

**DVC Hotel and Restaurant Department**  
**Course 105 Final**  
**Introduction to the Kitchen**  
**STUDY GUIDE**

**MULTIPLE CHOICE**

1. The way a kitchen is organized depends least upon  
Answer: the type of customers served
2. Although the chef is in charge of the kitchen, the \_\_\_\_\_ is directly in charge of production.  
Answer: sous chef
3. If you have been hired as an executive chef, you are responsible for  
Answer: menu planning, costing and purchasing, AND work schedule planning
4. Which one of the following combinations is correct?  
Answer: garde manger-cold foods
5. If you were hired as a working chef, you would  
Answer: be in charge of the kitchen AND cook at one of the production stations
6. A chef is someone who  
Answer: Is in charge of a kitchen or a part of a kitchen
7. An executive chef must have \_\_\_\_\_ knowledge and skills.  
Answer: supervisory, management, AND food production
8. A bain marie is  
Answer: a tall, cylindrical stainless steel container
9. This pan can be called a counter pan, steam table pan, or a service pan  
Answer: hotel pan
10. A cook's judgment is based on his/her  
Answer: experience, knowledge of basic cooking principles, AND understanding of the raw materials available
11. Food can be heated by  
Answer: Radiation, convection, AND conduction
12. Conduction occurs when heat is transferred  
Answer: directly from one item to something touching it AND from one part of an item to an adjacent part of the same item

13. Place these methods of cooking from highest temperature to lowest temperature

Answer: boil, simmer, poach

14. If a very delicate food is cooked in water or a seasoned and flavored liquid, it should be \_\_\_\_\_ so that it doesn't fall apart.

