

Cauvery College for Women (Autonomous)
Nationally Accredited (III Cycle) with 'A' Grade by NAAC
Annamalai Nagar, Tiruchirappalli-18.



Name of the Faculty : Ms.S.Agalya
Mobile Number : 8428141101
Designation : Asst Professor
Department : Food Service Management and Dietetics
Programme : B.Sc., Nutrition and Dietetics
Batch : 2016-2017 Onwards
Semester : VI
Course Title : Food Service Management II
Course Code : 16SCCND9
Unit : III
Topic Covered : Care and Maintenance of equipments

General Care and Maintenance of equipments

In the case of heavy equipment installed by the manufacturer, general care needs to follow certain simple guidelines such as:

- Keeping equipment clean using methods recommended by the manufacturer.
- Washing all removable parts after use, with suitable detergent and hot water, then air-drying them completely before refitting or next use.
- All small equipment like cutlery, chopping boards, kitchen and service tools should be washed with detergent and rinsed in hot water, air dried, to avoid contamination through excessive handling, and then stored on racks ready for use.
- Close supervision is necessary at work to ensure that correct handling methods are being followed for each type of equipment.
- All electrical inputs to equipment should be checked periodically to ensure that the proper electrical load is available for their efficient operation.
- Insulation, plumbing and other connections need periodic checks to keep them operating at optimum efficiency.
- Simple instructions in a form understood by operators should be pasted above the equipment so that anyone who operates that equipment can refer to the instructions when in doubt, about any sequence in its operation, repositioning washed parts and soon.
- An unusual sound detected while equipment are in use or warning lights found fused, should be attended to immediately. Timely repair will prevent equipment breakdown and long disruptions in production and service.
- A weekly, fortnightly or monthly programme or schedule for oiling or servicing equipment is important to maintain machinery in order.
- Assign the care of each machine to one responsible person.
- Make full use of warranty periods to help train operating staff and

supervisors, to learn regular maintenance procedures from the manufacturer's engineers.

The servicing procedure supplied by the manufacturer for each equipment bought, provides a good guide for general care and maintenance of heavy and medium duty equipment. In the case of small or light duty equipment such as cutlery etc. some metals require less specialized care than others. Stainless steel is the most easy-to-care-for metal as it is non-corrosive as compared to silver or other plated materials that get easily scratched and unsightly with use. These therefore need care more frequently in the form of re-plating and polishing.

With kitchen tools like chef's knives, choppers etc. care is limited to preventing the blades from rusting if they are made of iron, and keeping them dry and covered or lightly oiled to prevent oxidation. With whisks and beaters, it is the rotating parts or wiry ends, which need special attention. It is good practice to wash or soak these immediately after use to prevent foods from drying on them and making cleaning difficult.

In small establishments, the care and maintenance functions are usually entrusted to those who operate the equipment, as the types invested on are usually light or medium duty pieces. In larger establishments, heavy-duty equipment predominates, and therefore a maintenance department performs this function for the entire organization.

General cleanliness of equipment in storage and in its operational environment therefore, is the guiding principle in good care and maintenance. Money, time and effort spent on care helps to maintain equipment in continuous working order, while that spent on repair can result in work in temptations causing unnecessary strain on staff, in addition to incurring extra costs.