Culinary 3

Chapter 26 Sandwiches

Vocabulary

1. Bread
2. Lavash
3. Spread
4. Filling
5. Hot closed sandwiches
6. Basic sandwich
7. Grilled sandwich
8. Deep-fried sandwich
9. Hot open-faced
10. Pizza
11. Cold closed sandwich
12. Basic cold sandwich
13. Multi-decker sandwich
14. Cold open-faced sandwich
15. Smorbrod
16. BLT
17. Croque Monsieur
18. French dip
19. Gyro
20. Panino
21. Po’ Boy
22. Reuben

Questions:

Answer all 6 questions on page 795

Recipes:

Review recipes on pages 796 – 807

Pick 3 sandwiches you would like to make. You may work with a partner on this section.

Once you have your sandwiches selected, find out what ingredients we already have and which ones you will need. Create a shopping list, including amounts of items requested. Please group by areas in the grocery store (all dairy together, all veggies together, etc.)