Refrigerating appliances

Refrigerating appliances need to be efficient in preserving food safely at low temperatures to prevent the growth of microorganisms. These are the most important ones:



Read the texts and put these refrigeration appliances in order from coldest (1) to warmest (5).

- blast chillers
- · cold store rooms
- · ice makers

- · top-opening freezers
- · vertical fridges

Read the texts again and decide if these sentences are T (true) or F (false). Correct the false ones.

	T	F
1 You need more than one cold store room to keep different foods apart.		
2 Vertical fridges are the largest type of refrigeration.		
3 You don't need much space for a top-opening freezer.		
4 Blast chillers cool things very quickly.		
5 You can only make ice in an icemaker.		

Cookware

Choosing the right cookware to fit your kitchen's needs is vital to the dayto-day operations of your restaurant. Good-quality pots and pans made of the right
materials really can improve your cooking. Good heat conductors, such as 1copper
and aluminium, and thickness or 'heavy gauge' are the key features of good
cookware. Handles and a lid should be 2sturdy, heatproof and secure. The main
types are:

Casserole dish Shape wide and low, cylinder-shape; one or two handles and a lid Material aluminium, 3cast iron, iron, 4earthenware or 5stainless steel boil rice, pasta, pulses; prepare soups, sauces, 'stocks and creams Use Frying pan Shape round or oval with a rounded edge; one long handle and low sides Material aluminium, steel or cast iron Use fry, sauté or roast Stockpot wide and high, cylinder-shaped pan; one or two handles and a lid Shape Material aluminium, steel or cast iron Use boil water for pasta; make stocks Bain-marie Shape cylinder-shaped, high and narrow; one handle Material (usually) stainless steel Use cook bain-marie style Braising pan Sauteuse Shape a low casserole dish with outward curving edges; Shape straight, high sides, long and wide; one handle usually rectangular in shape; with a lid Material (usually) stainless steel Material stainless steel Use sauté and prepare sauces Use braise or stew big pieces of meat Fish kettle Roasting pan Shape a wide, but low rectangle; two handles Shape high sides, long oval or rectangular Material (usually) made of aluminium, steel shape; a lid and a 'pierced, double bottom or heat resistant earthenware Material aluminium drain fish after boiling or steaming it roast meat, etc. in the oven Use Use Read the texts and decide which type of cookware you should use for the following things: 1 to melt chocolate 4 to sauté potatoes 2 to poach a salmon 5 to cook roast lamb 6 to fry an egg 3 to make a meat stew Find the English equivalents for these cooking terms in the texts. 1сотейник 3 кастрюля

4 жаровня

2 пательня

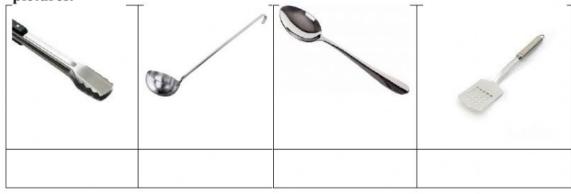
Kitchen utensils

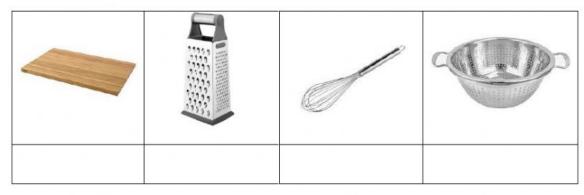
Chefs use a wide range of kitchen utensils to help them carry out different tasks. These include tongs, with two connected arms you push together to 1 pick up food without touching it. Ladles and spoons are really useful to measure liquids, mix and stir food, while skimmers are good to drain food of water, broth or frying fats. Turners, both perforated and not, are perfect to lift, turn and prevent food from sticking to pans. Tools for decorating food are just as important in the kitchen. For instance, a mandolin, which has interchangeable smooth or 2 serrated blades, can cut vegetables into decorative shapes like disks, 3 batons or juliennes. To decorate a dish with melon, cheese or potato balls, a utensil called a melon baller is used, while a vegetable corer with a concave blade can 4 hollow out vegetables before you stuff them.

Read the text. Which of the following kitchen utensils are listed?

apple corer
 chopping board
 colander
 grater
 mandolin
 tongs measuring jug
 spatula
 vegetable corer
 zester
 skimmer
 turner

Read the text again and write the correct kitchen utensils under these pictures.





Decide if these sentences are T (true) or F (false). Correct the false one.

	T	F
1 Tongs allow you to pick up food without touching it.		
2 Ladles are usually used for liquids.		
3 Turners are always perforated.		
4 Mandolins only have serrated blades.		
5 You can only use a melon baller to make melon balls.		
6 Vegetable corers have convex blades to hollow out vegetables.		

Watch the video and choose the equipment used to make the recipe:

baking dish	pastry cutter
bowl	rolling pin
chinois	saucepan
colander	spatula
food blender	stirring spoon
frying pan	whisk
grill	knife