Foundations of Restaurant Management & Culinary Arts

**Final 2**

***True/False***

\_\_\_\_\_ **1.** Foodservice cleaning chemicals should be stored in dry food-storage areas.

\_\_\_\_\_ **2.** Half of all accidental fires in restaurants are due to either faulty electrical wiring and equipment or improper use of equipment.

\_\_\_\_\_ **3.** Excess ice crystals should be brushed off food before it is placed in a deep-fat fryer.

\_\_\_\_\_ **4.** When lifting items from the floor, bend from the waist and not at the knees.

\_\_\_\_\_ **5.** The *Michelin Guide* rates restaurants from one to three stars.

\_\_\_\_\_ **6.** Cleaning reduces pathogens on a surface to safe levels.

\_\_\_\_\_ **7.** Volume is the amount of space an ingredient takes up.

\_\_\_\_\_ **8.** The number of servings a recipe makes is called the portion.

\_\_\_\_\_ **9.** *Estouffade* is a braised dish usually made with red meat (often beef), vegetables, red wine, and seasoning.

\_\_\_\_\_**10.** The discretionary calorie allowance is the remaining amount of calories in a person’s food intake pattern after accounting for the calories the person needs from all food groups.

\_\_\_\_\_**11.** Slurry and liaisons are used as thickeners.

\_\_\_\_\_**12.** The major flavoring used in court bouillon is beef bones.

\_\_\_\_\_**13.** Coulis is a cold mixture of fresh herbs, spices, fruits, and/or vegetables.

\_\_\_\_\_**14.** Organizational communications can be sent to people inside or outside the organization.

\_\_\_\_\_**15.** Employees prefer continuous feedback about how they are doing on the job, rather than once a year at a performance review.

\_\_\_\_\_**16.** A specific description or statement of what a manager wants to achieve is called an objective.

\_\_\_\_\_**17.** Cross-training is when employees learn the functions of another job within the operation.

\_\_\_\_\_**18.** USDA grading is voluntary for both fresh fruits and fresh vegetables.

\_\_\_\_\_**19.** Fruits should be grilled or broiled slowly to avoid breaking down the fruit’s structure too quickly.

\_\_\_\_\_**20.** Employees should notify managers of all complaints.

\_\_\_\_\_**21.** In most states, a birth certificate is not an acceptable form of ID for a guest who wants to be served alcohol.

\_\_\_\_\_**22.** Whole grains have a shorter shelf life than milled grains.

\_\_\_\_\_**23.** All potatoes are best stored in ventilated containers in indirect light.

\_\_\_\_\_**24.** Applicants who look neat and clean give the impression that their work also will be neat and clean.

\_\_\_\_\_**25.** It is standard practice to give a current employer one week’s notice before leaving a job.

***Multiple Choice***

1. Previously cooked food should be reheated to a minimum internal temperature of \_\_\_\_\_\_\_\_\_ for 15 seconds within 2 hours.
   1. 135°F
   2. 145°F
   3. 155°F
   4. 165°F
2. The maximum time during the preparation process that TCS food can safely remain at temperatures between 41°F and 135°F is

\_\_\_\_\_\_\_\_\_\_ hours.

* 1. 2
  2. 4
  3. 6
  4. 8

1. Which type of pathogen is the leading cause of foodborne illness and can survive refrigerator and freezer temperatures?
   1. Fungi
   2. Viruses
   3. Parasites
   4. Bacteria
2. If FAT TOM conditions are right, bacteria will double in number as often as every \_\_\_\_\_\_\_\_\_\_ minutes.
   1. 10
   2. 20
   3. 30
   4. 40
3. Which type of probe should be used to check the internal temperature of thin foods?
   1. Air
   2. Surface
   3. Immersion
   4. Penetration
4. Which type of thermometer measures the temperatures of food and equipment surfaces?
   1. Infrared
   2. Thermistor
   3. Thermocouple
   4. Bimetallic stemmed
5. An unplanned, undesirable event that can cause property damage, injuries or fatalities, time lost from work, or disruption of work is called a(n)
   1. near miss.
   2. accident.
   3. incident.
   4. health hazard.

