

Culinary Arts 3 Final Study Guide

Food Sanitation (Chapters 5, 6, 7)

1. Define:
 - a. Bacteria:
 - b. Sanitation:
 - c. Food borne illness:
 - d. pH:
2. Food cannot be left out more than this many hours?
3. How should hot food be handled?
4. What is cross-contamination?

Knife skills and Cuts (Chapter 8 and 9)

5. Define the following terms related to cuts:
 - a. Mincing:
 - b. Batonnet:
 - c. Slices:
 - d. Julienne:
 - e. Rondelle:
 - f. Chiffonade:
 - g. Concasse:
 - h. Mirepoix:

- i. Mise en place:
- j. White mirepoix:

- 6. Where should your hand be when you are handling a French knife?
- 7. What should you do with your guiding hand?

Seasonings and Flavorings (Chapter 13 and 14)

- 8. What is clarified butter?
- 9. Describe the following spices:
 - a. White pepper:
 - b. Herbs:
 - c. Cayenne pepper:
 - d. Spices:
 - e. Olive:
 - f. Relish:
 - g. Cornmeal:
 - h. Breadcrumbs:
 - i. Brown sugar:
 - j. Cornstarch:
 - k. Tomato paste:

Cooking Techniques (Chapter 15)

10. Define the following cooking techniques

- a. Poach:

- b. Cooking:

- c. Sweating:

- d. Roasting:

- e. Gelatinization:

- f. Caramelization:

- g. Steaming:

11. When sugars burn what is created?

12. What happens to connective tissue when meat is cooked?

13. Microwaves cook with what?

14. What does convection mean?

15. What does conduction mean?

Desserts (Chapter 40-43)

16. Define the following terms associated with desserts:

- a. Blind baking:

- b. Sweet dough:

- c. Flakey pie dough:

- d. Mealy pie dough:

e. Puff pastry:

f. Short dough:

17. What type of liquid should you make when preparing pie dough?

18. What happens to a pie crust when it is worked with too much?

19. What type of pie crust should you use for a chiffon or cream pie?

20. Chiffon pies are made of what?

21. What are the characteristics of short dough?

22. What is a sorbet?

23. What is sherbet?

24. What does over run mean?

25. What is Carmel?

26. What is a ganache?

27. What is the purpose of an egg and fat (shortening) in a cake recipe?

Define the following terms associated with yeast breads:

a. Fermentation:

b. Proofing:

c. Kneading:

d. Scaling:

Catering and Serving (Chapter 44 and 45)

28. What is a chafing dish?

29. A garnish is:

30. Define the following terms related to food plating and serving:

a. Front of the house:

b. Flatware:

c. Back of the house:

d. Place setting:

e. Maitre d' hotel:

f. American style:

g. French style:

h. Family style:

i. Point-of-sale system:

j. Russian style:

The Food Industry (Chapters 1-4)

31. Define the following terms associated with the Brigade system and the food industry

a. Brigade:

b. Sous chef:

c. Executive chef:

- d. Cuisine:
- e. Pastry chef:
- f. Culinarian:

Stocks Soups, and Sauces (Chapters 20, 21, and 22)

- 32. Bones add what to a stock?
- 33. What bones cannot be used in a brown stock?
- 34. What are the signs that a stock has spoiled?
- 35. Why do vegetable stocks lack mouth feel?
- 36. Define the following:
 - a. Curdle:
 - b. Liaison:
 - c. Slurry:
 - d. Roux:
 - e. Tempering:
 - f. Derivative sauce:
 - g. Mother sauce:
- 37. Soups are grouped by what categories?

38. List examples of broth soups:

39. List examples of thick soups:

Fish and Shellfish (Chapters 31 and 32)

40. What is the procedure for storing fish on ice?

41. The flesh of fully cooked fish looks like what?

42. How are fish and fish fillets usually prepared?