



Hospitality and Catering

# Producing hot and cold sandwiches

## Lesson 2

Become proficient in preparing, making, storing and serving hot and cold sandwiches by completing this course.





# What is a sandwich?

A sandwich is a food item which is supported or held together by a bread based product.

It is the bread that allows the filling to be eaten without the need for a knife or fork.





# Equipment needed for sandwiches

Sandwiches are easy and simple to prepare. However you still need a wide range of equipment to produce them.





# Bowls

Various size bowls to store and mix ingredients. They are usually plastic or metal.





# Chopping boards

With various fillings used in sandwiches you will need to use different colour chopping boards.

This helps to prevent cross contamination.







# Chopping boards

- Green – salad and fruit
- Brown- vegetables
- Red – raw meat
- Yellow – cooked meat
- White - dairy and bread
- Blue - fish





# Palette knife or table knife

Used for spreading fats onto the bread. It is always easier when the fats are soft.

Hard butter from the fridge will not spread.





# Tongs

For picking ingredients and serving sandwiches. Avoiding contact with hands.







# Various spoons

Plastic spoons for mixing, serving  
and portioning.





# Food processors and blenders

For large quantities of food. They can be used for slicing, grating and liquidising.





# Knives

Bread knife for slicing bread.

Chef's knife for general chopping and slicing food.

Vegetable knife for peeling and preparing.





# Peelers

Removing the skin of fruits and vegetables.





# Ice cream scoop

Used to scoop wet based fillings as a portion and then release onto the bread for easy handling.





# Revision Activity 2

**List two types of  
equipment used for  
making sandwiches?**