Final 2

1. Which class of fire involves flammable liquids and grease, and usually starts in kitchens and maintenance areas?
   1. Class A
   2. Class B
   3. Class C
   4. Class D
2. Which OSHA form must an operation maintain that lists all occupational injuries and illnesses?
   1. 300
   2. 300A
   3. 301
   4. 301A
3. Water-based fire extinguishers should be used only on \_\_\_\_\_\_\_\_\_\_\_ fires.
   1. Class A
   2. Class A/B
   3. Class B/C
   4. Class C
4. When using a fire extinguisher, how many feet should the user stand from the fire when spraying?
   1. 2 to 4
   2. 4 to 6
   3. 6 to 8
   4. 8 to 10
5. Which type of detector uses a small electric current to detect combustion particles from smoke, heat, or flames?
   1. Heat
   2. Flame
   3. Smoke
   4. Ionization
6. A straight ladder should reach

\_\_\_\_\_\_\_\_\_\_ feet above the spot where the top of the ladder rests against the support.

* 1. 2
  2. 3
  3. 4
  4. 5

1. How old must employees be to operate hazardous equipment such as slicers?
   1. At least 14
   2. At least 16
   3. At least 18
   4. At least 21
2. Training and certification for both CPR and the Heimlich maneuver must be renewed \_\_\_\_\_\_\_\_\_\_\_ from a recognized provider of first-aid training.
   1. every 6 months
   2. every year
   3. every other year
   4. every 5 years
3. Restaurant and foodservice operations must display which log of all injuries and illnesses every February in a location accessible to employees?
   1. OSHA Form No. 200A
   2. OSHA Form No. 300A
   3. Material Safety Data Sheets
   4. Right-to-Know written program
4. In a traditional dining room brigade, who is responsible for explaining the menu to guests, taking their orders, and preparing items tableside?
   1. Captain
   2. Headwaiter
   3. Back waiter
   4. Front waiter
5. How many cups are in a quart?
   1. 4
   2. 8
   3. 12
   4. 16
6. How many teaspoons are in a tablespoon?
   1. 1
   2. 2
   3. 3
   4. 4
7. A chef keeps lunch entrées warm at 75°C. What is the approximate Fahrenheit equivalent?
   1. 127°F
   2. 167°F
   3. 180°F
   4. 203°F
8. If a recipe calls for 5 pounds of trimmed okra, which has an 82 percent yield, how many pounds of untrimmed okra are needed?
   1. 4.1
   2. 5.25
   3. 6.1
   4. 7.25

1. Of 188 breakfast customers, 75 percent ordered the scrambled eggs and bacon. How many people ordered this menu item?
   1. 47
   2. 88
   3. 105
   4. 141
2. If it costs an operation $175.50 per day to keep its salad bar stocked and an average of 112 guests eat from the salad bar per day, what is the average cost per customer?
   1. $0.64
   2. $0.87
   3. $1.11
   4. $1.56
3. A lobster bisque recipe serves 18, but only 10 servings are needed. What is the conversion factor?
   1. .33
   2. .45
   3. .55
   4. .63
4. Shelving and reach-in refrigerators are examples of \_\_\_\_\_\_\_\_\_\_

equipment.

