

## Chapter 5 Outline

- The Preparing Control Point
  - Preparing and Inventory
  - Preparing and People
  - Preparing and Equipment
  - Preparing and Facilities
  - Preparing and Change
  - Preparing and Food Safety
- The Cooking Control Point
  - Cooking and Inventory
  - Cooking and People
  - Cooking and Equipment
  - Cooking and Facilities
  - Cooking and Change
  - Cooking and Food Safety
- The Holding Control Point
  - Holding and Inventory
  - Holding and People
  - Holding and Equipment
  - Holding and Facilities
  - Holding and Change
  - Holding and Food Safety

## Competencies

1. List the special food safety concerns, the riskiest food products, and measures for reducing risks at the preparing control point. (pp. 129–134)
2. Describe personal hygiene standards for preparation staff, and explain the role of the master food production planning worksheet. (pp. 134–135)
3. Identify the equipment used at the preparing control point, and describe its proper care and installation. (pp. 135–142)
4. Outline the three objectives of the cooking control point, and identify measures for reducing risks at this control point. (pp. 142–144)
5. Describe the use and care of equipment used to heat food. (pp. 144–149)
6. Describe the use and care of miscellaneous food service equipment. (pp. 149–150)
7. Describe measures for protecting inventory at the holding control point. (pp. 151–152)
8. Describe equipment used at the holding control point. (pp. 152–157)