

Sandwich-Making Basics

Directions: Fill in the blanks as you read the section in the textbook or listen to lectures and view demonstrations.

Sandwich Types

- 1. _____
- 2. _____
- 3. _____
- 4. _____
- 5. _____

Breads, Spreads and Sandwich Fillings

1. Guidelines for Choosing Breads:

- a) _____
- b) _____
- c) _____

2. Types of Spreads:

- a) _____
- b) _____
- c) _____

3. Sandwich Fillings Include: _____

Sandwich Accompaniments

- 1. _____
- 2. _____
- 3. _____
- 4. _____
- 5. _____

Sandwiches

Directions: Fill in the blanks as you read the section in the textbook or listen to lectures and view demonstrations.

Types of Hot Sandwiches

Examples:

1. _____
2. _____
3. _____
4. _____

- _____
- _____
- _____
- _____

Preparing and Plating Hot Sandwiches

1. _____

2. _____

3. _____

4. _____

5. _____

6. _____

Preparing and Plating Cold Sandwiches

1. _____

2. _____

3. _____

4. _____

Hot Appetizers

Directions: Fill in the blanks as you read the section in the textbook or listen to lectures and view demonstrations.

Hot Appetizers

1. _____
2. _____
3. _____

Types of Hot Appetizers

- | | |
|----------|----------|
| 1. _____ | 4. _____ |
| 2. _____ | 5. _____ |
| 3. _____ | 6. _____ |

Plating and Serving Hot Appetizers

1. Table Service: _____

2. Buffet Service: _____

3. Butler Service: _____
