

HOT or COLD Sandwiches

Sandwiches must be prepared under strict sanitation and hygiene conditions because they are generally served uncooked.



GENERAL RULES:

- 1:** Correct sanitation procedures observed.
- 2:** Only quality products used.
- 3:** All products are fresh.
- 4:** Moisture balance is correct.
- 5:** Proper work methods have been followed, particularly with respect to neatness, productivity and convenience.
- 6:** The product is appealing to the eye; your sandwich should be neat, arranged appeal and garnished appropriately.
- 7:** Portion size is appropriate.
- 8:** The cost of food is within the range allotted for it.

Freshness is one of the major qualities desired, whether the sandwich is prepared to order or mass produced. You should carefully estimate the number of sandwiches you need in a day and never keep or use sandwiches that are over twenty four hours old.

BREADS

As well as ensuring that the bread is fresh, it is also desirable to use a variety of breads in sandwich making.



SPREADS

Spreads softened butter or margarine to the edges of the bread slices. Softened butter, margarine, cream cheese and peanut butter will form a protective coating that prevents moist fillings from soaking the bread.



Mayonnaise or salad dressing, if spread directly onto the bread will also soak into the soggy bread.



Avoid melted butter or margarine, as these will soak into the bread and make a soggy sandwich.



FILLINGS

Make sure fillings are applied evenly across the bread slice and that enough is used to make the sandwich attractive and appetizing.



Ensure that the filling is neither too dry nor too moist, and that it is correctly seasoned. Make sure that moist fillings such as tuna or egg salad have an easy to spread consistency.



Greens such as lettuce and watercress should be used only in sandwiches that are to be eaten at once.



HOT FILLINGS

The most common type of hot filling is probably the hamburger patty. It is important to remember that when making a sandwich with a hot filling that you ensure the filling is hot. The filling should be cooked until the internal temperature reaches at least 74 degrees C before being removed from the cooking surface. The product may then be held at a temperature not lower than 60 degrees C.

