**T.L.E Reviewer**

**Cleaning and Maintaining Kitchen tools, Equipment, and Premises**

**Kitchen Tools and Equipment:**

* **Primary Cooking Equipment** – Includes ranges, ovens, steam kettles, broilers, griddles, fryers and steam cookers, electronic and microwave ovens. **Generally used in heating, partially finished, cooked, and defrosting food**.
* **Auxiliary Cooking Equipment** – Consists of mixers, slicers, cutters, grinders, choppers, mold, blenders, peelers, corers, toasters, waffle irons, egg cookers, coffee makers, food warmers and coolers, racks sinks, refrigerators, freezers, pots, pans, and utensils. **Implements used to perform a specific task providing help or support for principal equipment**.

**General Guides in the Cleanliness and Sanitation of the Kitchen:**

* Physical equipment and kitchen layout **should conducive to good sanitary practice**.
* Dishes, glasses, utensils, tools, and equipment **should be thoroughly cleaned** and properly sanitized.
* Washing Flatware.
* Use of water, bactericide, and detergents.
* **Floors**, **walls**, **ceilings**, **counters**, **tables**, and **chairs** should be **cleaned** **regularly**.
* **Vermin** and **rodents** should be **eliminated** from the kitchen premises.
* **Disposal** of **garbage** and **rubbish** should be done **daily**
* **Adequate** **employee** **supervision**, as well as a program of **educating** **employees** on **sanitation**, should be **maintained**.

**Procedures in Washing Dishes, Cooking Utensils, Glassware and Flatware:**

* **Scraping** and **removal** of **leftover** **food** and **waste** from **soiled** **dishes**.
* **Prerinsing** the **dishes** in **lukewarm** or **cold** **water** to remove food particles of soil that otherwise may “bake” on during the washing process.
* **Washing** in **clean** **water** at **140** **Fahrenheit** or **higher** for 2 **minutes**.

**Cleaning Equipment, Supplies, Materials, and Cleaning Chemicals:**

* **Cleaning** – **Involves the absence of visible dirt**, while **sanitation refers to killing germs and bacteria through the use of sanitizing chemicals** such as disinfectants
* **Cleaning Equipment:**
* **Floor Polisher** – It is used in **scrubbing, stripping, and polishing hard floor surfaces**. It must have an appropriate pad for scrubbing, stripping, and polishing.
* **Wet and Dry Vacuum Cleaner** – It is used to **absorb water on a wet surface and to suck up dust and dirt**, usually from floors and from other surfaces such as upholstery and draperies.
* **Cart or Trolley** – It is used to **keep all cleaning supplies and chemicals** that can be moved from one place to another, thus making cleaning faster and easier.
* **Cleaning Supplies and Materials**:
* **Scouring Pads** – A scouring pad is made of **abrasive materials used to wash up kitchen equipment and dinnerware**. Green scrubbing pads are for scrubbing purposes and are used with scouring powder.
* **Wiping Cloths** **– Highly absorbent cotton cloth used to remove dirt** and easy-to-remove stains. It is also used to absorb water on tables, counters, and work surfaces.
* **Mop with Handle** – This is used for **manual floor mopping**. Clean water must be retained in one bucket while dirty water must be squeezed out into another bucket, while dirty water must be squeezed out into another bucket.
* **Ceiling Broom** – Used to **remove cobwebs** and **dust off the ceiling**.
* **Trash Bag** – A **disposable receptacle used to contain garbage or rubbish**. It is needed to be secured and disposed properly to prevent the spread of bad odor and bacteria.
* **Soft Broom and Stick** – A **soft broom is used for fine surfaces like floors**, while a stuck broom is used for tough surfaces.
* **Sponges** – These are **used to clean fine surfaces**. Wash and rinse sponges after use and make sure that no soap is left in the pad
* **Bucket** – This is **used with a mop for cleaning floors and walls**. Empty the bucket when the water is dirty. Clean and dry after use.
* **Insect Sprayer** – This is **used to fumigate and eliminate pests and mosquitoes**. Use a protective mask while spraying.
* **Cleaning Chemicals:**
* **Insecticides** – **Used to eliminate insects and pests**. Because this is toxic, avoid spraying insecticides into food containers and food items.
* **Disinfectant** – **Used to clean sink and areas with bacterial contaminations**. One cup of disinfectant can be diluted in one gallon of water. Apply solution with a damp cloth, then rinse and dry. Use hand glove when handling chemicals.
* **Drain Cleaners** – **Used to remove clogs in sink drains**. Chemical is poured into sink drains, left to stand for several minutes, and then flushed.
* **Degreaser** – **Used to wipe out grease, oil, and dirt**. Read the label and follow the procedure for degreasing.

