

# Practicum in Culinary Arts

## Sample Assessment Questions

Authored by: Statewide Instructional Resources Development Center

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## 25 Recall/Reproduction Assessment Questions

1. I am one of the most celebrated French Chefs in history. I founded the Brigade System and was honored for my codification of the Five Mother Sauces. I was credited with publishing *Le Guide Culinaire*, considered by many to be the most important textbook for Professional Chefs. Who am I?
  - a. Marie Antoine Carême
  - b. Wolfgang Puck
  - c. Georges Auguste Escoffier
  - d. Prosper Montagné
2. I am the most restrictive form of vegetarian diets. Many people around the world choose me for religious, health, and a variety of other reasons. My form of vegetarianism has the broadest appeal since the foods in my diet can be consumed by all categories of vegetarians. What type of vegetarian am I?
  - a. Lacto
  - b. Vegan
  - c. Ovo
  - d. Pesco
3. I was the approach to cooking and food presentation characterized by lighter, more delicate dishes and an increased emphasis on presentation. I was popularized in the 1960s by several famous French food critics including Henri Gault and Christian Millau. Who am I?
  - a. Nouvelle cuisine
  - b. Haute Cuisine
  - c. Cuisine Prêt-à-manger
  - d. Cuisine Classique
4. Changes in the food industry in the 20<sup>th</sup> century have provided safer, faster and more economical food products to consumers due to all of the following except:
  - a. new equipment development
  - b. world food supply shortage
  - c. availability of new food products
  - d. increased sanitation awareness
5. I am a professional foodservice worker. It is very important and highly recommended by my employer that I possess all of the following professional characteristics except:
  - a. eagerness to work and learn
  - b. positive workplace attitude
  - c. chronically tardy and/or absent
  - d. ability to work well with others
6. There are three general skill level categories for food production personnel. I am the mid-level category of the three skill levels. My position requires knowledge of and experience in the foods produced in my part of the kitchen. I am often valued for working well with team members of the other two general categories. I belong to what category?
  - a. Trainees (entry-level)
  - b. Employees (cook, server, staff)
  - c. Management (supervisor, manager)
  - d. Administrator (general manager)

7. Many occupations may require professional culinary knowledge and expertise. I am an employment opportunity that does not require professional culinary knowledge and skill. I am a:
  - a. Chef Instructor
  - b. Food Stylist
  - c. Hospitality Manager
  - d. Legal Assistant
  
8. Interpersonal and team-building skills are vital for the foodservice professional. Relating to and working with coworkers, managers and customers require these essential characteristics for success. I am an interpersonal skill that is appreciated and sought after in today's foodservice work environment. Who am I?
  - a. Self-control
  - b. Petty jealousy
  - c. Egotism
  - d. Departmental rivalry
  
9. Career and Technical Student Organizations (CTSOs) offer leadership and career development skills to their members. I offer these skills in a variety of ways including competitions in Hospitality, Culinary Arts, Job Interview, Entrepreneurship, Interpersonal Communications and "Serving Up Success". The acronym for my organization is:
  - a. FCCLA
  - b. FBLA
  - c. FFA
  - d. DECA
  
10. There are many proper interview techniques that have been proven to lead to great employment opportunities. I am an improper interview technique that you may want to avoid at all costs. What am I?
  - a. Speaking of trustworthiness
  - b. Display good listening skills
  - c. Overuse of humor
  - d. Talk of customer satisfaction
  
11. Employee relations are just one area of ethics that some food establishments neglect too often. Many restaurants pay minimum wage or only slightly higher for high-stress jobs. I represent one ethical way of compensating foodservice workers for the vital positions that they fill. I am a/an:
  - a. overworked employee
  - b. underpaid employee
  - c. affordable benefits package
  - d. forced double shifter
  
12. Identifying skills and attributes necessary for professional advancement including factors that affect career choices are a must for individuals studying in the Culinary Arts field. I represent a skill and/or an attribute that may pose an obstacle to professional advancement. I am:
  - a. personal interests
  - b. abilities and priorities
  - c. personal prejudices
  - d. family responsibilities

