Chapters 22 through 27 are a continuation of the pantry unit begun in Chapter 21. This chapter covers the basics of preparing sandwiches of all types. Although sandwich production may seem simple at first glance, it exemplifies many of the basic principles of the professional kitchen, such as careful and thorough mise en place, well-developed manual skills, and efficient planning and organization of tasks.

After studying Chapter 22, you should be able to:

1. Select, store, and serve fresh, good-quality breads for sandwiches.
2. Use sandwich spreads correctly.
3. Identify the most popular types of sandwich fillings.
4. Set up an efficient sandwich station.
5. Prepare the major types of sandwiches to order.
6. Prepare sandwiches in quantity.

A. Terms

Fill in each blank with the term that is defined or described.

1. A sandwich made of corned beef, sauerkraut, Swiss cheese, and Russian dressing on rye bread.

2. A long, rectangular loaf of bread, often used for sandwiches.
3. A sandwich that consists of a filling between two slices of bread.

4. A sandwich made of a slice of bread with a topping, but with no top slice of bread.

5. A multidecker sandwich made of three slices of toast spread with mayonnaise and filled with sliced chicken or turkey, lettuce, tomato, and bacon.

6. A small, fancy sandwich, generally made from light, delicate ingredients and bread that has been trimmed of crusts.

7. A thin sheet of bread dough baked with a topping, often but not always including tomatoes and cheese.

8. A cold sandwich in which the filling is wrapped in a tortilla or similar thin dough product.

9. A hot grilled sandwich usually prepared in equipment that compresses the bread and filling and grills both sides of the sandwich at the same time.

B. Short-Answer Questions

1. List six types of bread that can be used for sandwiches.

(a) ________________  
(b) ________________  
(c) ________________  
(d) ________________  
(e) ________________  
(f) ________________

2. What are the two most commonly used spreads for sandwiches?

______________  
______________
3. The following are some basic categories of sandwich filling ingredients. Fill in the blanks with specific examples of each group, naming as many examples as there are spaces.

**Beef**
(a) ____________________________________________
(b) ____________________________________________
(c) ____________________________________________
(d) ____________________________________________
(e) ____________________________________________
(f) ____________________________________________

**Pork and sausage products**
(a) ____________________________________________
(b) ____________________________________________
(c) ____________________________________________
(d) ____________________________________________
(e) ____________________________________________
(f) ____________________________________________
(g) ____________________________________________

**Poultry**
(a) ____________________________________________
(b) ____________________________________________

**Fish and shellfish**
(a) ____________________________________________
(b) ____________________________________________
(c) ____________________________________________
(d) ____________________________________________
4. List four basic hand tools that are essential on a short-order sandwich station.
   (a) 
   (b) 
   (c) 
   (d) 

5. In the space below, draw a diagram of the proper way to cut a club sandwich.

6. Suppose you are assigned to make a large quantity of turkey sandwiches, using mayonnaise as the spread and lettuce leaves and sliced turkey breast as the filling. In the space below, write out the procedure you would use to prepare the sandwiches efficiently and quickly. Be sure to include all the steps, and number the steps to make the procedure easier to read.
7. Two of the most basic and classic Italian pizzas are called Margherita and Marinara. List the toppings for these two pizzas.

Margherita: 

Marinara: 

8. What technique is used to make a grilled panino sandwich if a panino press is not available?

C. Recipe Conversion

The following ingredients and quantities are for Chili Marinade for Grilled Salmon Sandwiches. Convert the recipe to the yields indicated.

<table>
<thead>
<tr>
<th></th>
<th>6 oz</th>
<th>16 oz</th>
<th>40 oz</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chili powder</td>
<td>2 oz</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Dried oregano</td>
<td>1 tbsp</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Ground cloves</td>
<td>$\frac{1}{2}$ tsp</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Garlic, crushed</td>
<td>1 oz</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Salt</td>
<td>2 tsp</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Brown sugar</td>
<td>1 oz</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Red wine vinegar</td>
<td>4 fl oz</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>