

Chapter 10 Knives and Smallwares

Section 10.1 Knives



Note Taking

Directions As you read, write notes, facts, and main ideas in the Note Taking column. Write key words and short phrases in the Cues column. Then summarize the section in the Summary box.

Cues	Note Taking
<ul style="list-style-type: none"> • stainless steel and high-carbon stainless steel are most common metals used in knives • chiffonade: to finely slice or shred • whetstone: a sharpening stone for knives 	<p>KNIFE CONSTRUCTION</p> <ul style="list-style-type: none"> • Knives are the most commonly used kitchen tools <p>KNIFE SKILLS</p> <ul style="list-style-type: none"> • Because you will use a knife for many different tasks, it is important to know how to use a knife properly <p>KNIFE SAFETY AND CARE</p> <ul style="list-style-type: none"> • Sanitize and clean knives after each use and store them properly
<p style="text-align: center;">Summary</p> <p>Chefs use a variety of knives to prepare food.</p>	

Chapter 10 Knives and Smallwares

Section 10.2 Smallwares



Note Taking

Directions As you read, write notes, facts, and main ideas in the Note Taking column. Write key words and short phrases in the Cues column. Then summarize the section in the Summary box.

Cues	Note Taking
<ul style="list-style-type: none">• smallwares: hand tools, pots, and pans used for cooking • all tools and utensils must be thoroughly cleaned and sanitized using a three-compartment sink	<p>SMALLWARES SELECTION</p> <ul style="list-style-type: none">• Every restaurant has a supply of smallwares for cooking <p>CLEANING AND SANITATION</p> <ul style="list-style-type: none">• To clean smallwares, scrape and pre-rinse
<p style="text-align: center;">Summary</p> <p>Smallwares include hand tools, cookware, and measuring tools.</p>	