13. Identifying skills and attributes necessary for professional advancement in the Culinary Arts Industry are essential for success. Continuing education opportunities that may enhance career advancement and promote lifelong learning take on all of the following forms except a:
- culinary tour of France
  - short course in garde manger
  - ski vacation in Colorado
  - personal study of charcuterie
14. Developing skills for success in the workplace is important for all foodservice professionals. Appropriate grooming and appearance in the workplace may appear very different depending on the type of work and the location of employment. All of the following may be expected and identified as appropriate except:
- trimmed and clean fingernails
  - soiled and wrinkled uniform
  - well groomed facial hair
  - covered or hidden tattoos
15. Development of skills for success in the workplace is vital in maintaining employment in the foodservice industry. Knowledge of personal and occupational health and safety practices in the workplace may take all of the following forms except:
- opening an umbrella indoors
  - proper hand washing
  - fire extinguisher knowledge
  - cleaning spills as they occur
16. The ability to evaluate the relationship of good physical and mental health to job success and personal achievement is important in the professional foodservice industry. I am a characteristic that should be held by an individual who is planning to remain with their current employer long term. What characteristic might I be?
- Hanging out with friends all night before my 6AM shift
  - Reading up on current events of the foodservice industry
  - Snacking all day instead of sitting to a well balanced meal
  - Continually showing up for shift work sleepy and fatigued
17. The establishment that you work for follows all food safety rules and regulations as set forth by the local health department. In order to be in compliance with the organizational policies, you agree to follow these mandates. Which of the following practices is likely to make you non-compliant?
- I wash my hands often and especially after returning from the restroom
  - I show up for my shift on time, even though I have a fever and diarrhea
  - I come to work each day in a clean, pressed and complete uniform
  - I remove my fingernail polish and all of my jewelry before my shift in the kitchen
18. You have just walked in for your shift at *Happy Days Café* and just inside the back door you notice that someone has left a puddle of oil on the floor. You also see that there is a dairy delivery that needs to be checked in, and the duty roster has not been placed on the wall where it is normally displayed. Finally you notice that the e-mail system has reservations waiting to be logged in for this evening's dinner service. In an effort to address all of these issues, keeping in mind that unsafe work practices and attitudes are very important at *Happy Days Café*, you decide the first item that needs to be addressed is:
- clean the spilled oil on the floor
  - check-in the dairy delivery
  - return the duty roster to the wall
  - log in the evening's reservations

19. Many entrepreneurial opportunities in the area of culinary arts have come to broad popularity in the 21<sup>st</sup> century. I am one opportunity that has been around for a while but has experienced widespread growth. Who am I?
- Neighborhood cafes
  - Food trucks/Food truck parks
  - Family cafeterias
  - Independent franchises
20. I am the 2007 United States Act of Congress that amended the Fair Labor Standards Act of 1938 to gradually raise the federal minimum wage. I raised the federal minimum wage in three increments: from \$5.85 in July of 2007, to \$6.55 per hour in July of 2008, and finally to \$7.25 per hour in July of 2009. Who am I?
- Department of Labor Act
  - Fair Labor Standards Act
  - Child Labor Laws Act
  - Fair Minimum Wage Act
21. I am the main law regulating the age of employees in the United States of America. In general, for non-agricultural jobs, I state that children under the age of 12 may not be employed. I also allow children between 12 and 16 to be employed in allowed occupations during limited hours, and I state that children between 16 and 18 may be employed for unlimited hours in non-hazardous occupations. I make a number of exceptions to these general rules. Who am I?
- Department of Labor Act
  - Fair Labor Standards Act
  - Child Labor Laws Act
  - Fair Minimum Wage Act
22. You overhear a phone conversation by a co-worker saying “*Come by the drive-through window at 10 p.m. and I will hook you up with some freebies.*” At precisely 10 p.m. you witness your co-worker handing bags of menu items to the car at the drive-thru window. The car drives away with no exchange of payment. You want to abide by company policy on responsible and ethical behavior so what do you do?
- Nothing – I am not a “*snitch*”
  - Follow the person with the food
  - Say something to your co-worker
  - Report to your supervisor
23. Making decisions on how you will respond to unethical or immoral situations at your place of employment will say a lot about your personal integrity. How you choose to act is likely to have an effect on you, your co-workers, your supervisor and your company. By making the decisions that you make and choosing the responses that you choose, you will be making a statement about your personal integrity (or lack thereof!). Your decisions are likely to have a lasting effect on:
- co-worker “coolness”
  - good listening skills
  - human relations on the job
  - customer satisfaction

