

Exam

Name _____

SHORT ANSWER. Write the word or phrase that best completes each statement or answers the question.

- 1) In a professional kitchen, who is responsible for coordinating the kitchen staff and its activities? 1) _____

Answer: the executive chef

Diff: 0 Type: SA

- 2) Besides restaurants, what are three institutions that offer food services? 2) _____

Answer: answers will vary, for example, hospitals, schools, hotels

Diff: 0 Type: SA

MULTIPLE CHOICE. Choose the one alternative that best completes the statement or answers the question.

- 3) Which of the following technological advances have had a profound effect on cooking? 3) _____

A) development of clay vessels B) rapid transportation techniques
C) development of reliable refrigerators D) all of the above

Answer: D

Diff: 0 Type: MC

- 4) What characterized the 19th-century dining style created by Carême called grande cuisine? 4) _____

A) elegant home cooking
B) light, naturally flavored foods
C) intricately prepared and garnished courses
D) simplified sauces and garnishes

Answer: C

Diff: 0 Type: MC

TRUE/FALSE. Write 'T' if the statement is true and 'F' if the statement is false.

- 5) The first restaurant, which opened in 1765 in Paris, was modeled on the taverns and inns that had existed in Europe for centuries. 5) _____

Answer: True ☒ False

Diff: 0 Type: TF

MATCHING. Choose the item in column 2 that best matches each item in column 1.

Choose the item in column 2 that best matches each item in column 1.

- 6) garde-manger A) cold foods cook 6) _____

Answer: A

Diff: 0 Type: MA

B) prepares roasted items

- 7) rotisseur 7) _____

Answer: B

Diff: 0 Type: MA

SHORT ANSWER. Write the word or phrase that best completes each statement or answers the question.

- 8) In the 19th century, what cooking technique replaced using spits, grills and large pots in a wood- or coal-burning hearth, making cooking safer and more controllable? 8) _____

Answer: the cast-iron stove

Diff: 0 Type: SA

MATCHING. Choose the item in column 2 that best matches each item in column 1.

Choose the item in column 2 that best matches each item in column 1.

- 9) commis A) apprentice 9) _____

Answer: A

Diff: 0 Type: MA

B) sauce cook

- 10) saucier B) 10) _____

Answer: B

Diff: 0 Type: MA

MULTIPLE CHOICE. Choose the one alternative that best completes the statement or answers the question.

- 11) Which of the following contemporary chefs has been called a food futurist with a world-wide influence on culinary trends? 11) _____

A) Ferran Adrià

B) Gaston Lenôtre

C) Alice Waters

D) Charles Ranhofer

Answer: A

Diff: 0 Type: MC

SHORT ANSWER. Write the word or phrase that best completes each statement or answers the question.

- 12) Which terms describes the cuisine of a group of people that share a common cultural heritage? 12) _____

Answer: ethnic cuisine

Diff: 0 Type: SA

ESSAY. Write your answer in the space provided or on a separate sheet of paper.

- 13) Describe the reasons for the traditional white chef's jacket and checked trousers.

Answer: answers will vary, double layer of fabric in jacket protects from heat and burns, jacket can be rebuttoned to hide stains, check pants disguise stains

Diff: 0 Type: ES

SHORT ANSWER. Write the word or phrase that best completes each statement or answers the question.

- 14) What are the two most pressing concerns that the American public has about the food service industry? 14) _____

Answer: nutrition and food safety

Diff: 0 Type: SA

MATCHING. Choose the item in column 2 that best matches each item in column 1.

Choose the item in column 2 that best matches each item in column 1.

15) sous-chef

A) under chef

15) _____

Answer: A

Diff: 0 Type: MA

TRUE/FALSE. Write 'T' if the statement is true and 'F' if the statement is false.

16) The French Revolution (1789-1799) freed chefs from private kitchens and played a major role in the development of the restaurant industry.

16) _____

Answer: ☒ True False

Diff: 0 Type: TF

17) Food preservation and storage techniques expanded to include freeze-drying and canning after the Industrial Revolution of the 19th century.

17) _____

Answer: ☒ True False

Diff: 0 Type: TF

ESSAY. Write your answer in the space provided or on a separate sheet of paper.

18) What is the farm-to-table movement in the United States.?

Answer: Americans' newfound awareness of the source of ingredients with an emphasis on serving locally grown and minimally processed foods in season

Diff: 0 Type: ES

MULTIPLE CHOICE. Choose the one alternative that best completes the statement or answers the question.

19) What 20th-century food movement emphasized naturally flavored and simply prepared foods?