**General Rules in Using and Cleaning Kitchen Equipment:**

* **Check electrical equipment before using it**. Check for frayed wires, loose plugs, and connections. Have it repaired if necessary.
* **Handle equipment properly**. Proper handling reduces the need for repair and corrective maintenance.
* **Store equipment in their proper storage after use**. Do not leave them lying around as they may become an obstruction to workers.
* **Read carefully and follow manufacturer’s instructions** on how to use and how to take care of the
* **Have a regular checkup of kitchen equipment** for preventive and corrective maintenance.

**Preparing Appetizers**

**Appetizers:**

* **Appetizers** – **Are an assortment of delicacies, served in small or bite-sized portions**, which also include beverages taken before a meal or main course of a meal to stimulate one’s appetite. They consist a variety of foods such as: And **provide a natural transition to the main meal**. They can fill in lightly the hungry guests as they wait for the main meal.
* **Nuts, cheese, canapés, hors d'oeuvres, fancy cheeses and sandwiches, stuffed eggs, crunchy vegetables with dips, grilled fillets, shrimps, squids, oysters, mussels, cocktail hotdogs, sausages, meat, livers, hams, bacon, and chickens** are commonly served as appetizers. For more formal occasions, **wines or other drinks** may also be served with these appetizers.

**Nutritional Value of Appetizers:**

* Because appetizers are taken lightly, **they can provide nutrients** that can either supplement or complement the nutrients provided for in a major meal.
* Different **appetizers** **contain** a mixture of **protein** (shrimps, fishes, sausages, eggs, meat, hams, bacon, etc.), **vitamins and minerals**, (fruits and vegetables), **carbohydrates** (bread, cakes, pastries, nuts.) and **fats** (cream, cheese, mayo dips, etc.)

**Classification of Appetizers:**

* **Fruit Appetizers** – **These are light and refreshing fruits** in season, fresh or preserved, sliced, drives, or scooped; in ice cream or syrup; frozen, chilled, or thawed; on toothpicks, in glass bowls, in cocktail dishes, and on fruit cups.
* **Canapes** – These are **small pieces of bread, toast or crackers spread or topped with a highly seasoned food mixture** made of any of the following protein and meats like: anchovies, crab meat, shrimps, chickens, meat, eggs, chicken livers, hams, bacon, and etc. with vegetables and spices.
* **Grilled or Over the Coal Appetizers** – These are **commonly served in outdoor functions wherein grilling good takes pla**ce. Marshmallows, meat, chickens, sausages, bacon, livers, hamburgers, shrimps, fish, fillets, squids, oysters, and sometimes fruits and vegetables.
* **Party Bread and Pastries** – These **come in attractive colors, various shapes, and with different fillings** such as peanut butter, jelly, jam, cheese, butter, ham, bacon, and eggs with mayonnaise or salad dressing as the base. Rolls, muffins, puffs, eclairs.
* **Tasty Tidbits** – These **include assorted cheeses, nuts, chips, pickled/dried/preserved fruits** and vegetables served in trays and glass bowls.
* **Vegetable Hor d’oeuvres** – **These are salty, tart, or crisp food that use vegetable slices as the base. They differ slightly with most canapes**, which make use of bread, toast, or crackers as the base, but their filings and toppings are almost similar. This kind of appetizers include celery talks, eggplants, turnips, lettuce, and beets.
* **Beverages** – **These are seasonal or specially prepared drinks, which include punch, a beverage that generally contains a mixture of fruit juice, and some other beverage**, often alcoholic. They can be alcoholic and non-alcoholic. Wine, punch, juices, shakes, coffee, tea, and cocoa.

**Important Steps in Serving Appetizers:**

* **Prepare familiar dishes** – Cook recipes you're confident with to avoid mistakes.
* **Consider your guests** – Think about their **age, gender, job, nationality, religion, and the occasion** when planning the menu.
* **Stick to your budget** – Ensure the **quantity and quality** of food fit the **budget**. Use **economic but tasty recipes** and **existing food stock** if needed.
* **Think seasonal** – During **summer**, serve **cool, light, and refreshing** foods like **fruits, cold drinks, and light sandwiches**.
* **Make food easy to serve** – Choose items that guests can **serve themselves** to **reduce workload** and staffing.
* **Plan ahead** – Make a **complete list**, buy everything in **one trip**, and **double-check** availability.
* **Don’t over/underfeed** – For short events, offer **1–3 light appetizers**. For **long parties**, serve a **variety** like **canapés, hors d’oeuvres, and beverages**.