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
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**

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?
   
   **Materials used**

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**
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