* 1. storage
  2. holding
  3. receiving
  4. pre-preparation

1. A salamander is a type of
   1. mixer.
   2. fryer.
   3. broiler.
   4. griddle.

Final 2

1. What is the thickest and widest part of a knife blade called?
   1. Heel
   2. Tang
   3. Spine
   4. Scales
2. Which type of knife is used to slice bread and cake?
   1. Butter
   2. Fillet
   3. Slicer
   4. Serrated
3. Which piece of small equipment is used to remove foam from stock or soup and solid ingredients from liquids?
   1. China cap
   2. Colander
   3. Food mill
   4. Skimmer
4. Which type of pan is a shallow skillet with very short, slightly sloping sides?
   1. Wok
   2. Cake
   3. Crêpe
   4. Hotel
5. In which type of oven is the heat source located on the floor of the oven?
   1. Combi
   2. Conveyor
   3. Conduction
   4. Convection
6. Which dry-heat cooking method with fat and oil includes breading or batter-ing the food and then immersing it in hot fat and frying it until it is done?
   1. Sautéing
   2. Pan-frying
   3. Stir-frying
   4. Deep-frying
7. Which stock is weak and made from bones that have already been used in another preparation?
   1. White
   2. Fumet
   3. Vegetable
   4. *Remouillage*
8. Which method for preparing bones rids them of some of the impurities that can cause cloudiness in a stock?
   1. Baking
   2. Blanching
   3. Sweating
   4. Browning
9. Which grand sauce is made from milk and white roux?
   1. Velouté
   2. *Espagnole*
   3. Béchamel
   4. Hollandaise
10. A cold mixture of fresh herbs, spices, fruits, and/or vegetables is called a
    1. coulis.
    2. salsa.
    3. stock.
    4. broth.
11. When making consommé, the floating layer of egg whites, meat and vegetable solids, and fats is called
    1. jus.
    2. raft.
    3. roux.
    4. slurry.
12. The major flavoring in stock is
    1. fat.
    2. cream.
    3. meat.
    4. bones.
13. Which document serves primarily as an internal function and describes the company’s purpose and key objectives to its team and owners?
    1. Employee manual
    2. Orientation manual
    3. Mission statement
    4. Vision statement
14. \_\_\_\_\_\_\_\_\_ communication is the term that describes any two-way communication with immediate feedback.
    1. Open
    2. Closed
    3. Interpersonal
    4. Organizational
15. A \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ is a generalization that individuals make about particular groups that assumes that all members of that group are the same.
    1. bias
    2. prejudice
    3. stereotype
    4. cultural tendency

1. Which document describes what an organization wants to become and why it exists?
   1. Résumé
   2. Job application
   3. Vision statement
   4. Mission statement
2. A statement of desired results is a(n)
   1. goal.
   2. objective.
   3. root cause.
   4. action-plan.
3. “All people who wear glasses are smart” is an example of a
   1. prejudice.
   2. stereotype.
   3. cultural bias.
   4. harassment.
4. Which type of training method should be used to teach servers about new menu items?
   1. Group
   2. Cross
   3. Independent
   4. On-the-job
5. \_\_\_\_\_\_\_\_\_\_\_ is a skill based on the ability to inspire and motivate employees to behave in accordance with the vision of an organization and to accomplish the organization’s goals.
   1. Communication
   2. Collaboration
   3. Leadership
   4. Empathy
6. Which category of fruit includes melons, plums, and pears?
   1. Winter
   2. Spring
   3. Summer
   4. Tropical
7. Burro and plantains are types of
   1. apples.
   2. berries.
   3. bananas.
   4. papayas.
8. What causes a fruit’s cells to break down quickly, making the fruit soft?
   1. Acids
   2. Alkalis
   3. Ethylene gas
   4. Polyphenoloxidase
9. What fruit is the most popular baked fruit because it is easy to prepare?
   1. Pear
   2. Peach
   3. Apple
   4. Banana
10. Which type of vegetable includes cucumbers and eggplants?
    1. Seed
    2. Stem
    3. Fruit
    4. Flower
11. Baby and smooth leaf are varieties of
    1. lettuce.
    2. spinach.
    3. Swiss chard.
    4. mustard greens.

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1. English and snow are varieties of
   1. beans.
   2. corn.
   3. peas.
   4. cucumbers.
2. Which type of vegetable includes artichokes and mushrooms?
   1. Stem
   2. Seed
   3. Fruit
   4. Tuber
3. Even with proper storage, most foodservice operations do not keep produce for more than
   1. 2 days.
   2. 4 days.
   3. 1 week.
   4. 2 weeks.
4. In which method of preparation is fruit cooked in a simmering liquid?
   1. Baking
   2. Basting
   3. Frying
   4. Poaching
5. The cooking method used to quickly and partially cook a vegetable in water or oil is called
   1. baking.
   2. frying.
   3. roasting.
   4. blanching.
6. In which type of service are guests served from a tableside cart?
   1. French
   2. English
   3. Russian
   4. American
7. Which type of service is the simplest and least expensive, and also known as family-style dining?
   1. English
   2. French
   3. Russian
   4. American
8. Which fork is used for appetizers?
   1. Salad
   2. Dinner
   3. Dessert
   4. All-purpose
9. Which type of spoon has jagged edges?
   1. Soup
   2. Sauce
   3. Iced tea
   4. Grapefruit
10. Which cooking method is especially good for new potatoes because of their high moisture content?
    1. Baking
    2. Boiling
    3. Steaming
    4. Roasting