24. OSHA is a government agency under the U.S. Dept. of Labor that helps employers reduce injuries, illnesses and deaths in the workplace. What does the acronym OSHA stand for?
- Occipital Statistics and Healing Association
  - Occupational Safety and Health Administration
  - Occidental Sanitation and Health Assistance
  - Occupational Sanitation and Health Association
25. The National Restaurant Association (NRA) is a very active voice in restaurant and culinary lawmaking throughout the United States. In 2013 – 2014 fiscal year, some of the most important issues that the NRA has been involved with are all of the following EXCEPT:
- FDA ban on partially hydrogenated oils
  - Federal Reserve’s credit/debit card “swipe fees”
  - Health care reporting requirements
  - EPA proposal to increase biofuel amounts

### 25 Recall/Reproduction Assessment Key

- c
- b
- a
- b
- c
- b
- d
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- d
- b
- d
- c
- b
- d

## 25 Skill/Concept Assessment Questions

1. You have one whole pecan pie that is cut into 8 pieces. If Juan buys 2 slices, Janiqua buys 1 slice and Jack and Jill buy and share one slice. How much of the pie do you have left to sell?
  - a. One-quarter of a Pie ( $\frac{1}{4}$  pie)
  - b. One-half of a pie ( $\frac{1}{2}$  pie)
  - c. Three-quarters of a pie ( $\frac{3}{4}$  pie)
  - d. No pie – sold out!
  
2. As shift leader, you are responsible for the cash drawer from which all change is made for customers. At the beginning of the shift, you verify that you have accepted the drawer with exactly \$50.00. This evening's shift is a particularly busy one and all the sales are paid with cash. At the end of the shift your drawer contains the following:
  - 7 x \$20.00 bills
  - 5 x \$10.00 bills
  - 4 x \$5.00 bills
  - 23 x \$1.00 bills
  - 8 x Quarters
  - 3 x Dimes
  - 16 x Nickels
  - 34 x Pennies

Remembering that you started with \$50.00 . . . What were your sales for your shift?

- a. \$186.44
  - b. \$286.44
  - c. \$136.44
  - d. \$236.44
- 
3. Check the temperatures of all potentially hazardous foods (PHF) with a clean calibrated thermometer. Cold foods must be less than \_\_\_\_\_. Hot deliveries need to be greater than \_\_\_\_\_.
    - a. 41 °F and 140 °F
    - b. 40 °F and 141 °F
    - c. 0 °F and 100 °F
    - d. 39 °F and 150 °F
  
  4. Which of the following groups of moist heat cooking methods is categorized correctly from lowest heat to highest heat?
    - a. Simmer, steam, poach, boil
    - b. Steam, poach, simmer, boil
    - c. Steam, simmer, boil, poach
    - d. Steam, simmer, poach, boil
  
  5. Based on your knowledge and skills gained in your Culinary Arts practicum class, which of the following is not one of the five “Mother Sauces”?
    - a. Béchamel Sauce
    - b. Espagnole Sauce
    - c. Mornay Sauce
    - d. Velouté Sauce

6. The following describes what type of egg cookery? “*Crack eggs into buttered cups. Lower into a pan of boiling water that comes just below the rim of the cups. Cover, lower the heat, and simmer for 4 minutes.*”
- Poached
  - Shirred
  - Soft cooked
  - Quiché
7. There are three main types of table settings. The most important thing is to ensure the setting you use is appropriate for the occasion. Based on knowledge and skills attained in your Culinary Arts Practicum class, which of the following is not one of the three main types of table settings?
- Formal
  - Royal
  - Casual
  - Buffet
8. This type of service is where food is served onto the guest’s plate in the kitchen and brought to the guest “ready to eat”. The kitchen staff predetermines the portion and the accompaniments served with the dish. The chef balances the entire presentation in terms of nutrition, color and arrangement. This type of service is intended to speed up the serving process and is known as :
- Russian/Seated Service
  - French/Standing Service
  - American/Plated Service
  - Canadian/Fast Service
9. You have been promoted to the management staff at *Happy Days Café*. You have been provided with a binder that includes all of the secret ingredients to the family recipes. You are aware that confidentiality of these recipes is important regardless of whether or not you have signed a written confidentiality agreement. If your employment exposes you to confidential information owned by your employer, you should not publicize that confidential information. Which of the following is not a likely consequence of a breach of confidentiality?
- Promotion
  - Legal Issues
  - Termination
  - Loss of Reputation
10. You are invited and decide to attend a cook-out at the apartment of a fellow employee, a dishwasher named Bobby. When you arrive at the cook-out, Bobby is grilling rib eye steaks and you notice that the box looks familiar. You realize that this is the same box as the ones that you have seen delivered to the restaurant. When no one is around, you take a closer look at the label on the box and see that these steaks were to be delivered to *Happy Days Café*. What is the most ethical business decision that you might choose to take?
- Demand that Bobby tell you where he got the steaks
  - Don’t say anything since you don’t want to interrupt the mood
  - Inquire to your manager at work to see if inventory is missing
  - Refuse to eat the steak claiming that you are a vegetarian

