machine, deli slicer or simply a slicer, is a tool used in butcher shops and delicatessens to slice meats and cheeses  |  Amazon.com: Super Deal Commercial Stainless Steel Semi-Auto Meat ... |
| **Stainless steel table tops** is favored by professional chefs due to its hygienic nature. It is prone to scratches and streaks but a good stainless-steel cleaner will assist |  Amazon.com: Seville Classics Commercial-Grade NSF Top Work Table ... |
| **Salad spinner** also known as a "salad tosser", is a kitchen tool used to wash and remove excess water from salad greens. It uses centrifugal force to separate the water from the leaves in order to keep the greens from going limp and enable salad dressing and oil to stick to the leaves. |  Chef Master 90008 Red 5 Gallon Salad Spinner / Dryer without Brake |
| Digital scale A digital scale is a measurement device used to measure the weight or mass of an object or substances. They are generally quite accurate and consistent even when used over extended periods of time.  | Amazon.com: CGOLDENWALL High Precision Lab Digital Scale ...  |
| Digital cooking thermometer Remotely displays food's temperatures and time elapsed while it's cooking Programmable control panel for cooking by precise temperature or time Alarm sounds when cooking time or desired temperature reached. |  LCD Digital Kitchen Food Thermometer Probe Cooking Baking BBQ Meat ... |
| Kitchen knife sharpener Honing is realigning the edge of the blade; stropping is fine sharpening the blade with a leather material without removing any metal material thereby producing a very sharp edge. |  PriorityChef Knife Sharpener Review: Simple and Fairly Effective |
| Stick blenders An immersion blender, or stick blender is a kitchen appliance to blend ingredients or puree food in the container in which they are being prepared. |  Cuisinart® Smart Stick® Variable Speed Hand Blender |
| Blast chiller Blast chilling is a method of cooling food quickly to a low temperature that is relatively safe from bacterial growth.  |  China Stainless Steel Air Blast Freezer - China Shock Freezer ... |
| Dough sheeters are suitable for sheeting and stretching any kind of dough: yeast, croissants, puffed pastries, danish, flaky pastries, savory dough, soft pastry dough as well as stiff pizza or other kinds of dough to the required thickness.  |  Bakemax BMFRS02 Floor Model Dough Sheeter, Reversible, 20 1/2 ... |
| Ice-cream machine this machine is used to make ice-cream of different flavors in an industrial kitchen.   |  Amazon.com: Hard Ice Cream Machine, DENSHINE Commercial Desktop ... |
| Chopping boards: used for cutting food. Different colors for different use  |  Colour Coded Chopping Board | AJ Stuart  |
| Saucer Portioner: This is used for portioning food such as sauce, desserts etc. |  Sauce portioners - GGMGastro |
| Coffee machine Coffeemakers or coffee machines are cooking appliances used to brew coffee.  |  One Industrial Coffee Machine And Cup Stock Photo, Picture And ... |
| Melon baller A spoon like utensil with a sharp edge used especially for cutting ball-shaped pieces from the pulp of a fruit.  |  Amazon.com: SCI Scandicrafts Stainless Steel Double Sided Melon ... |
| Blow Torch a blowtorch, or blowlamp , is a fuel burning tool used for applying flame and heat to various applications. |  Master Appliance GT-70 General Industrial Professional Butane ... |
| **LESSON 68** |
| **2. COOKING** |
| Commercial Brazier A cooking device consisting of a container of live coals covered by a grill or thin metal top upon which the food, usually meat, is placed.  |  Vigor 20 Qt. Stainless Steel Aluminum-Clad Heavy-Duty Brazier with ... |
| Commercial fry pans A shallow, long handled pan used for frying food. Also called skillet  |  Pin on Cookware |
| Commercial stock pot is traditionally used to make stock (cooking) or broth, which can be the basis for cooking more complex recipes |  Stainless Steel Commercial Stock Pot, Rs 12000 /piece, Pradeep ... |
| Double broilers a cooking utensil consisting of two saucepans fitting together so that the contents of the upper can be cooked or heated by boiling water in the lower  |  Amazon.com: RSVP International MDB-1IN 1-quart Induction Double ... |
| Commercial saucepans A metal container of moderate depth, usually having a long handle and sometimes a cover for stewing, boiling  |  Demeyere 92124 Commercial low sauté pan without lid 24cm ... |
| Stainless potsA type of steel resistant to corrosion as a result of the presence of large amounts of chromium. It is also more stable and less prone to leaching |  China Stainless Steel Pot Set Kitchenware Pot Sets - China ... |

 **Kitchen Equipment**

**3. Serving - Types of Glasses**

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| Old Fashion glass: This glass is a classic for serving spirits neat without ice or cocktails poured over ice (on the rocks). The glass is named after the old fashioned cocktail, which is whiskey or bourbon served over ice with lemon twist. High ball glass (center). These are used mainly for mixed drinks but they also work for soft drinks.  |  Luigi Bormioli Classico SON.hyx® Double Old Fashioned Glasses (Set ... |
| Brandy/Cognac/whiskey: Brandy glasses, also called snifters, are designed to have a short and stout tulip shape to help the drinkers take in aroma and flavor. |  6 x 400ml Crystal Cognac Glasses Brandy Glass Whiskey Glasses ... |
| Beer glasses Robust beer is best served in large, wide glasses. Regular pint glasses, which are tapered like tumblers would also work well. Wheat beer glass (second from left) is tall and slender; the shape allows more room for the foamy head and makes the aroma much more pronounced.  |  10 Types of Beer Glasses to Complement Your Beer |
| Sparkling wine/Champagne These drinks do best in glasses that hold in the bubbles, not the ones that let them escape. Ideally a white wine glass would work very well, because it helps with aroma, but the bubbles dissipate too quickly.  |  Buy LSA International Savoy Champagne Flutes - Set of 2 - Platinum ...  |
| Red Wine/ White Wine The unique shape of wine glasses is for a reason-it’s there to help you notice aroma and flavor. The shape also allows you to swirl the wine to release the aroma compounds that contribute to flavor.  |  Glasses for Cava and sparkling wines | Spanish Wine Lover |