1. Store potatoes in a cool, dry place at a temperature ranging from
   1. 35°F to 45°F.
   2. 45°F to 55°F.
   3. 55°F to 65°F.
   4. 65°F to 75°F.
2. Briefly sautéing grains in oil or butter and then simmering them in stock is an example of which cooking method?
   1. Pilaf
   2. Arborio
   3. Risotto
   4. *En casserole*
3. Which part of a whole grain is the protective coating, or husk, that surrounds the grain?
   1. Bran
   2. Hull
   3. Germ
   4. Endosperm
4. Which part of the grain is the largest part and a major source of protein and carbohydrate?
   1. Bran
   2. Hull
   3. Germ
   4. Endosperm
5. Which type of nut is kidney-shaped, tan with a buttery, slightly sweet flavor, and only sold hulled?
   1. Brazil
   2. Cashew
   3. Almond
   4. Chestnut
6. Which type of pasta is thick with long, ribbon-shaped strands?
   1. Fusilli
   2. Rigatoni
   3. Casareccia
   4. Fettuccine
7. What form is filled out by anyone who wants a job in an operation?
   1. Résumé
   2. Portfolio
   3. Cover letter
   4. Job application
8. A collection of samples that showcase interests, talents, contributions, and studies is called a
   1. blog.
   2. résumé.
   3. portfolio.
   4. cover letter.
9. “Are you available to work weekends?” is an example of a(n)

\_\_\_\_\_\_\_\_\_ question.

* 1. closed
  2. indirect
  3. categorical
  4. open-ended

1. “Why did you leave your present job?” is an example of a(n)

\_\_\_\_\_\_\_\_\_ question.

* 1. closed
  2. indirect
  3. illegal
  4. open-ended

1. In a restaurant or foodservice operation, which entry-level position helps the more experienced cooks and chefs prepare and cook guests’ orders?
   1. Server
   2. Waiter
   3. Prep cook
   4. Executive chef
2. A written summary of experience, skills, and achievements that relate to the job being sought is called a
   1. résumé.
   2. portfolio.
   3. cover letter.
   4. job application.
3. During which historical period did production and manufacturing increase markedly?
   1. Renaissance
   2. Middle Ages
   3. Enlightenment
   4. Industrial Revolution
4. The elaborate and refined system of food preparation that was brought from Italy to France in the 1500s was

\_\_\_\_\_\_\_\_\_\_ cuisine.

* 1. grand
  2. haute
  3. nouvelle
  4. classical

1. Which type of restaurant and foodservice operation uses an assembly-line process of serving food quickly and cheaply without the need for servers?
   1. Retail
   2. Kiosk
   3. Stadium
   4. Cafeteria
2. The first chain of quick-service hamburger restaurants was called
   1. Harvey’s.
   2. McDonald’s.
   3. Burger King.
   4. White Castle.
3. Which consumer-based guide rates restaurants on four qualities: food, décor, service, and cost?
   1. *AAA TourBooks®*
   2. *The Zagat Survey*
   3. *Michelin Guide*
   4. *Mobil Travel Guide*

