TEST BANK FOR PROFESSIONAL COOKING FOR CANADIAN CHEFS 9TH CANADIAN EDITION GISSLEN ISBN 9781119424727

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Sample Test Questions

Multiple Choice

1. The chef Carême is famous for:
   a) the development of the classical brigade system that is still in use in many of today's kitchens.
   b) refining and organizing cooking techniques, recipes, and menus, and thus bringing cooking out of the Middle Ages and into the modern period.
   c) the introduction of food preservation techniques, such as freezing, that caused revolutionary changes in food service and in eating habits.
   d) none of these.

2. Which of the following cooks may handle meat products as part of their duties?
   a) roast cook
   b) pantry cook
   c) sauce cook
   d) all of these

3. The sauce chef prepares which of the following as part of his or her duties?
   a) broiled meats
   b) roasted meats
   c) sautéed meats
   d) none of these

4. In the late 1700s, new developments in food service received a great stimulus _____.
   a) at the time of the French Revolution
   b) because many chefs found themselves without jobs
   c) when chefs began opening restaurants in and around Paris to support themselves
   d) all of these

5. Carême's books contain the first systematic account of _____.
   a) recipes
   b) menu making
   c) cooking principles
   d) all of these

6. The invention of this piece of kitchen equipment in the eighteenth century changed the organization of the kitchen.
   a) refrigerator
   b) mixer
   c) stove
   d) none of these

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7. Escoffier simplified the "general confusion" of the old menus by calling for
   a) only one or two dishes per course.
   b) dishes to follow one another harmoniously.
   c) dishes to delight the taste with their delicacy and simplicity.
   d) all of these

8. Changes in the food industry during the twentieth century have been due to _____.
   a) the development of new equipment
   b) increased sanitary and nutritional awareness
   c) the development and availability of new food products
   d) all of these

9. If Carême and Escoffier were alive today, they would discover that _____.
   a) many foods that were rare or expensive in their time are now affordable
   b) sanitation and nutrition have become important parts of a chef's training
   c) cooks have access to many convenience products
   d) all of these

10. Nouvelle cuisine _____.
    a) depends on flour to thicken sauces
    b) was a return to the traditional practices of Carême
    c) places its emphasis on simpler, more natural flavors and preparations
    d) depends on flour to thicken sauces and places its emphasis on simpler, more natural flavors and preparations

11. You are reading the table of contents of a book titled *Principles of Kitchen Organization*. Which of the following chapter titles are you likely to see?
    a) How to Increase Task Efficiency
    b) The Assignment and Allocation of Tasks
    c) How to Communicate Responsibilities Clearly
    d) all of these

12. The way a kitchen is organized would depend <u>least</u> on which of the following factors?
    a) the menu
    b) the size of the operation
    c) the type of customers served
    d) the physical facilities of the kitchen

13. The _____ works as assistant to the chef and is directly in charge of production and the minute-by-minute supervision of the staff when the chef is not at hand.
    a) tournant
    b) sous chef
    c) entremetier
    d) garde manger

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14. An executive chef is responsible for _____.
    a) menu planning
    b) costing and purchasing
    c) work schedule planning
    d) all of these

15. Which of the following combinations is correct?
    a) entremetier—fish
    b) grillardin—sauces
    c) poissonier—vegetables
    d) garde manger—cold foods

16. If you were hired as a working chef, you would _____.
    a) be in charge of the kitchen
    b) handle one of the production stations
    c) work in a kitchen that has an executive chef
    d) be in charge of the kitchen and handle one of the production stations

17. A chef is someone who _____.
    a) wears a white chef's hat
    b) likes to cook for guests in his/her home
    c) is in charge of a kitchen or a part of a kitchen
    d) has read and understood the information in this book

18. An executive chef must have _____ knowledge and skills.
    a) supervisory
    b) management
    c) food production
    d) all of these

19. A professional food-service worker possesses _____.
    a) staying power and a positive attitude toward the job
    b) eagerness to learn and the ability to work with people
    c) experience, dedication to quality, and a good understanding of the basics
    d) all of these

20. When commercial kitchens first started using stoves, they were divided into three departments:
    a) the stove, the oven, and the deep-fryer.
    b) the stove, the oven, and the rotisserie.
    c) the stove, the rotisserie, and the pantry.
    d) the stove, the pantry, and the grill.