Answer: poached

15. I am a blanched green bean. This means that I have been \_\_\_\_\_.

Answer: partially cooked in boiling water

16. Which of the following is a combination of both moist and dry heat cooking?

Answer: braising

17. To \_\_\_\_\_ means to cook with heat from \_\_\_\_\_.

Answer: none of the above

18. Which of the following terms is associated with broiling?

Answer: tender food items

19. A salamander is a special type of \_\_\_\_\_.

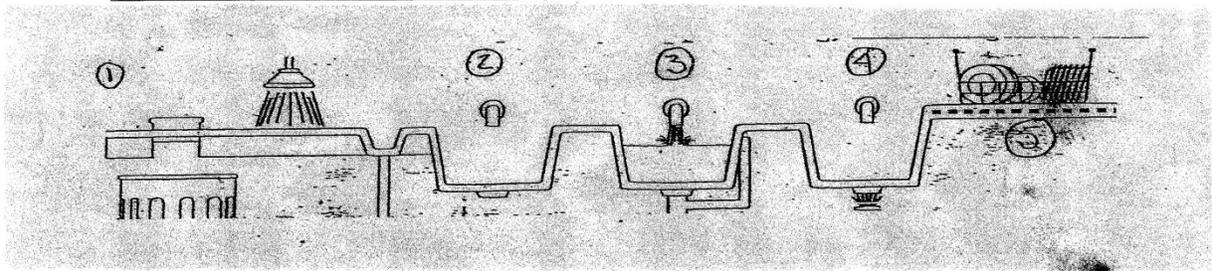
Answer: broiler

20. Weight is used most often for measuring \_\_\_\_\_, whereas volume is used most often for measuring \_\_\_\_\_.

Answer: solid, liquid

### **LABEL THE 5 STEPS IN HAND/MANUAL DISHWASHING**

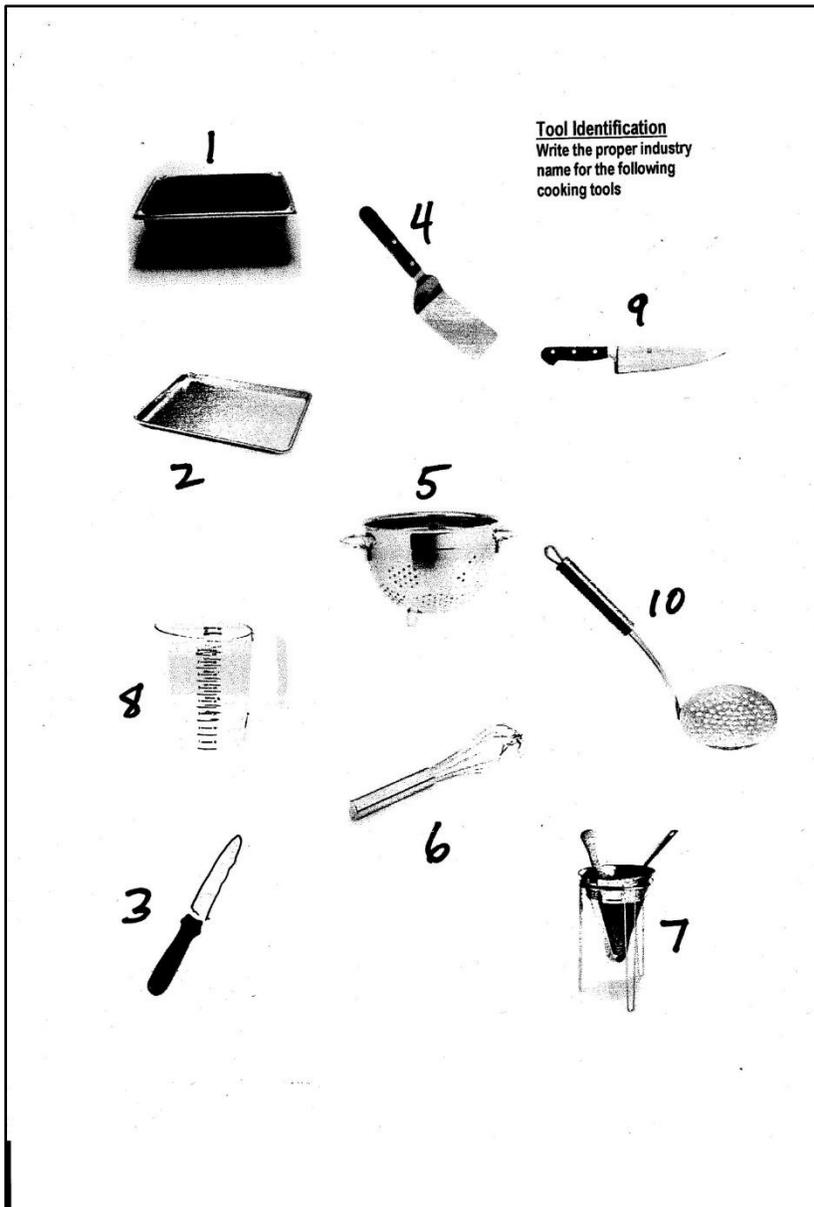
**Label the 5 steps in hand/manual dishwashing:**



#### **ANSWERS:**

1. Scrape/Rinse
2. Wash
3. Rinse
4. Sanitize
5. Air dry

## TOOL IDENTIFICATION



## ANSWERS:

1. Hotel pan
2. Sheet pan
3. Straight or flat spatula
4. Offset spatula
5. Colander
6. Wire whip
7. Chinois
8. Liquid measuring cup
9. French or Chef's knife
10. Skimmer

## MATCHING

Match the food safety information below:

- |                               |                              |
|-------------------------------|------------------------------|
| 1. _____ food danger zone     | Answer: 41-135° degrees F    |
| 2. _____ poultry bacteria     | Answer: Salmonella           |
| 3. _____ all cooked foods     | Answer: brown cutting board  |
| 4. _____ raw poultry products | Answer: yellow cutting board |
| 5. _____ food safety system   | Answer: HACCP                |

**Match the knife cut with the best description:**

- |                     |  |
|---------------------|--|
| 6. _____brunoise    | Answer: perfect cubes                      |
| 7. _____batonnet    | Answer: ¼" X ¼" X 2"                       |
| 8. _____tourner     | Answer: football shapes                    |
| 9. _____gaufrette   | Answer: waffle cut                         |
| 10. _____julienne   | Answer: 1/8" X 1/8" X 2"                   |
| 11. _____paysanne   | Answer: scrabble shape 1/8 X ½ X ½         |
| 12. _____chiffonade | Answer: shredded                           |
| 13. _____allumette  | Answer; 1/8" X 1/8" X 2" (thin french fry) |
| 14. _____parisienne | Answer: melon ball                         |
| 15. _____mincing    | Answer: very fine even cut                 |

**SHORT ANSWER**

**Briefly describe the responsibilities of the following stations and/or positions in the kitchen:**

1. Chef de partie = line cook
2. Sous chef = second (or assistant) to executive chef
3. Chef saucier = sauté chef + sauces
4. Chef poissonier = fish chef
5. Chef rotisseur = roast chef
6. Chef grillardin = grill chef
7. Chef entremetier = vegetable chef
8. Chef garde manger = pantry chef/cold food
9. Chef patissier = pastry chef
10. Tournant = relief cook, replaces others, substitute chef

**Briefly define the following culinary terms:**

11. mise en place = set up/organize station before cooking
12. bouquet garni = mix of herbs wrapped in a pouch
13. sweat = cook slowly in fat, no browning, liquid released
14. caramelize = sugar cooked to very brown + syrupy
15. zest = colored skin of citrus fruit
16. breading procedure = flour, eggwash, crumbs
17. tomato concasse = peeled, seeded, diced tomatoes
18. parisienne scoop = melon baller
19. mandolin = fruit + vegetable slicing tool with several blades
20. rub = dry seasoning mixture to season meat, fish, poultry

21. List 3 of the 4 different types of heat transfer:  
Answer: convection, conduction, radiation
22. List 3 methods of moist heat cooking:  
Answer: poach, steam, braise
23. List 3 methods of dry heat cooking WITH fat:  
Answer: saute, pan fry, deep fry
24. List 3 methods of dry heat cooking WITHOUT fat:  
Answer: roast or bake, broil, grill