***Short Answer***

1. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ feature extensive facilities for vacationers who are looking for recreational activities and entertainment.
2. Facilities specifically designed to house large-scale special events including conventions, expositions, and trade shows, are called \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_.
3. The \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ is a consumer-based guide that rates restaurants on four qualities: food, décor, service, and cost.
4. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ occurs when harmful things are present in food, making it unsafe to eat.
5. The \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ is the body’s defense against illness.
6. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ are the microorganisms that cause illness.
7. The purpose of an \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ plan is to protect workers, guests, and property in the event of a disaster.
8. The federal agency that creates and enforces safety-related standards and regulations in the workplace is called \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_.
9. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ restores breathing and heartbeat to injured persons who show no signs of breathing or pulse.
10. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ is the amount left after vegetables have been trimmed and cut before being used in recipes.
11. A(n) \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ is a list of food items showing the expected, or average, shrinkage from AP amount to EP amount.
12. All the sensations produced by whatever is in the mouth, but mostly a food’s aroma and taste, are called \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_.
13. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ is a rapid cooking method that uses high heat from a source located above the food.
14. A(n) \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ is a cylindrical or barrel-shaped oven, often made of clay, with a wood or charcoal fire inside at the base and an open top.
15. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ is the soaking of an item in a combination of wet and dry ingredients to provide flavor and moisture.
16. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ is a thickener made of equal parts flour and soft, whole butter.
17. A reduced stock with a jelly-like consistency made from brown stock, chicken stock, or fish stock is called \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_.
18. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ is a French word that refers to the mixture of coarsely chopped onions, carrots, and celery that provides a flavor base for stock.
19. The process of sending and receiving information by talk, gestures, or writing for a response or action is \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_.
20. Smiling and frowning are examples of \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ communication.
21. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ positions are not legally entitled to overtime pay or the minimum wage established by the Fair Labor Standards Act.
22. Demonstrating the behavior expected from others is called \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_.
23. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ refers to the number of people who leave a company during a given time period.
24. Fruits that have a central pit enclosing a single seed are known as \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_.
25. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ are enlarged, bulbous roots capable of generating a new plant.
26. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ is a finishing technique that gives vegetables a glossy appearance.
27. In \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ service, bowls and platters of food are placed on the table and a seated host or hostess places the food onto plates.
28. A small bowl filled with water and often a citrus fruit slice, for cleaning the fingers after eating, is called a(n)\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_.
29. A(n) \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ is a warming unit in the tableside cart used in French service.
30. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ is a harmful, bitter-tasting substance that appears as a greenish color on potatoes that are exposed to light.
31. The \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ is when the germ, bran, and hull of the grain are removed or polished.

1. When mixing pasta dough, the most important stage is the \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ stage.
2. A(n) \_\_\_\_\_\_\_\_\_ is someone who can play the role of a wise adviser.
3. \_\_\_\_\_\_\_\_\_\_\_ is the condition or feeling that demands exceed the resources that an individual has available for use.
4. \_\_\_\_\_\_\_\_\_\_ indicates that a student has demonstrated a high level of skill and has met specific performance requirements by participating in a rigorous process to become certified.

***Essay***

1. People advance in their careers by mastering the skills needed for their jobs and by showing that they are qualified to take on new responsibilities. Name four skills that are needed for a successful career in foodservice.
2. Explain the difference between sharpening a knife and honing it.

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1. Explain the difference between direct contamination and cross-contamination.
2. What is the difference between seasoning and flavoring? Give examples of each.