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21. The first restaurant was started
    a) in France in the eighteenth century, selling soups called "restoratives."
    b) in England by a man named Boulanger, who cooked meat dishes to order rather than in large batches.
    c) by a French chef named Taillevent.
    d) by Italian cooks brought to France by Caterina de Medici.

22. The style of professional cooking that developed after Carême is called "international" because
    a) chefs from around the world, after an international meeting in 1830, voted to adopt the basic principles put forth by Carême.
    b) improved transportation systems brought new ingredients from around the world.
    c) the same basic cooking principles were used internationally in commercial kitchens.
    d) all of these

23. Escoffier's books, including *Le Guide Culinaire,* are _____.
    a) still widely used today
    b) important reference works for professional chefs
    c) a simple system of recipes based on main ingredient and cooking method
    d) all of these

24. The new method of kitchen organization adopted early in the twentieth century _____.
    a) was Escoffier's achievement
    b) is still in use today, especially in large hotels
    c) resulted in a streamlined workplace
    d) all of these

25. Fusion cuisine is _____.
    a) sometimes a jumbled mess
    b) a cooking style that uses ingredients and techniques from more than one regional or international cuisine
    c) bringing new excitement to cooking and restaurant menus in the hands of skilled chefs
    d) all of these

26. Caterina Medici and her Italian cooks are correctly credited with _____.
    a) modernizing French cuisine
    b) inspiring many new and important cookbooks to be written
    c) bringing more refined manners and elegance to European dining rooms
    d) creating the modern menu where everyone at the table eats the same dishes at the same time

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Matching

27. In the blanks provided after the food items listed in column 1, write the letter from column 2 that corresponds to the name of the station of the kitchen brigade responsible for its preparation.

Column 1		*Column 2*
a. Broiled steak	_____	*i.* Garde manger
b. Roast beef	_____	*ii.* Saucier
c. Glazed carrots	_____	*iii.* Grillardin
d. Poached fillets of sole	_____	*iv.* Poissonier
e. Apple pie	_____	*v.* Entremetier
f. Hollandaise sauce	_____	*vi.* Patissier
g. Salad dressing	_____	*vii.* Rotisseur

True/False

28. The sous chef supervises production in the kitchen.
    a) True
    b) False

29. The executive chef of a large hotel often spends more time at a desk than in the production area.
    a) True
    b) False

30. One of Escoffier's achievements was the simplification of classical cooking.
    a) True
    b) False

31. The position of second cook is an entry-level job.
    a) True
    b) False

32. Graduating with high grades from a food production course qualifies you to be a chef.
    a) True
    b) False

33. The ability to work with other people is a necessary skill only for supervisory personnel.
    a) True
    b) False

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34. The following are all factors that must be considered when planning the organization of a kitchen staff: the types of food served, the size of the establishment, the number of customers served, the equipment available.
    a) True
    b) False

35. Skilled personnel who cook foods to order are in demand in all types of food-service operations.
    a) True
    b) False

36. Future developments in convenience foods and automated equipment will eventually eliminate the need for highly skilled cooks.
    a) True
    b) False

37. Nouvelle cuisine is the French name for the type of classical cooking developed by Escoffier.
    a) True
    b) False

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Answers to Test Questions

Multiple Choice

1. b
2. d
3. c
4. d
5. d
6. c
7. d
8. d
9. d
10. c
11. d
12. c
13. b
14. d
15. d
16. d
17. c
18. d
19. d
20. b
21. a
22. c
23. d
24. d
25. d
26. c

Matching

27. a. iii
    b. vii
    c. v
    d. iv
    e. vi
    f. ii
    g. i

True/False

28. T
29. T
30. T
31. F
32. F
33. F
34. T
35. F
36. F
37. F