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Restaurant and Food Service Equipment

By Drysdale, John A.

Prentice Hall, 2009. Book Condition: New. Brand New, Unread Copy in Perfect Condition. A+ Customer Service! Summary: Table of Contents 1. Cleaning, Sanitizing, and Maintaining Equipment Importance Types of cleaning agents Sanitizing compounds Maintenance schedules 2. Health Department's Role in Equipment Sanitation Federal government's ro FDA, Model Food Code, HACCP State government's role Local enforcement Type of inspections 3. Safe Equipment Operation Importance of safety Safe operation of electrical equipment Safe operation of gas equipment Fire safety First Aid 4. Mechanical equipment Mixer Slicer Cutter mixer Food chopper Can opener 5. Cooking Equipment Part 1 Ranges: gas, electric, induction Griddle Fryer Proof cabinet/Hot holding cabinet Coffee brewing equipment 6. Cooking Equipment Part 2 Ovens; convection, conventional, gas, electric Conveyor oven Microwave oven Pressure steamer Combination oven steamers Steam jacketed kettles Br.



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