

## **Introduction to Culinary Arts Final Exam Study Guide**

Hepatitis A	Bacteria
Pesticides	Parasites
sanitary	Hazard
Molds	Direct-contamination
Toxins	Sanitation
Sanitizing	Cross-contamination
Fungi	Foodborne illness
Contaminated	
Cover	Left side, left hand
Upselling	Highlighting
Preset	Right side, right hand
Left side	Appetizers
Underliner	
Dry cooking techniques	Coagulate
Evaporates	Pigment
Moist cooking techniques	Caramelization
Combination cooking	

What does the term “cross-train” refer to in the foodservice industry?

What are the four general categories of service staff?

What are three ways you can prepare for a career in a foodservice?

Why is it important that you accurately weigh and measure ingredients of recipes?

What is the difference between receiving a salary and an hourly wage?

What are three of the six qualities that restaurant personnel should have?

What are three guidelines for proper personal hygiene?

How should you hold glassware?

What can practicing good grooming habits help prevent the outbreak of?

Why should fake fingernails never be worn in the commercial kitchen?

What is the first step in cleaning preparation equipment?

How does a convection oven cook more efficiently?

Where and how is a proofing/holding cabinet used?

What does the number of a scoop represent?

What is the role of yeast during the fermentation process?

How do brown sugar, granulated sugar, and confectioner’s sugar differ?

How do fats tenderize baked goods?

Which knife would you use to accomplish the following?

Assume you are working on a recipe that calls for a fresh herb of which your kitchen is out. You have the same herb in dried form. What adjustments do you need to make?

Describe the market forms of poultry available to foodservice establishments.

You are putting a poultry order together and you must decide what market form to buy. What information would you use to purchase the correct product?

Assume you are opening your own cinnamon roll bakeshop. What are at least ten pieces of equipment and hand tools you will need to run a successful bakeshop?

Describe the steps used to make an omelet.