



Name: \_\_\_\_\_

Hour: \_\_\_\_\_

## VIDEO WORKSHEET

# Review

**Directions:** After watching "Foodservice Equipment & Tools", answer the following questions. Circle True or False

1. Knives can be used to cut meat or whip eggs. TRUE      FALSE
  
2. Braising is used for tougher cuts of meat. Another word for a braising pan is a \_\_\_\_\_.
  
3. Besides size, what else is important in choosing the right pan?
  
4. Material used in pots and pans that may discolor over time with use is \_\_\_\_\_.  
The best but most expensive material for pots is \_\_\_\_\_.
  
5. Measuring instruments in a commercial kitchen include volume measurement, portion control, temperature, and \_\_\_\_\_.
  
6. It is best to keep produce in its original box in a walk in freezer. TRUE      FALSE

7. FIFO means \_\_\_\_\_.

8. Label, Date and Rotate applies only to walk in freezers. TRUE FALSE

9. A mixer is not very versatile kitchen equipment. TRUE FALSE

10. Name four types of ovens found in a commercial kitchen.

11. A steam jacketed kettle provides heat on the entire surface of the kettle. TRUE FALSE

12. An alto sham has unlimited uses in cooking foods. TRUE FALSE



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**First In First Out**

7. FIFO means \_\_\_\_\_.

8. Label, Date and Rotate applies only to walk in freezers.

TRUE

FALSE

9. A mixer is not very versatile kitchen equipment.

TRUE

FALSE

10. Name four types of ovens found in a commercial kitchen.

**Convection, revolving reel or rotisserie, combi or combination, infrared, reconstituting, conventional, salamander, roll in oven.**

11. A steam jacketed kettle provides heat on the entire surface of the kettle.

TRUE

FALSE

12. An alto sham has unlimited uses in cooking foods.

TRUE

FALSE