Name:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Period:\_\_\_\_\_\_

Term 2 Assessment Review

The term 2 assessment is worth 4 points. 1 point will be for this completed review. If you score 90% or more you will get 3 additional points, 80-89% 2 additional points, 70-79% 1 additional point. There will be test corrections, but you will miss a lab to do test corrections so complete this paper, review it and concentrate on the test. All the answers are in the vocabulary section of your notebook or the class assignment (class notes) section. If you still can’t find an answer, please ask.

Draw the following:

|  |  |  |  |
| --- | --- | --- | --- |
| Mandoline | Parisian Scoop | Piping Tools | Scale |
|  |  |  |  |

|  |  |  |  |
| --- | --- | --- | --- |
| Chafing Dish | Hotel Pan | Steam Table | Sheet Pan |
|  |  |  |  |

|  |  |  |  |
| --- | --- | --- | --- |
| Rondelle | Dice | Julienne | Chiffonade |
|  |  |  |  |

|  |  |
| --- | --- |
| Define Intolerance |  |
| Define Allergy |  |
| Common Allergens |  |
| Define Lipid |  |

Define the following Menu Types

|  |  |
| --- | --- |
| Static or fixed |  |
| Cycle |  |
| Market |  |
| Table d’hote or Prix Fixe |  |
| A la Carte |  |
| California |  |

What is Marketing?\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Define the following marketing terms:

|  |  |
| --- | --- |
| Demographic |  |
| Trend |  |
| Advertising |  |
| Community Outreach |  |

What is prepared in the garde manger station of the kitchen? \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Produce Storage:

|  |  |
| --- | --- |
| How do you store potatoes? |  |
| Where do you ripen fruits & vegetables? |  |
| How long can you usually store produce? |  |
| When do you wash berries? |  |

How can you prevent enzymatic browning? List at least 3 ways.

|  |  |  |
| --- | --- | --- |
|  |  |  |

List at least 4 examples of each

|  |  |
| --- | --- |
| Dry Heat Cooking Methods | Moist Heat Cooking Methods |
|  |  |

Define the following salads:

|  |  |
| --- | --- |
| Appetizer |  |
| Accompaniment |  |
| Main Dish |  |
| Intermezzo |  |
| Dessert |  |

What 2 foods can be used as an emulsifier? \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

What are some guidelines for garnishes? Name at least 5.

Name:\_\_\_\_\_KEY\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Period:\_\_\_\_\_\_

Term 2 Assessment Review

The term 2 assessment is worth 4 points. 1 point will be for this completed review. If you score 90% or more you will get 3 additional points, 80-89% 2 additional points, 70-79% 1 additional point. There will be test corrections, but you will miss a lab to do test corrections so complete this paper, review it and concentrate on the test. All the answers are in the vocabulary section of your notebook or the class assignment (class notes) section. If you still can’t find an answer, please ask.

Draw the following:

|  |  |  |  |
| --- | --- | --- | --- |
| Mandoline | Parisian Scoop | Piping Tools | Scale |
|  |  |  |  |

|  |  |  |  |
| --- | --- | --- | --- |
| Chafing Dish | Hotel Pan | Seam Table | Sheet Pan |
|  |  |  |  |

|  |  |  |  |
| --- | --- | --- | --- |
| Rondelle | Dice | Julienne | Chiffonade |
|  |  |  |  |

|  |  |
| --- | --- |
| Define Intolerance | Inability to break down or process food |
| Define Allergy | Histamine reaction in the body |
| Common Allergens | Eggs, nuts, soy, wheat, milk, seafood |
| Define Lipid | Fats & Oils |

Define the following Menu Types

|  |  |
| --- | --- |
| Static or fixed | Still or unchanging menu |
| Cycle | Non-commercial, rotates |
| Market | Food available in the market |
| Table d’hote or Prix Fixe | Complete meal, one price |
| A la Carte | All items priced and ordered separately |
| California | All items offered all day |

What is Marketing? The action or business of promoting and selling products or services.

Define the following marketing terms:

|  |  |
| --- | --- |
| Demographic | Information about the customers |
| Trend | Novelty, new idea |
| Advertising | Paying to promote services or identity |
| Community Outreach | Giving back to improve image |

What is prepared in the garde manger station of the kitchen? Cold food like salads, dressing, meat platters, etc…

Produce Storage:

|  |  |
| --- | --- |
| How do you store potatoes? | 60-70 degrees, dry |
| Where do you ripen fruits & vegetables? | Room temperature |
| How long can you usually store produce? | About 1 week |
| When do you wash berries? | Just before serving |

How can you prevent enzymatic browning? List at least 3 ways.

|  |  |  |
| --- | --- | --- |
| Water | Lemon Juice, acid | Cooking |

List at least 4 examples of each

|  |  |
| --- | --- |
| Dry Heat Cooking Methods | Moist Heat Cooking Methods |
| Grill, broil, roast, bake, deep fry, saute | Blanch, steam, simmer, braising, boiling |

Define the following salads:

|  |  |
| --- | --- |
| Appetizer | Before meal, whet appetite |
| Accompaniment | Complement meal |
| Main Dish | Variety of nutrients |
| Intermezzo | After entrée, refresh palate |
| Dessert | After meal, sweet or fruit |

What 2 foods can be used as an emulsifier? Mustard or Egg yolks

What are some guidelines for garnishes? Name at least 5.

Edible, variety, planned, don’t over power, size, make food look appetizing