11. You and your co-worker, Raamesh, are attending the annual company picnic where hot dogs and hamburgers are provided by the company. Raamesh has chosen to eat just the salad fixings that were meant to be put on the hamburgers and hotdogs. Some of your colleagues begin to prod and make fun of Raamesh by putting a hot dog on his plate when he is speaking to someone behind him. You speak up on the behalf of your co-worker explaining to the others that all are entitled to their own beliefs and choices. You have just demonstrated:
- Esprit de Corps style leadership
  - True friendship to animals
  - Managerial delegation
  - Respect for the rights of others
12. Mother's Day is one of the busiest days of the year in many restaurants. You have just delivered meals to an 8-top, where a lady wearing a corsage is seated at the head of the table. As you stand by the waiter's station viewing all of the tables in your section, you notice that the lady with the corsage is frowning and appears to be looking at the baked potato on her plate. At once you pick up a condiment tray with butter, sour cream, bacon bits and chives and head directly to the patron. You have just demonstrated effective:
- electronic communication skills
  - non-verbal skills
  - written skills
  - verbal skills
13. *Steak-K-Bob's* is one of the busiest restaurants in your hometown. You have just recently started as a member of the wait staff and pride yourself on your personal work ethics and skills. You have just taken a verbal order for a 4-top in the corner of the restaurant and as you walk to the BOH (Back of the House) to place your order with the chef, you repeat the order to yourself. You have just demonstrated effective:
- speaking skills
  - listening skills
  - watching skills
  - viewing skills
14. Your supervisor has recently complimented you on punctuality, grooming and willingness to lead by example. Today is Friday, the busiest night of the week. Three people have called in sick, which will leave the restaurant short of staff. You have plans to hang out with friends but your supervisor has just made a general announcement that he will be working a double. As you analyze the situation you realize that your supervisor may expect you to:
- leave to hang out with friends
  - bathe, shave and get a haircut
  - work a double shift
  - be on time for your next shift
15. "The process of ending a disagreement between two or more people in a constructive fashion for all parties involved" is just one possible definition for:
- teamwork
  - conflict resolution
  - self-control
  - acceptance of criticism

16. The Employment Eligibility Verification Form is a United States Citizenship and Immigration Services form. It is used by an employer to verify an employee's identity and to establish that the worker is eligible to accept employment in the United States. This form is known as:
- I – 9
  - W – 4
  - SOQ – 7
  - CTE – 13
17. You began your restaurant career two years ago at *Happy Days Café* as a dishwasher. You have developed and displayed many attributes required for promotion including leadership, teamwork and conflict resolution skills. You have made a good impression on the owners, and they have decided to promote you to a salaried management position. Before you accept the offer, you must consider many things. Your least important consideration should be “I will be . . . .”
- in a supervisory role
  - making more money
  - working increased, longer hours
  - the boss and in charge of others
18. By developing and displaying the attributes required for promotion, including leadership, teamwork and conflict resolution skills, you are soon offered a salaried position by your employer. With the acceptance of a salaried position typically come more responsibility and a larger paycheck. By determining effective money management and financial planning for the future you decide to:
- invest more into your savings plan
  - purchase a new vehicle
  - lease an expensive apartment
  - go on a vacation to Hawaii
19. *Happy Days Café* is opening two new locations in other states based on the success of the original concept. You have been selected as a candidate to open and manage one of the new locations but you have worked your way to management level at your current hometown location. Your family is here, your significant other is here and your lease does not expire for another six months. You want to stay with the company and so in your evaluation for career retention and advancement you consider all except the following:
- breaking your lease
  - moving to open the new location
  - quitting the company
  - leaving your current location
20. You have been promoted to store manager with your catering company. One of the first things that you decide to do is to offer bilingual printings of menu choices in Spanish and French since you are geographically located in an area of high tourism. You also decide to hire staff members who are fluent in these languages to offer assistance to your many customers from other countries who may not speak English. These decisions show:
- respect for diversity
  - business etiquette
  - positive interpersonal skills
  - personal etiquette

