

## Chapter 1 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

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 least 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

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.

21. The first restaurant was started
- in France in the eighteenth century, selling soups called “restoratives.”
  - in England by a man named Boulanger, who cooked meat dishes to order rather than in large batches.
  - by a French chef named Taillevent.
  - by Italian cooks brought to France by Caterina de Medici.
22. The style of professional cooking that developed after Carême is called “international” because
- chefs from around the world, after an international meeting in 1830, voted to adopt the basic principles put forth by Carême.
  - improved transportation systems brought new ingredients from around the world.
  - the same basic cooking principles were used internationally in commercial kitchens.
  - all of these
23. Escoffier’s books, including *Le Guide Culinaire*, are \_\_\_\_\_.
- still widely used today
  - important reference works for professional chefs
  - a simple system of recipes based on main ingredient and cooking method
  - all of these
24. The new method of kitchen organization adopted early in the twentieth century \_\_\_\_\_.
- was Escoffier’s achievement
  - is still in use today, especially in large hotels
  - resulted in a streamlined workplace
  - all of these
25. Fusion cuisine is \_\_\_\_\_.
- sometimes a jumbled mess
  - a cooking style that uses ingredients and techniques from more than one regional or international cuisine
  - bringing new excitement to cooking and restaurant menus in the hands of skilled chefs
  - all of these
26. Caterina Medici and her Italian cooks are correctly credited with \_\_\_\_\_.
- modernizing French cuisine
  - inspiring many new and important cookbooks to be written
  - bringing more refined manners and elegance to European dining rooms
  - creating the modern menu where everyone at the table eats the same dishes at the same time