1. Compare and contrast béchamel and velouté.

***True/False***

1. ANS: F

REF: 84

CH: 2

1. ANS: F

REF: 175

CH: 3

1. ANS: T

REF: 183

CH: 3

1. ANS: F

REF: 191

CH: 3

1. ANS: T

REF: 36

CH: 1

1. ANS: F

REF: 135

CH: 2

1. ANS: T

REF: 249

CH: 4

1. ANS: F

REF: 245

CH: 4





**Final 2**



1. ANS: F

REF: 336

CH: 5

1. ANS: T

REF: 352

CH: 5

1. ANS: T

REF: 385

CH: 6

1. ANS: F

REF: 371

CH: 6

1. ANS: F

REF: 387

CH: 6

1. ANS: T

REF: 443

CH: 7

1. ANS: T

REF: 449

CH: 7

1. ANS: T

REF: 493

CH: 8

|  |  |  |  |
| --- | --- | --- | --- |
| **17.** | ANS: T | **22.** | ANS: T |
|  | REF: 525 |  | REF: 704 |
|  | CH: 8 |  | CH: 11 |
| **18.** | ANS: F | **23.** | ANS: T |
|  | REF: 556 |  | REF: 683 |
|  | CH: 9 |  | CH: 11 |
| **19.** | ANS: F | **24.** | ANS: T |
|  | REF: 562 |  | REF: 765 |
|  | CH: 9 |  | CH: 12 |
| **20.** | ANS: T | **25.** | ANS: F |
|  | REF: 646 |  | REF: 782 |
|  | CH: 10 |  | CH: 12 |

1. ANS: T

REF: 639

CH: 10

***Multiple Choice***

|  |  |  |  |
| --- | --- | --- | --- |
| **1.** | ANS: D | **6.** | ANS: A |
|  | REF: 115 |  | REF: 108 |
|  | CH: 2 |  | CH: 2 |
| **2.** | ANS: B | **7.** | ANS: B |
|  | REF: 105 |  | REF: 167 |
|  | CH: 2 |  | CH: 3 |
| **3.** | ANS: B | **8.** | ANS: B |
|  | REF: 81 |  | REF: 176 |
|  | CH: 2 |  | CH: 3 |
| **4.** | ANS: B | **9.** | ANS: A |
|  | REF: 82 |  | REF: 159 |
|  | CH: 2 |  | CH: 3 |
| **5.** | ANS: D | **10.** | ANS: A |
|  | REF: 107 |  | REF: 179 |
|  | CH: 2 |  | CH: 3 |

|  |  |  |  |
| --- | --- | --- | --- |
| **11.** | ANS: C | **22.** | ANS: D |
|  | REF: 180 |  | REF: 240 |
|  | CH: 3 |  | CH: 4 |
| **12.** | ANS: D | **23.** | ANS: D |
|  | REF: 181 |  | REF: 238 |
|  | CH: 3 |  | CH: 4 |
| **13.** | ANS: B | **24.** | ANS: C |
|  | REF: 188 |  | REF: 248 |
|  | CH: 3 |  | CH: 4 |
| **14.** | ANS: C | **25.** | ANS: A |
|  | REF: 158 |  | REF: 273 |
|  | CH: 3 |  | CH: 5 |
| **15.** | ANS: B | **26.** | ANS: C |
|  | REF: 202 |  | REF: 293 |
|  | CH: 3 |  | CH: 5 |
| **16.** | ANS: B | **27.** | ANS: A |
|  | REF: 159 |  | REF: 275 |
|  | CH: 3 |  | CH: 5 |
| **17.** | ANS: A | **28.** | ANS: D |
|  | REF: 229 |  | REF: 275 |
|  | CH: 4 |  | CH: 5 |
| **18.** | ANS: A | **29.** | ANS: D |
|  | REF: 242 |  | REF: 282 |
|  | CH: 4 |  | CH: 5 |
| **19.** | ANS: C | **30.** | ANS: C |
|  | REF: 243 |  | REF: 287 |
|  | CH: 4 |  | CH: 5 |
| **20.** | ANS: B | **31.** | ANS: D |
|  | REF: 244 |  | REF: 295 |
|  | CH: 4 |  | CH: 5 |
| **21.** | ANS: C | **32.** | ANS: D |
|  | REF: 256 |  | REF: 328 |
|  | CH: 4 |  | CH: 5 |



