

## Unit 308: Produce and present advanced main course dishes using standardised recipes

### Worksheet 3: Large and small equipment (Tutor)

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#### Accept any suitable response

Describe the **characteristics** or **functions** of the following pieces of large and small equipment.

#### Induction hob

- An induction hob uses electromagnetism to create a magnetic field between the pan and the hob. Induction hobs are quicker and cheaper to run because the heat is transferred directly to the pan.

#### Dehydrator

- An ideal piece of equipment when producing main course dishes as you are able to preserve meat, poultry or vegetables by removing their moisture content. They work by circulating warm air around stacked trays made from slatted plastic or metal gauze, allowing water to evaporate evenly and simultaneously.

#### Sous vide machine

- Sous vide techniques cook food in water at a very precise temperature, often lower than you'd use in conventional cooking so well suited to a variety of advanced main course dishes. By cooking food at lower temperatures for longer, you can expect enhanced textures, flavours and tenderness.

#### Fish kettle

- A long thin deep pan designed for cooking whole fish such as salmon or trout. Fish kettles have a handle at either end and a tightly-fitting lid. Inside the kettle there is a rack to lay the fish on, which also has handles, to make it easy to remove the cooked fish in one piece.

**Food processor**

- Used to chop, grate, mince, slice, puree, and blend a variety of food ingredients. Food processors have different blades that perform the various functions. A food processor can usually perform any of these tasks in minimal time, which makes it an indispensable tool for a chef in a busy kitchen.

**Blender**

- A blender is used basically to emulsify, liquify or puree. Blenders typically consists of a tall glass or plastic food container with a removable lid made with a filler hole for adding ingredients during the process. At the base of the food container there are motor driven blades that blend, chop, mix, or liquefy foods depending on the speed setting selected.

**Thermomix**

- The thermomix has a heating element, a motor for fast or slow blending and stirring, and a weighing scale. The functions can be accessed simultaneously to carry out steaming, emulsifying, blending, precise heating, mixing, milling, whipping, kneading, chopping, weighing, grinding and stirring.