

FIRST TERM SS2 E-LEARNING NOTES

SUBJECT CATERING CRAFT PRACTICE

Week 1: Care and maintenance of kitchen equipment- storage of various kitchen equipment and foods

Week 2: Principles of cooking methods. (boiling)e.g., stocks, soups, and sauces.

Week 3: Principles of cooking methods (roasting and grilling frying) e.g. fish beef and poultry

Week 4: Principles of cooking methods –hors d’ oeuvres, sweets and farinaceous dishes. (demonstration practical: stocks, soups and sauces-steamed egg custard.)

Week 5: Practical: demonstration on roasting, frying and grilling, hors d’ oeuvres and farinaceous dishes

Week 6: Principles of cooking methods (baking) e.g. pastry and confectionery.

WEEK SEVEN: Mid term test

Week 8: Principles of cooking methods (baking) e.g. pastry and confectionery

Week 9: Practical: demonstration on baking- yeast mixtures e.g. bread, doughnuts.

Week 10: Demonstration on baking cake mixtures and decorations.

WEEK ONE:

DATE.....

TOPIC: CARE AND MAINTENANCE OF KITCHEN EQUIPMENT- STORAGE

OF VARIOUS KITCHEN EQUIPMENT AND FOODS

SUB TOPIC 1: REVISION

SUB TOPIC2: STORAGE OF VARIOUS KITCHEN EQUIPMENT AND FOODS

Storage of Various Kitchen Equipment

This sub-topic brings us to the schedule of the store keeper. To store kitchen equipment there are dry and wet loving goods and equipment but for day equipment:

1. Storage must be cool, well-lit and well ventilated
2. Storage should be off the floor or in bins
3. Issue goods in rotation, that is, last in last out.
4. Stack items so that stock rotation is simple to operate
5. Arrange items in such a way that they can easily be checked

Cleanliness and safety of storage areas High standard of hygiene are essential in the store:

Personnel must:

- a. Wear clean clothing
- b. Be clean in themselves
- c. Be particular with regard to hand washing
- d. Have clean hygienic habits

Floors must:

- a. Be kept clear
- b. Be cleaned of any spillage at once
- c. Be in good repair

Shelving must:

- a. Be kept clean and easy to clean
- b. Not be overloaded

Cleaning materials must be:

- a. Kept away from foods
- b. Stored with care and marked dangerous if they are dangerous chemicals
 - Windows and, where appropriate, doors must be fly- and bird-proof.
 - Walls should be clean and, where any access by rodents is possible, sealed.
 - Equipment such as knives, scales etc must be:
 - Thoroughly cleaned
 - Stored so that cross-contamination is prevented
 - Cloths for cleaning should be of the disposable type.
 - Surfaces should be cleaned with an anti-bacterial cleaner.
 - All bins should have lids and kept covered
 - All empties should be stacked in a safe area with care

SPECIAL STORAGE POINTS TO ADHERE TO

1. Always comply with 'best before' or 'use by' dates.
2. All old stock should be brought forward with each new delivery

3. Commodities with strong smells or flavours should be stored as far away as possible from those foods that readily absorb flavor; strong-smelling cheese should not be stored near eggs, as in instance.
4. Bread should be kept in a well-ventilated container with a lid. Lack of ventilation causes condensation and encourages mould. Cakes and biscuits should be stored in airtight tins.
5. Stock must be inspected regularly, particularly cereals and cereal products, to check for signs of mice or weevils.
6. Tinned goods should be unpacked, inspected and stacked on shelves. When inspecting tins, the following points should be checked for blown tins-this is where the ends of the tins bulge owing to the formation of gases either by bacteria growing on food or by the food attacking the tri-plate.
7. All blown tins should be thrown away as the contents are dangerous and the use of the content may cause food poisoning. Dented tins should be used as soon as possible.
8. Due to the use of fewer preserving additives, many bottled foods none need to be refrigerated once they are opened.
9. Cleaning materials often have a strong smell; therefore, they should be kept in a separate store. Cleaning powders should never be stored near food.

Storage Accommodation: -For the purpose of storage, perishable foods, dry foods and frozen foods are packaged separately and constitute groups. What are the perishable foods? They include meat, poultry, game, fish, dairy produce and fats, vegetables and fruit. Dry foods include cereals, pulses, sugar, flour and such likes, bread, cakes, jams, pickles and other bettered foods and canned foods (cleaning materials can also be included in this section). Frozen foods must be placed immediately into a deep freezer at a temperature of -20°C .

EVALUATION

- What should a caterer do to store dry goods?
- What are the roles of personnel in cleanliness and safety of storage areas.
- What causes the bulge of tinned goods?
- What is your advise of using: a) blown tinned food; b) dented tin food; to caterers?

GENERAL EVALUATION

OBJECTIVE TEST

1. One is not a rule in cleanliness and safety of floor of storage areas?
 - a) Floors must be kept clean; b) floors must be cleaned of any spillage at once; c) floors must be in good repair; d) floors must be white coloured
2. Personnel in catering not be identified with?

- a) Security threats to customers property; b) Wearing clean clothing; c) Being clean with themselves; d) Having clean hygienic habits
- 3. Opened tinned food must be.....
 - a) Thrown away b) Dented c) Refrigerated d) Bulged
- 4. The contents of the tinned are dangerous if the tin is.....
 - a) Blown at ends b) Dented c) Punctured d) Once opened
- 5. Cleaning materials should be stored separately because
 - a) It kills b) It has strong smell c) it is normal to do so d) It attacks other materials
- 6. One is not a perishable food?
 - a) Pulses b) Dairy produce c) Poultry d) Game

ESSAY TEST

- i. Make a Storage Accommodation of food commodities into three (3)
- ii. Give three (3) Storage points to adhere to?
- iii. What must be done or observed when storing dry Kitchen Equipment?

WEEKEND ASSIGNMENT

High Standards of hygiene are essential in the store. Discuss. Page. 423-424 of The Theory of Catering by Faskett&Ceserani.

PRE-READING ASSIGNMENT; Principles of cooking methods(roasting and grilling) e.g. fish beef and poultry

Read about Principles required to carry out, in each cooking method

WEEKEND ACTIVITY

What are the storage rules for perishable foods like:

- a. Meat and poultry
- b. Fish
- c. Vegetables

Pages 421-422, **The Theory of Catering** by Foskett and Ceserami

WEEK TWO (2)

DATE:.....

TOPIC: Principles of cooking methods. (boiling)e.g., stocks, soups, and sauces.

SUB-TOPIC 1: Stocks

Stocks is a liquid in which bones, fish, meat, vegetables or cereals are cooked to extracted the flavor and soluble food substances. It a liquid containing some soluble nutrients and flavours extracted by prolonged and gentle...

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