

KITCHEN LAY OUT AND EQUIPMENT





complete

the main activities in the kitchen are

D__LIV__RY

STOR__GE

__OOD PR__PARATI__N

COO__ING

__OLDING

SE__VICE

W__S__ING __P

W__ST__D__SPOS__L





reorder

in the kitchen food is ...

- prepared
- cooked
- delivered
- stored
- cleaned





match



STORAGE



DELIVERY

SERVICE

FOOD PREPARATION



COOKING

HOLDING



WASHING UP



WASTE DISPOSAL



find the intruder

1 frying cooking roasting grilling boiling

2 pastry section hot holding chilled holding waste

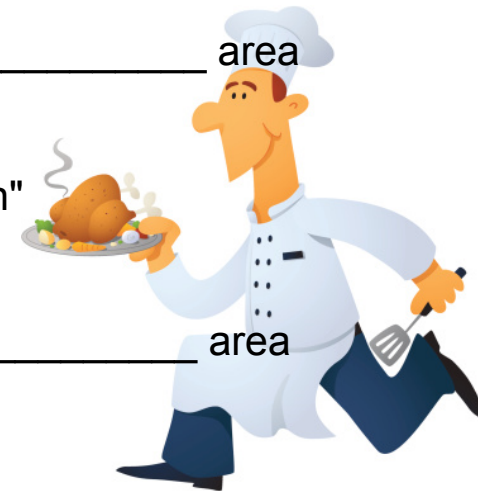
3 cleaned store cooked delivered prepared





complete

- 1 the main activities in the kitchen are carried out in _____ different areas
- 2 food is cooked in the _____ area
- 3 food is delivered and stored in the _____ area
- 4 food is cleaned and prepared in the _____ area
- 5 the first area is called " _____ in"
- 6 we can find a waste disposal in the _____ area





True False

in a kitchen ...

- 1 in the first area food is stored in freezers and storage cabinets
- 2 the second area is near the back entrance
- 3 the integrated cooking appliances are in the second area
- 4 pasta is stored in the first area
- 5 vegetables are trimmed in the second area

T	F
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rearrange

-
- 1 needs professional layout a well the kitchen designed

 - 2 in second cleaned food and prepared cooking area the is for

 - 3 food the in first freezers is delivered in area stored and

 - 4 cooked food third the is area in

 - 5 area waste disposed second the is in





word search

W	A	S	H	K	M	H	C	O	L	D
A	F	I	S	H	B	E	A	I	D	R
S	M	H	I	T	N	A	A	T	E	Y
T	E	O	D	I	C	C	K	T	L	G
E	A	T	S	H	L	S	E	E	E	O
E	N	I	P	L	E	A	T	S	R	O
C	U	L	I	N	A	R	Y	N	Y	D
C	D	I	N	I	N	G	R	O	O	M

MEAT	WASH	CUISINE	DRY GOOD	HOT
PLEATS	BAKE	CULINARY	EAT	MEAN
SEE	CLEAN	DISH	FISH	
WASTE	COLD	DINING ROOM	HAT	



thanks to the latest technological innovations
modular kitchen equipment includes:

- gas or electric ranges with open burners or radiant plates
- pasta cookers
- fryers
- grills and griddles
- ovens
- steamers



