

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

- 1) What characterized the 19th-century dining style created by Carême called grande cuisine? 1) _____
A) intricately prepared and garnished courses
B) elegant home cooking
C) light, naturally flavored foods
D) simplified sauces and garnishes
- 2) What 20th-century food movement emphasized naturally flavored and simply prepared foods? 2) _____
A) nouvelle cuisine
B) classic cuisine
C) grande cuisine
D) regional cuisine
- 3) Which great 20th-century chef is credited with modernizing French cuisine? 3) _____
A) Antoine Beauvilliers
B) Auguste Escoffier
C) Roger Vergé
D) Fernand Point
- 4) Which of the following technological advances have had a profound effect on cooking? 4) _____
A) development of reliable refrigerators
B) rapid transportation techniques
C) development of clay vessels
D) all of the above
- 5) Which quality is NOT required to become a professional chef? 5) _____
A) dedication
B) professional pride
C) skill
D) ego
- 6) To what does the term *brigade* refer in a professional kitchen? 6) _____
A) dining room management
B) staff organization
C) an apprenticeship system
D) all of the above
- 7) Which of the following contemporary chefs has been called a food futurist with a world-wide influence on culinary trends? 7) _____
A) Alice Waters
B) Gaston Lenôtre
C) Charles Ranhofer
D) Ferran Adrià
- 8) Which of the following terms refers to the distance food travels to reach a food service establishment? 8) _____
A) biodiversity
B) local production
C) sustainability
D) food miles

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) saucier	A) apprentice	9) _____
10) pâtissier	B) pastry chef	10) _____
11) poissonier	C) cold foods cook	11) _____
12) garde-manger	D) under chef	12) _____
13) sous-chef	E) fish station chef	13) _____
14) rotisseur	F) prepares roasted items	14) _____
15) commis	G) sauce cook	15) _____

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

16) The first restaurant, which opened in 1765 in Paris, was modeled on the taverns and inns that had existed in Europe for centuries.	16) _____
17) All professional kitchens in American restaurants today are set up according to the classic system established by Escoffier.	17) _____
18) Food preservation and storage techniques expanded to include freeze-drying and canning after the Industrial Revolution of the 19th century.	18) _____
19) Delmonico's in New York City was the first internationally renowned restaurant in the United States.	19) _____
20) The French Revolution (1789- 1799) freed chefs from private kitchens and played a major role in the development of the restaurant industry.	20) _____
21) The true gourmand understands restraint and enjoys fine food and wine but never to excess.	21) _____
22) Foods labeled "fairtrade" are sourced from growers and suppliers committed to paying a fair wage, using sustainable farming practices and banning child labor.	22) _____

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

23) In a professional kitchen, who is responsible for coordinating the kitchen staff and its activities?	23) _____
24) Who is responsible for training, overseeing and organizing the staff and its activities in the dining room of a restaurant?	24) _____
25) How does one define global cuisine?	25) _____

- 26) Under what circumstances may a chef or baker be called Master chef or master baker? 26) _____
- 27) Which terms describes the cuisine of a group of people that share a common cultural heritage? 27) _____
- 28) Besides restaurants, what are three institutions that offer food services? 28) _____
- 29) 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? 29) _____
- 30) What are the two most pressing concerns that the American public has about the food service industry? 30) _____
- 31) Which modern advances have had a profound effect on cooking? 31) _____
- 32) What term is used to describe a contemporary culinary movement that explores the chemistry and physics of food? 32) _____
- 33) Describe two types of ethical behavior culinary professionals should follow. 33) _____

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

- 34) What is fusion cuisine?
- 35) Give two examples of how New American Cuisine has influenced contemporary chefs.
- 36) What is the culinary philosophy behind nouvelle cuisine?
- 37) What is the farm-to-table movement in the United States.?
- 38) Name one chef who contributed to the modern food service industry and describe his particular contributions.
- 39) Describe the reasons for the traditional white chef's jacket and checked trousers.

Answer Key

Testname: UNTITLED1

- 1) A
- 2) D
- 3) B
- 4) D
- 5) D
- 6) B
- 7) D
- 8) D
- 9) G
- 10) B
- 11) E
- 12) C
- 13) D
- 14) F
- 15) A
- 16) FALSE
- 17) FALSE
- 18) TRUE
- 19) TRUE
- 20) TRUE
- 21) FALSE
- 22) TRUE
- 23) the executive chef
- 24) dining room manager (maître d'hôtel or maître d')
- 25) answer will vary, foods or preparation methods that have become ubiquitous throughout the world, French fried potatoes or curries
- 26) 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.
- 27) ethnic cuisine
- 28) answers will vary, for example, hospitals, schools, hotels
- 29) the cast-iron stove
- 30) nutrition and food safety
- 31) answer will vary, such as, new technologies, cast iron stove, refrigeration, preserving techniques (canning), temperature-controlled shipping
- 32) molecular gastronomy
- 33) answers will vary, for example conducting yourself with honesty; avoiding conflicts of interest, or misuse of monies; not discriminating against others or engaging in sexual harassment; accurately representing yourself, your work experiences and your education; cooperating with coworkers in a fair, considerate manner
- 34) the blending or use of ingredients and/or preparation methods from various ethnic, regional or national cuisines in the same dish
- 35) answers will vary, but should include the emphasis on fresh, seasonal ingredients and locally grown or produced food products
- 36) 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
- 37) Americans' newfound awareness of the source of ingredients with an emphasis on serving locally grown and minimally processed foods in season
- 38) answers will vary, but should include at least the last name of one of the chefs discussed in the chapter and one specific influence

Answer Key

Testname: UNTITLED1

- 39) 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