**CHAPTER 1**

**THE FOOD SERVICE INDUSTRY**

*Multiple Choice*

1. The chef Carême is famous for:
   1. the development of the classical brigade system that is still in use in many of today's kitchens.
   2. refining and organizing cooking techniques, recipes, and menus.
   3. the introduction of food preservation techniques, such as freezing, that caused revolutionary changes in food service and in eating habits.
   4. none of the above.
2. Which of the following individuals may handle meat products as part of their duties?
   1. roast cook.
   2. pantry cook.
   3. sauce cook.
   4. all of the above.
3. The sauce chef prepares which of the following as part of his or her duties?
   1. broiled meats.
   2. roasted meats.
   3. sautéed meats.
   4. none of the above.
4. Modern food service began \_\_\_\_\_\_\_\_\_\_.
   1. at the time of the French Revolution
   2. because many chefs found themselves without jobs
   3. when chefs began opening restaurants in and around Paris to support themselves
   4. all of the above
5. If you read Carême's books, you would find chapters on \_\_\_\_\_\_\_\_\_\_.
   1. recipes
   2. menu making
   3. cooking principles
   4. all of the above
6. Which of the following is attributed to Carême, rather than to Escoffier?
   1. founder of classical cuisine
   2. reorganization of the kitchen
   3. father of 20th century cooking
   4. simplification of the classical menu
7. Chef Feldsein asked his students to tell him something about Escoffier during their class discussion. Which of his students had apparently not done his/her reading?
   1. Jerry: "Escoffier was the founder of classical cuisine."
   2. Elaine: "Escoffier was responsible for reorganizing the kitchen."
   3. George: "Escoffier is considered to be the father of twentieth-century cookery."
   4. Cosmo: "One of Escoffier's main contributions was the simplification of classical cuisine and the classical menu."
8. You would be likely to read which of the following sentences if you were reading a book written by Escoffier.
   1. Carefully select only one or two dishes per course.
   2. Be sure that dishes follow each other harmoniously.
   3. The most important words to remember are order, diversity, delicacy, and simplicity.
   4. all of the above
9. Changes in the food industry during the 20th century have been due to \_\_\_\_\_\_\_\_\_\_.
   1. the development of new equipment
   2. increased sanitary and nutritional awareness
   3. the development and availability of new food products
   4. all of the above
10. If Carême and Escoffier were alive today, they would be amazed to discover that \_\_\_\_\_\_\_\_\_.
    1. many foods that were rare or expensive in their time are now affordable
    2. sanitation and nutrition have become important parts of a chef's training
    3. cooks are now relying on many convenience products so that their time can be better spent on jobs that require skill and experience
    4. all of the above
11. Nouvelle cuisine \_\_\_\_\_\_\_\_\_\_.
    1. is dead
    2. was a return to the traditional practices of Carême
    3. place its emphasis on simpler, more natural flavors and preparations
    4. both a and c
12. You are reading the table of contents of a book entitled *Principles of Kitchen Organization*. Which of the following chapter titles are you likely to see?
    1. How to Increase Task Efficiency
    2. The Assignment and Allocation of Tasks
    3. How to Communicate Responsibilities Clearly
    4. all of the above
13. The way a kitchen is organized would be least dependent upon which of the following factors?
    1. the menu
    2. the size of the operation
    3. the type of customers served
    4. the physical facilities of the kitchen
14. Although the chef is in charge of the kitchen, the \_\_\_\_\_\_\_\_\_\_ is directly in charge of production.
    1. tournant
    2. sous chef
    3. entremetier
    4. garde manger
15. If you have been hired as an executive chef, then you are responsible for \_\_\_\_\_\_\_\_\_\_.
    1. menu planning
    2. costing and purchasing
    3. work schedule planning
    4. all of the above
16. Only one of the following combinations is correct. Which one is it?
    1. entremetier — fish
    2. grillardin — sauces
    3. poissonier — vegetables
    4. garde manger — cold foods
17. If you were hired as a working chef, you would \_\_\_\_\_\_\_\_\_\_.
    1. be in charge of the kitchen
    2. handle one of the production stations
    3. work in a kitchen that has an executive chef
    4. both a and b
18. A chef is someone who \_\_\_\_\_\_\_\_\_\_.
    1. wears a white chef's hat
    2. likes to cook for guests in his/her home
    3. is charge of a kitchen or a part of a kitchen
    4. has read and understood the information in this book
19. An executive chef must have \_\_\_\_\_\_\_\_\_\_ knowledge and skills.
    1. supervisory
    2. management
    3. food production
    4. all of the above
20. A professional food service worker should exhibit which of the following sets of characteristics?
    1. staying power and a positive attitude toward the job
    2. eagerness to learn and the ability to work with people
    3. experience, dedication to quality, and a good understanding of the basics
    4. all of the above

*In the blanks provided after the food items listed in column 1, write the letter from column 2 which corresponds to the name of the station of the kitchen brigade responsible for its preparation.*

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| --- | --- | --- |
| Column 1 |  | Column 2 |
| 1. Broiled steak 2. Roast beef 3. Glazed carrots 4. Poached fillets of sole 5. Apple pie 6. Hollandaise sauce 7. Salad dressing | \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_  \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_  \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_  \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_  \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_  \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_  \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ | 1. Garde Manger 2. Saucier 3. Grillardin 4. Poissonier 5. Entremetier 6. Patissier 7. Rotisseur |

*True/False*

1. The sous chef supervises production in the kitchen.
2. The executive chef of a large hotel often spends more time at a desk than in the production area.
3. One of Escoffier's achievements was the simplification of classical cooking.
4. The position of second cook is an entry‑level job.
5. Graduating with high grades from a food production course qualifies you to be a chef.
6. The ability to work with other people is a necessary skill only for supervisory personnel.
7. The following are all factors that must be considered when planning the organization of a kitchen staff: the types of food served, the size of the establishment, the number of customers served, the equipment available.
8. Skilled personnel who cook foods to order are in demand in all types of food service operations.
9. Future developments in convenience foods and automated equipment will eventually eliminate the need for highly skilled cooks.
10. Nouvelle cuisine is the French name for the type of classical cooking developed by Escoffier.

**Answers to Test Questions**

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| --- | --- | --- | --- |
| 1. b 2. d 3. c 4. d 5. d 6. a 7. a 8. d 9. d 10. d | 1. c 2. d 3. c 4. b 5. d 6. d 7. d 8. c 9. d 10. d | 1. c 2. g 3. e 4. d 5. f 6. b 7. a 8. T 9. T 10. T | 1. F 2. F 3. F 4. T 5. F 6. F 7. F |

**Answers to Questions for Discussion**

1. The simplification of classical cuisine and the classical menu, and the reorganization of the kitchen. (4-5)
2. New equipment, such as gas- and electric-powered cooking equipment, motor-driven cutters and processing equipment and refrigeration and freezing equipment, has changed production methods. Modern transportation and preservation techniques have made a greater variety of foods available, and they have made possible the development of convenience foods. Awareness of sanitation principles has changed food handling practices. (5-6)
3. The purpose of kitchen organization is to assign or allocate tasks so that they will be done efficiently and properly, and so that all workers will know what their responsibilities are. Kitchen organization depends on many factors, including the menu (types of food served), the type of establishment, the size of the operation, and the equipment available. Therefore no one system of organization is right for all kitchens. (6-8)
4. True. Station heads must be able to supervise the workers in their department and coordinate all activities within their station and among their station and others. They are responsible for seeing that all production is carried out properly. (8)
5. False. The title of chef must be earned by extensive experience in preparing foods, in managing a staff, and in planning production. (9-11)