|  |  |  |  |
| --- | --- | --- | --- |
| **33.** | ANS: D | **44.** | ANS: B |
|  | REF: 371 |  | REF: 465 |
|  | CH: 6 |  | CH: 8 |
| **34.** | ANS: B | **45.** | ANS: A |
|  | REF: 372 |  | REF: 527 |
|  | CH: 6 |  | CH: 8 |
| **35.** | ANS: C | **46.** | ANS: C |
|  | REF: 382 |  | REF: 479 |
|  | CH: 6 |  | CH: 8 |
| **36.** | ANS: B | **47.** | ANS: C |
|  | REF: 387 |  | REF: 547 |
|  | CH: 6 |  | CH: 9 |
| **37.** | ANS: B | **48.** | ANS: C |
|  | REF: 396 |  | REF: 552 |
|  | CH: 6 |  | CH: 9 |
| **38.** | ANS: D | **49.** | ANS: B |
|  | REF: 372 |  | REF: 561 |
|  | CH: 6 |  | CH: 9 |
| **39.** | ANS: C | **50.** | ANS: C |
|  | REF: 443 |  | REF: 566 |
|  | CH: 7 |  | CH: 9 |
| **40.** | ANS: C | **51.** | ANS: C |
|  | REF: 445 |  | REF: 573 |
|  | CH: 7 |  | CH: 9 |
| **41.** | ANS: C | **52.** | ANS: B |
|  | REF: 465 |  | REF: 576 |
|  | CH: 8 |  | CH: 9 |
| **42.** | ANS: C | **53.** | ANS: C |
|  | REF: 494 |  | REF: 577 |
|  | CH: 8 |  | CH: 9 |
| **43.** | ANS: A | **54.** | ANS: A |
|  | REF: 493 |  | REF: 582 |
|  | CH: 8 |  | CH: 9 |



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| **55.** | ANS: B | **66.** | ANS: D |
|  | REF: 584 |  | REF: 700 |
|  | CH: 9 |  | CH: 11 |
| **56.** | ANS: D | **67.** | ANS: B |
|  | REF: 562 |  | REF: 694 |
|  | CH: 9 |  | CH: 11 |
| **57.** | ANS: D | **68.** | ANS: D |
|  | REF: 592 |  | REF: 712 |
|  | CH: 9 |  | CH: 11 |
| **58.** | ANS: A | **69.** | ANS: D |
|  | REF: 654 |  | REF: 750 |
|  | CH: 10 |  | CH: 12 |
| **59.** | ANS: A | **70.** | ANS: C |
|  | REF: 654 |  | REF: 743 |
|  | CH: 10 |  | CH: 12 |
| **60.** | ANS: A | **71.** | ANS: A |
|  | REF: 656 |  | REF: 765 |
|  | CH: 10 |  | CH: 12 |
| **61.** | ANS: D | **72.** | ANS: D |
|  | REF: 657 |  | REF: 765 |
|  | CH: 10 |  | CH: 12 |
| **62.** | ANS: C | **73.** | ANS: C |
|  | REF: 684 |  | REF: 791 |
|  | CH: 11 |  | CH: 12 |
| **63.** | ANS: B | **74.** | ANS: A |
|  | REF: 682 |  | REF: 739 |
|  | CH: 11 |  | CH: 12 |
| **64.** | ANS: A | **75.** | ANS: D |
|  | REF: 705 |  | REF: 19 |
|  | CH: 11 |  | CH: 1 |
| **65.** | ANS: B | **76.** | ANS: B |
|  | REF: 700 |  | REF: 17 |
|  | CH: 11 |  | CH: 1 |



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| **77.** | ANS: D | **79.** ANS: B |
|  | REF: 23 | REF: 36 |
|  | CH: 1 | CH: 1 |
| **78.** | ANS: D |  |
|  | REF: 29 |  |
|  | CH: 1 |  |

***Short Answer***

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| **1.** | ANS: Resorts | **9.** | ANS: Cardiopulmonary resuscitation |
|  | REF: 58 |  | REF: 202 |
|  | CH: 1 |  | CH: 3 |
| **2.** | ANS: convention centers | **10.** | ANS: Edible portion |
|  | REF: 38 |  | REF: 254 |
|  | CH: 1 |  | CH: 4 |
| **3.** | ANS: *The Zagat Survey* | **11.** | ANS: conversion chart |
|  | REF: 36 |  | REF: 256 |
|  | CH: 1 |  | CH: 4 |
| **4.** | ANS: Contamination | **12.** | ANS: flavor |
|  | REF: 77 |  | REF: 219 |
|  | CH: 2 |  | CH: 4 |
| **5.** | ANS: immune system | **13.** | ANS: Broiling |
|  | REF: 77 |  | REF: 321 |
|  | CH: 2 |  | CH: 5 |
| **6.** | ANS: Pathogens | **14.** | ANS: tandoori |
|  | REF: 77 |  | REF: 295 |
|  | CH: 2 |  | CH: 5 |
| **7.** | ANS: emergency | **15.** | ANS: Marinating |
|  | REF: 167 |  | REF: 321 |
|  | CH: 3 |  | CH: 5 |
| **8.** | ANS: OSHA | **16.** | ANS: Beurre manié |
|  | REF: 158 |  | REF: 385 |
|  | CH: 3 |  | CH: 6 |



