

Unit 309: Produce and present advanced desserts and dough products using standardised recipes

Worksheet 3: Large and small equipment (Tutor)

Accept any suitable response

1. Describe the characteristics of the following pieces of large and small equipment.

Hot holding equipment & bain-marie

- There a variety of different methods to hold hot desserts at the correct temperature. It is important to hold desserts at the correct temperature to ensure that you comply with legalisation and reduce the risk of food poisoning. Hot holding equipment will have a heat source from the bottom and usually a heat source from the top in the form of heat lamps. These are usually near the front of the kitchen which is commonly known as the pass, where the chefs will hold and then plate up dishes for the customer.

Conventional, fan assisted (convection)

- A type of oven that uses convection currents to cook food. Fans are used to distribute hot air around the oven, which helps to cook the food more evenly and quickly than in a conventional gas style oven. Most often contains two heating elements, others, contain a heating element which is also built around the fan so the air flows to a specific temperature levels keeping the air not only circulating but heating uniformly as well.

Combination (steam/dry heat)

- A combination style oven allows the mixture of dry and wet heat, this is useful usually when using dough products or the kitchen has limited space to have both a steamer and an oven.

Prover/retarder

- A prover/retarder is a cabinet with a controlled and adjustable temperature and relative humidity. During the final stage of the cycle, it transforms from a cold storage room to a heated cabinet to encourage proving. Dough/fermented goods can be retarded and stored overnight or through the weekend, automatically proving the product ready for baking at a pre-set time.

Chocolate tempering machine

- When needing a large quantity of workable chocolate, then it's best to use a chocolate tempering machine. Chocolate tempering machines take the guessing out of tempering dark, milk and white chocolate and deliver shiny tempered chocolate with optimised shelf life every time. Counter-top and commercial chocolate tempering machine that are ideal for tempering or holding chocolate in-temper due to the precise thermostat that keeps the desired temperature.

Blow torch

- Used as a finishing tool, this tool is most often used to add the golden tan surface to desserts by caramelising sugar sprinkled over the top. Small in size, the blow torch uses butane gas for the flame emitted from the torch. Blow torches are typically built with safety locks, holding stands so they don't need to be laid down on counters.

Sugar thermometer

- Will ensure jams, caramels and fudges are produced at the perfect temperature. The sugar thermometer displays optimum temperatures for each stage of the sugar boiling process from thread to caramelisation, helping you achieve the desired result with ease. This thermometer features a temperature range of +40 to +200°C (104 to 392°F).

Sugar lamp

- The sugar lamp quickly heats up your sugar, allowing you to later create sugar designs through a blowing pump and allowing you to pull the sugar, making it ideal for desserts and sugar garnishes.