19) _____

A) regional cuisine

B) grande cuisine

C) nouvelle cuisine

D) classic cuisine

Answer: A

Diff: 0 Type: MC

20) Which great 20th-century chef is credited with modernizing French cuisine?

20) _____

A) Roger Vergé

B) Antoine Beauvilliers

C) Fernand Point

D) Auguste Escoffier

Answer: D

Diff: 0 Type: MC

MATCHING. Choose the item in column 2 that best matches each item in column 1.

Choose the item in column 2 that best matches each item in column 1.

21) poissonnier

A) fish station chef

21) _____

Answer: A

Diff: 0 Type: MA

SHORT ANSWER. Write the word or phrase that best completes each statement or answers the question.

22) How does one define global cuisine? 22) _____

Answer: answer will vary, foods or preparation methods that have become ubiquitous throughout the world, French fried potatoes or curries

Diff: 0 Type: SA

23) Under what circumstances may a chef or baker be called Master chef or master baker? 23) _____

Answer: answer will vary, these titles recognize the highest level of achievement; only highly skilled and experienced professionals who have demonstrated their expertise and knowledge in written and practical exams are entitled to use them.

Diff: 0 Type: SA

24) Who is responsible for training, overseeing and organizing the staff and its activities in the dining room of a restaurant? 24) _____

Answer: dining room manager (maitre d'hôtel or maitre d')

Diff: 0 Type: SA

ESSAY. Write your answer in the space provided or on a separate sheet of paper.

25) What is the culinary philosophy behind nouvelle cuisine?

Answer: the rejection of grande cuisine's rich and complicated dishes and an emphasis on cooking fresh, high-quality ingredients in a simple and direct manner

Diff: 0 Type: ES

26) Give two examples of how New American Cuisine has influenced contemporary chefs.

Answer: answers will vary, but should include the emphasis on fresh, seasonal ingredients and locally grown or produced food products

Diff: 0 Type: ES

SHORT ANSWER. Write the word or phrase that best completes each statement or answers the question.

27) What term is used to describe a contemporary culinary movement that explores the chemistry and physics of food? 27) _____

Answer: molecular gastronomy

Diff: 0 Type: SA

MATCHING. Choose the item in column 2 that best matches each item in column 1.

Choose the item in column 2 that best matches each item in column 1.

28) pâtissier A) pastry cook 28) _____

Answer: A

Diff: 0 Type: MA

MULTIPLE CHOICE. Choose the one alternative that best completes the statement or answers the question.

- 29) To what does the term *brigade* refer in a professional kitchen? 29) _____
A) an apprenticeship system B) diningroom management
C) staff organization D) all of the above

Answer: C

Diff: 0 Type: MC

ESSAY. Write your answer in the space provided or on a separate sheet of paper.

- 30) What is fusion cuisine?
Answer: the blending or use of ingredients and/or preparation methods from various ethnic, regional or national cuisines in the same dish

Diff: 0 Type: ES

TRUE/FALSE. Write 'T' if the statement is true and 'F' if the statement is false.

- 31) The true gourmand understands restraint and enjoys fine food and wine but never to excess. 31) _____
Answer: True ☒ False

Diff: 0 Type: TF

SHORT ANSWER. Write the word or phrase that best completes each statement or answers the question.

- 32) Which modern advances have had a profound effect on cooking? 32) _____
Answer: answer will vary, such as, new technologies, cast iron stove, refrigeration, preserving techniques (canning), temperature-controlled shipping

Diff: 0 Type: SA

ESSAY. Write your answer in the space provided or on a separate sheet of paper.

- 33) Name one chef who contributed to the modern food service industry and describe his particular contributions.
Answer: answers will vary, but should include at least the last name of one of the chefs discussed in the chapter and one specific influence

Diff: 0 Type: ES

TRUE/FALSE. Write 'T' if the statement is true and 'F' if the statement is false.

- 34) All professional kitchens in American restaurants today are set up according to the classic system established by Escoffier. 34) _____

Answer: True ☒ False

Diff: 0 Type: TF

MULTIPLE CHOICE. Choose the one alternative that best completes the statement or answers the question.

- 35) Which quality is not required to become a professional chef? 35) _____
A) skill B) ego
C) professional pride D) dedication

Answer: B

Diff: 0 Type: MC

TRUE/FALSE. Write 'T' if the statement is true and 'F' if the statement is false.

36) Delmonico's in New York City was the first internationally renowned restaurant in the United States.

36) _____

Answer:  True False

Diff: 0 Type: TF