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 **LESSON 69**

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| Parts of a GlassInstant Expert: The Body Parts of Every Wine Glass | **SUSTAINABLE USE OF ENERGY EFFICIENT KITCHEN EQUIPMENT**. 1. Many cooks prefer gas because it's easier to control temperatures; and doesn't waste much heat when the cooking is done. 2. With electricity, the most efficient stoves are those that use induction elements, which transfer electromagnetic energy directly to the pan, leaving the cook-top itself relatively cool and using less than half the energy of standard coil elements. 3. Energy Star rating, available for kitchen appliances including stoves, refrigerators, freezers, and dishwashers. |

Table setting

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| Casual Breakfast/Lunch Table setting should include a dinner fork, dinner knife and teaspoon. Start with a dinner plate, soup bowl, bread & butter plate (for toast or muffins), butter knife, water tumbler, juice glass and a cup and saucer for either coffee or tea. The napkin should be placed to the left of the fork. |  Breakfast Table Setting Stock Illustration - Download Image Now ... |
| Dinner Table setting should include a butter knife, salad fork, dinner fork, dinner knife and teaspoon. Start with a dinner plate, water glass, napkin and even a placemat for looks. The napkin should be placed to the left of the forks. |  How to set a table for dinner |
| Formal Dinner Table setting should include a butter knife, salad fork, dinner fork, dinner knife, soup spoon and teaspoon. Start with a dinner plate, napkin, water glass, wine glass, soup bowl and a bread & butter plate. The napkin should be placed to the left of the forks. The butter spreader may be placed on top of the bread and butter plate. A dessert spoon and dessert fork may be placed above the dinner plate. |  How to Set a Formal Dinner Table | Dinner table, Formal dining ... |
| European Table setting should include a butter knife, European-size dinner fork, U.S.-sized dinner fork, fish fork, fish knife, a European-sized dinner knife, soup spoon and teaspoon. Start with bread & butter plate, salad plate, water glass, red and white wine glasses, a champagne glass and a napkin, which should be folded and placed on top of the salad plate. A European-style setting is intended especially for formal occasions. European-sized flatware is generally larger and heavier that traditional U.S. flatware. |  How to Set a Formal Dinner Table | Martha Stewart |
| Banquet/Brunch Table setting should include salad forks, dinner forks, dinner knives and teaspoons. Start with dinner plates, napkins, water glasses, salad bowls, vegetable bowls and candles for looks. Napkins should be placed on top of the salad plate. | Setting the Table: Thanksgiving Style – Wine Sisterhood: Women who ... |

**LESSON 70**

**Meal service**

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| Meal service equipment  | Picture |
| Bain-marie A bain-marie ( also known as a water bath), a type of heated bath, is a piece of equipment used in science, industry, and cooking to heat materials gently and gradually to fixed temperatures, or to keep materials warm over. |  Cold Bain Marie at Rs 48000 /piece(s) | Bain Marie | ID: 9124799812 |
| Chafing Dish The chafing dish could be used at table or provided with a cover for keeping food warm on a buffet |  Choice Economy 8 Qt. Full Size Stainless Steel Chafing Dish |
| Carving station Carving stations are designed to provide an appealing place to cut roasted meats in front of the guests. Carving stations also ensure that the meat stays fresh and juicy, as it does not need to sit out in the air for long before getting onto the plate. They come equipped with 0, 1 or 2 bulbs. The bulbs are designed to keep the meat warm. |  Cal-Mil 810-53 Cut-Mate High Heat Carving Station (Lamp not ... |
| Salad bar 1. Most salad bars provide lettuce, chopped tomatoes, assorted raw, sliced vegetables (such as cucumbers, carrots, celery and green or red bell peppers), dried bread croutons, bacon bits, shredded cheese, and various types of salad dressing.  | Salad Bar « Roche Bros. Supermarkets |
| Tongs Tongs are a tool used to grip and lift objects, of which there are many forms adapted to their specific use.  |  Vogue Colour Coded Black Serving Tongs 300mm - CB153 - Buy Online ... |
| Glass cake stand This Cake Stand is great display piece for all baked goods and the added glass lid to keeps them fresh  |  Glass Domed Cake Plate/Punch Bowl | Williams Sonoma |

**REVISION QUESTIONS**

1. State the function of the following meal service equipment:

1. Chafing dish
2. Glass cake stand

2. List two kitchen appliances that has energy star rating available on them.

3. Explain the **use** of a carving station in food service.

4. Identify the type of table setting shown in the illustration below:

5. Study the diagram given below and answer the questions that follow.

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| Description: Related image |

1. Identify **one** industrial kitchen **feature** illustrated above. Explain the **importance** of the feature mentioned in (i) above in an industrial kitchen.

6. Briefly discuss as why stainless steel counter tops are ideal for industrial kitchen.

7. Identify the equipment that is ideal for stewing and boiling in the industrial kitchen.

8. State the advantage of free standing units in the kitchen

9. List 4 key architectural features of an industrial kitchen.