

Bakery Equipment Assignment

Introduction A variety of equipment is used by the Bakery Person to prepare recipes. For your safety and the safety of your Co-workers, it is important that you operate and clean the equipment safely and properly.

Directions In the Operations Manual, locate and read the equipment section behind the Bakery section. Use this information to answer the questions below.

1. How do you clean the exterior of the oven on a daily basis?
2. What is the required temperature for the mix in the hopper of the ice cream machine?
3. What must be cleaned on a daily basis on the Cotton Candy Machine? How do we clean the pieces?
4. How should you change the speed on a Varimixer? Hobart mixer?
5. Why do you prime the Ice Cream Machine as close to the first draw of product?
6. What product do you use to sanitize the Ice Cream Machine?