bratt pans or braising pans



salamanders

food preparation worktops

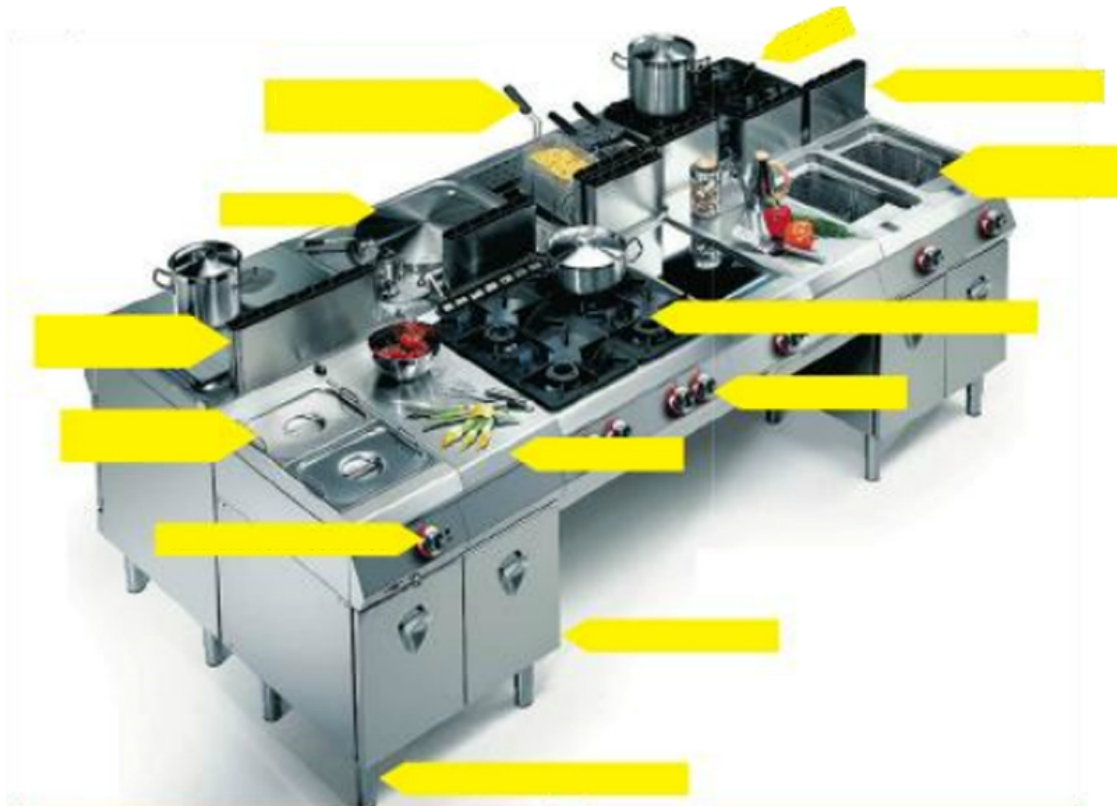
dish-washers





match

- bain marie appliances
- neutral unit
- internal shelves
- temperature control
- legs with adjustable feet
- fry top with radiant plates
- backsplash panels
- fryers with basket lifting
- boiling pan
- range
- hob with open burners and grates
- pasta cookers with basket lifting
- control knobs





complete sentences

is used
are used

1 pasta cooker

2 storage units

3 control knob

4 range grates

5 bain marie appliances

6 basket lifting

7 neutral unit

8 adjustable feet

to adapt the height of a table
as a worktop while cooking
to place the pans on them
to store oil, salt, etc.
to reduce or raise the heat
to remove the food from oil
to cook by steam
to cook pasta



match

there are several types of oven to perform specific cooking functions

convection oven

conveyor or tunnel oven

microwave oven

dry air combined cooking steam oven

pizza oven

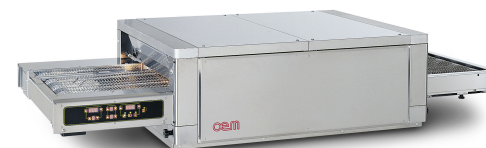
ideal for hot sandwiches

ideal for quick and efficient cooking

ideal for pizza

ideal for baked dishes

ideal to vacuum, steam, hold, stew, boil, etc.





cold storing

refrigerators/blast chillers/blast freezers

roll-in blast chillers/blast freezers

walk-in freezer





match

drain board

storage drawer

open gas burners

storage cabinet

knob

work top

water mixer

sink

oven

floor

hood

sink well

