

# The Commercial Kitchen

**Directions:** Fill in the blanks as you read the section in the textbook or listen to lectures and view demonstrations.

## Commercial Kitchen Layout

The layout of a commercial kitchen is based on:

1. \_\_\_\_\_
2. \_\_\_\_\_
3. \_\_\_\_\_

## Work Stations and Work Sections

1. Work Stations: \_\_\_\_\_  
\_\_\_\_\_
2. Work Sections: \_\_\_\_\_  
\_\_\_\_\_

## The Cooking Line

- |          |          |
|----------|----------|
| 1. _____ | 4. _____ |
| 2. _____ | 5. _____ |
| 3. _____ |          |

6. The cooking line determines: \_\_\_\_\_  
\_\_\_\_\_

## Work Flow

1. Work Flow: \_\_\_\_\_
2. Mise en place: \_\_\_\_\_  
\_\_\_\_\_
3. Work Simplification: \_\_\_\_\_  
\_\_\_\_\_
4. Range of Motion: \_\_\_\_\_  
\_\_\_\_\_

# Receiving and Storage Equipment

**Directions:** Fill in the blanks as you read the section in the textbook or listen to lectures and view demonstrations.

## The Receiving Area

1. Receiving: \_\_\_\_\_  
\_\_\_\_\_
2. Receiving Equipment: \_\_\_\_\_
3. When receiving shipments of food:
  - a) \_\_\_\_\_
  - b) \_\_\_\_\_
  - c) \_\_\_\_\_
  - d) \_\_\_\_\_
  - e) \_\_\_\_\_

## Storing Food

1. Store food properly: \_\_\_\_\_
2. Follow FIFO: \_\_\_\_\_

## Types of Refrigerators and Freezers

- |          |          |
|----------|----------|
| 1. _____ | 3. _____ |
| 2. _____ | 4. _____ |

## Shelving Units

- |          |          |
|----------|----------|
| 1. _____ | 3. _____ |
| 2. _____ | 4. _____ |

## Storage Bins and Containers

- |          |          |
|----------|----------|
| 1. _____ | 3. _____ |
| 2. _____ |          |

# Preparation and Cooking Equipment

**Directions:** Fill in the blanks as you read the section in the textbook or listen to lectures and view demonstrations.

## Preparation Equipment

1. \_\_\_\_\_
2. \_\_\_\_\_
3. \_\_\_\_\_
4. \_\_\_\_\_

5. \_\_\_\_\_
6. \_\_\_\_\_
7. \_\_\_\_\_

## Heating Sources

1. \_\_\_\_\_
2. \_\_\_\_\_
3. \_\_\_\_\_

4. \_\_\_\_\_
5. \_\_\_\_\_
6. \_\_\_\_\_

## Cooking Equipment

1. \_\_\_\_\_
2. \_\_\_\_\_
3. \_\_\_\_\_
4. \_\_\_\_\_
5. \_\_\_\_\_
6. \_\_\_\_\_
7. \_\_\_\_\_
8. \_\_\_\_\_

9. \_\_\_\_\_
10. \_\_\_\_\_
11. \_\_\_\_\_
12. \_\_\_\_\_
13. \_\_\_\_\_
14. \_\_\_\_\_
15. \_\_\_\_\_
16. \_\_\_\_\_

## Clean-Up Equipment

1. \_\_\_\_\_
2. \_\_\_\_\_

3. \_\_\_\_\_

# Holding and Service Equipment

**Directions:** Fill in the blanks as you read the section in the textbook or listen to lectures and view demonstrations.

## Holding Equipment

1. Holding equipment should: \_\_\_\_\_  
\_\_\_\_\_
2. Steam Table: \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_
3. Bain Marie: \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_
4. Overhead Warmers: \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_
5. Proofing/Holding Cabinet: \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

## Service Equipment

- |          |          |
|----------|----------|
| 1. _____ | 5. _____ |
| 2. _____ | 6. _____ |
| 3. _____ | 7. _____ |
| 4. _____ | 8. _____ |

## Hotel Pan Sizes

1. \_\_\_\_\_
2. \_\_\_\_\_
3. \_\_\_\_\_