



Hospitality and Catering

Producing hot and cold sandwiches

Lesson 7

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





Types of sandwiches

Sandwiches come in different shapes and sizes for different occasions and different types of customers.





Open

Usually small pieces of bread,
buttered with delicate toppings.
Used on buffets and afternoon teas.





Plain

This is the classic sandwiches of two slices of bread, sometimes toasted, buttered with fillings in the middle.





Pin wheel

Made from rolling a wrap around a filling and then slicing and serving on its side.

Used on buffets as bite sized snacks.





Traditional afternoon tea closed sandwiches

Two slices of bread, buttered, filled.

Crusts removed and cut into quarters.

Used in afternoon teas and buffets.





Ribbon

3 layers of bread and two fillings of different taste and colour.

Usually cut into rectangles.





Popular sandwiches

Some sandwiches are known for names and fillings and can be found in many eateries.





BLT – bacon, lettuce, tomato

Thin slices of lettuce and tomato with
cooked bacon.

Slices of bread are toasted on one side
and mayonnaise on the other.





Club sandwich

First made in private 'clubs'. Typically multi layered with chicken, cheese, ham, salad and mayonnaise.

Cut into a diagonal shape and held together with tooth picks.





UK – popular fillings

Traditional fillings are still top of the popularity list.

- Ham and cheese
- Cheese
- Cheese and onion
- Sausage





Finishing and garnishing

In pubs, café and hotels garnishing adds colour and textures to the sandwich.





More garnish

Most garnishes will include a simple side salad and other accompaniments:

- Chips
- Crisps
- Sauces
- Coleslaw
- Pickles





Toasting Bread

Bread can be toasted to have several functions:

- It holds the filling together
- It adds flavour and texture
- It can make the sandwich easier to hold and eat





Healthier eating

- Use low fat mayonnaise
- Use low fat cheese





Healthier eating

Replace butter with olive spread.

Replace white breads with wholemeal.





Revision Activity 7

What is a popular sandwich filling used in the UK?