



Hospitality and Catering

Producing hot sauces

Lesson 2

Improve your knowledge of hot sauces, learn how to prepare, store and cook various hot sauces.





Equipment needed for sauce making

A wide range of sauce pans along side other utensils will help you to make sauces safely.





Chopping boards

Use the correct colour:

- Brown for vegetables
- Red for raw meat
- Yellow for cooked meat





Chef's knives

Chopping vegetables for espagnole and
gravy.

Chopping butter for roux.





Wooden spoons

In the first stage of mixing a roux together, we use wooden spoons to do this.

Also for initially working in the stock to a roux.





Whisks

Whisks help to mix in the roux to a large amount of liquid. Used after wooden spoons.





Spatulas

Used for removing the last bits of sauce from a pot. This prevents wastage and saves money.





Revision Activity 2

What equipment is required for making sauces?