

Chapter 10 Outline

Types of Food Service Equipment
Preparation Equipment
Cooking Equipment
Other Food Service Equipment
Sanitation Equipment in Food Service
Maintaining Food Service Equipment
Equipment Maintenance Needs
Equipment Warranties
Equipment Consultants and Contractors
Appendix A
Appendix B

Competencies

1. Describe food preparation equipment and identify types of ranges and ovens. (pp. 343–348)
2. Describe broilers, tilting braising pans, griddles, deep-fat fryers, steam cookers, ventilation hoods, and common non-cooking food service equipment: holding tables, hot and cold beverage equipment, refrigerators and freezers, and ice machines. (pp. 349–354)
3. Describe dishwashing machines and waste disposals, and summarize food service equipment maintenance issues. (pp. 354–362)
4. Describe food service equipment warranties, consultants, and contractors. (pp. 363–365)