



Hospitality and Catering

Producing hot and cold sandwiches

Lesson 3

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





Skills required

Making sandwiches is simple
but you still need to have skills
to prepare, cook and serve
them.





Washing and draining

All salad items must be washed, drained, covered and placed in fridge.





Slicing

Sharpening knives and using them to slice products is the main preparation skill.

Selecting the correct knives for each job.





Mixing

Some fillings are combined with mayonnaise or different sauces.

Ensure the mix is consistent, this will require gentle and thorough mixing.





Seasoning

This requires that you taste mixes and dressings then correct the seasoning if needed.

Salt, pepper, herbs and spices are used for this.





Grating

Using a grater or a food processor safely to grate vegetables and cheese.

Be careful with your hands on a grater as they can be a cut hazard.





Filling

Ensure that you fill the sandwiches according to the menu and specification of your employer.

Use tongs, spoons and gloves.

Use recipes and photographs to help you standardise the product.





Revision Activity 3

Describe a skill used when making sandwiches?