

Cold Food Preparation

Slicing Tomatoes

1



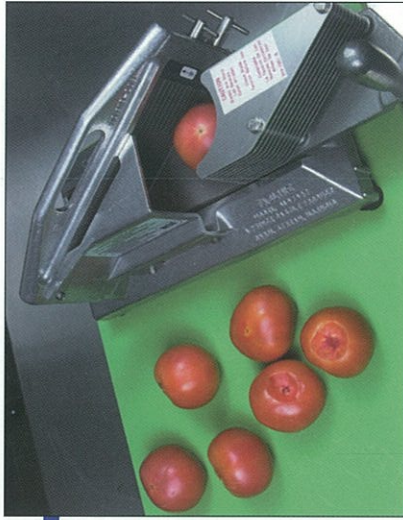
Mise en place. Gather the tomatoes, tomato slicer, disposable gloves, cut resistant gloves, tomato shark or paring knife and tray for sliced tomatoes.

2



Core washed tomatoes.

3



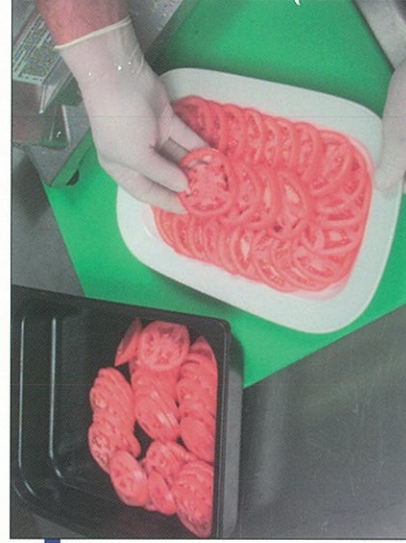
Carefully place tomato with core side down into the carriage. Be careful—blades are very sharp.

4



Using the handle/blade guard, push the tomato through the blades all the way.

5



Place sliced tomatoes on platter for service.

HACCP
Hazard Analysis Critical Control Points

- Cold foods at 40° F (4° C) or below.
- Thoroughly wash all vegetables.
- Use utensils or gloves when handling ready-to-eat foods.

TIPS
Check, Customers and Quality

- Puncture the skin with the tomato shark on either side of the core to easily scoop out the core.
- A paring knife can also be used to core tomatoes.