



Hospitality and Catering

Producing hot and cold sandwiches

Lesson 4

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





Deliveries

Making sandwiches requires fresh daily deliveries.

Check all produce for quality and quantity.





Deliveries

If you are not happy send the deliver back/
Phone the supplier and inform you
supervisor if not happy.





Storage pre-prepared items

All cold fillings should be kept in a refrigerator.

Labelled with name and used by date.

At a temperature of 1 to 5°C





Buffet

Cold sandwiches on buffets can be displayed for 4 hours and then must be disposed of.





Hot sandwiches – temp check

Hot sandwiches that are served straight away must ensure the cooked item is above 70°C e.g. bacon.





Hot sandwiches – temp check

Hot buffet items must be kept above 63°C or if allowed to cool, disposed of if left for 2 hours.





Revision Activity 4

What temperature should cold sandwiches be kept at?