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| **17.** | ANS: glacé | **27.** | ANS: English |
|  | REF: 371 |  | REF: 654 |
|  | CH: 6 |  | CH: 10 |
| **18.** | ANS: Mirepoix | **28.** | ANS: finger bowl |
|  | REF: 370 |  | REF: 660 |
|  | CH: 6 |  | CH: 10 |
| **19.** | ANS: communication | **29.** | ANS: *rechaud* |
|  | REF: 413 |  | REF: 654 |
|  | CH: 7 |  | CH: 10 |
| **20.** | ANS: nonverbal | **30.** | ANS: Solanine |
|  | REF: 413 |  | REF: 683 |
|  | CH: 7 |  | CH: 11 |
| **21.** | ANS: Exempt | **31.** | ANS: milling process |
|  | REF: 502 |  | REF: 700 |
|  | CH: 8 |  | CH: 11 |
| **22.** | ANS: modeling | **32.** | ANS: resting |
|  | REF: 467 |  | REF: 718 |
|  | CH: 8 |  | CH: 11 |
| **23.** | ANS: Turnover | **33.** | ANS: mentor |
|  | REF: 515 |  | REF: 737 |
|  | CH: 8 |  | CH: 12 |
| **24.** | ANS: drupes | **34.** | ANS: Stress |
|  | REF: 547 |  | REF: 779 |
|  | CH: 9 |  | CH: 12 |
| **25.** | ANS: Tubers | **35.** | ANS: Certification |
|  | REF: 579 |  | REF: 784 |
|  | CH: 9 |  | CH: 12 |



1. ANS: Glazing

REF: 596

CH: 9



Answer Key | Foundations of Restaurant Management & Culinary Arts

***Essay***

1. ANS: These skills might include any of the following: communication, teamwork, positive attitude, willingness to learn, technology skills, math skills, problem solving, knife and other equipment skills, food safety, and product knowledge.

REF: 784

CH: 12

1. ANS: In sharpening a knife, small pieces of metal are removed from a worn blade and the edge is actually reshaped. Honing is the regular maintenance required to keep a knife in its best shape, done by straightening the microscopic teeth along the knife’s edge by slowly drawing the knife’s edge over a whetstone or a steel. The process should be repeated two or three times for each side of the knife.

REF: 278

CH: 5

1. ANS: Contamination means that harmful things are present in food, making it unsafe to eat. Direct contamination occurs when food received by the restaurant already contains enough bacteria, fungi, viruses, or parasites to make people sick. Cross-contamination occurs when a food that is safe comes in contact with biological, physical, or chemical contaminants while being prepared, cooked, or served.

REF: 105

CH: 2

1. ANS: Seasoning enhances the food’s natural flavor without significantly changing its flavor. Salt is the most important seasoning ingredient. Flavoring introduces a new flavor to a food by altering or modifying the food’s original flavor.

Examples of seasoning—Salt, pepper Examples of flavors—Acids, citrus juice Herbs—Basil, oregano, rosemary Spices—Garlic, allspice

Seeds and nuts—Sesame, almond

Sugars—Brown sugar, maple syrup, confectionary sugar

REF: 5

CH: 306



1. ANS: Béchamel is a white sauce made by thickening milk with a white roux. It is sometimes flavored with onions, cloves, or bay leaves. Velouté is a white sauce made by thickening a poultry, fish, or shellfish stock with a blond roux.

REF: 382

CH: 6

