

Chapter 4

Welcome to the Back of the House

Activity 4.1 What's in the Back of the House?

Directions

List the main areas of a professional kitchen. Identify which activities are performed in each area, and the equipment that can be found there.

Area	Activity and Equipment
Receiving/Storing	
Food preparation/ prep	
Cooking area	

Area	Activity and Equipment
Service area	
Cleaning/Washing area	

Directions

Draw your own floorplan for a professional kitchen here. Label each area.

Activity 4.2 Know Your Temperatures

Directions

Complete the tables below.

Step 1: Fill in the proper cooking temperatures for each item using the table below.

MINIMUM INTERNAL TEMPERATURE	TYPE OF FOOD
	<ul style="list-style-type: none"> • Poultry—including whole or ground chicken, turkey, or duck • Stuffing made with fish, meat, or poultry • Stuffed meat, seafood, poultry, or pasta • Dishes that include previously cooked TCS ingredients (raw ingredients should be cooked to their minimum internal temperatures)
	<ul style="list-style-type: none"> • Meats that are not intact, including: <ul style="list-style-type: none"> • Ground meat—i.e beef, pork, and other meat • Meat mechanically tenderized with needles or blades or by injecting it with brine or flavors (e.g., brined ham and flavor-injected roasts) • Meat vacuum-tumbled with marinades or other solutions • Meat that has been cubed or pounded • Ground seafood—including chopped or minced seafood • Ratites (mostly flightless birds with flat breastbones)—including ostrich and emu • Shell eggs that will be hot held for service

MINIMUM INTERNAL TEMPERATURE	TYPE OF FOOD
	<ul style="list-style-type: none"> • Seafood—including fish, shellfish, and crustaceans • Steaks/chops of pork, beef, veal, and lamb • Commercially raised game • Shell eggs that will be served immediately
	<ul style="list-style-type: none"> •Roasts of pork, beef, veal, and lamb
	<ul style="list-style-type: none"> •Food from plants, including fruits, vegetables, grains (e.g., rice and pasta), and legumes (e.g., beans and refried beans) that will be hot held for service

Step 2: Explain the temperature requirements for each topic below.

TOPIC	
Correct cooling process	
Temperature danger zone	

Correct reheating temperatures	
Correct receiving temperatures	
Correct holding range of temperatures for hot and cold items	