21. John never misses a shift and always arrives early for work. He displays the ability to think before acting and is always willing to help members of the team. At times John seems to be a bit abrupt with customers, and he doesn't always do as you, his supervisor, have instructed. These are your only challenges with John when he is working as an employee on your shift. You ascertain that John may need some coaching in the area of:
- dependability
  - respect
  - punctuality
  - initiative
22. Jan is admired by her friends at school, and is said to be very helpful to her teachers and coaches. On the job, however, she is often seen talking on her cell phone while working the drive-through (which can be boring at times). Although she works at *Tacos Galore*, she has often been reported as ordering in for pizza or bringing fried chicken in to work. Friends visit her during her shift and keep her from the duties as described in her job description. Jan may be in serious need of coaching in the area of:
- respect for diversity
  - business etiquette
  - positive interpersonal skills
  - personal etiquette
23. Pedro is an exemplary employee at the family restaurant where he is employed part time. Pedro's colleagues enjoy working with him and appreciate his humor. He is incredibly honest, is always diligent in his work, and is a natural team leader. Recently, you have noticed that he spends a great deal of time "chatting up" his female customers and colleagues. He also seems to order more than usual amounts of food when he goes on break, even though he pays for it. Pedro may need some coaching in the area of:
- productive work habits
  - ethical practices
  - positive attitude
  - self-control
24. Completing a professional career portfolio is an expectation for all Career and Technical Education (CTE) students in the state of Texas. This has been outlined in the Texas Essential Knowledge and Skills (TEKS) as mandated by the Texas Education Agency (TEA). You have earned your ServSafe® Managers Certification in your Culinary Arts class and it is to be added in your professional career portfolio in the section titled:
- Updated Resume
  - Licensures/Certifications
  - Recognitions/Awards
  - Community Service Hours
25. All Career and Technical Education (CTE) students in the state of Texas are expected to document technical knowledge and skills and present them to "interested stakeholders". Which of the following may not be an interested stakeholder?
- College admissions board
  - BFF in high school
  - Parents
  - Potential employer

## 25 Skill/Concept Assessment Key

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

## 25 Strategic Thinking Assessment Questions

1. There has been a recent rise in activities by a labor organization group that calls themselves *Fast Food Forward and Fight for 15*. This group has been planning and carrying out nationwide protests at QSR (Quick Service Restaurants) around the country. What is the basic reason for these protests by this and other labor organizations?
  - a. 15 consecutive days of vacation
  - b. 15 minute breaks during a shift
  - c. 15 dollars worth of free meals
  - d. 15 dollars set as minimum wage
2. Even if an employee is not a member of a labor union, they have the right to engage in a PCA, which is when two or more employees act together to address work related issues or protest against an employer's conduct. In some cases, a single employee may be engaged in a PCA if he or she acts on the authority of other employees, brings group complaints to the employer's attention, or tries to induce group action. The acronym PCA stands for:
  - a. Protected Concerted Activity
  - b. Personal Complaint Action
  - c. Protected Civil Administration
  - d. Protected Concentrate Authority
3. According to the law, "*Employees may not be disciplined or threatened with discipline or subjected to retaliation for engaging in strike or other forms of protected concerted activity.*" If employees choose to strike, they may face what consequence?
  - a. Unpaid extra shifts
  - b. Loss of vacation time
  - c. Unpaid while on strike
  - d. Loss of health insurance
4. You have recently accepted a position as shift leader at *Happy Days Café*, where the company motto is "*Every day's a good day at Happy Days Cafe*". You pride yourself on your ability to work well with others to support the company. In your new position you are constantly being challenged with a variety of situations and have been able to handle all of them except the following scenario . . . *Yesterday, Billy was cleaning the ice cream machine when his shift ended. He clocked out at the time scheduled; however, he did not reassemble the machine. The new shift could not serve ice cream to the customers for over an hour as a result of his oversight. Today Billy was mopping the floor. When it was time for his lunch break he left the mop and bucket in the middle of the dining room.*  
Billy may have a challenge understanding the concept of:
  - a. working with the others
  - b. completing assigned tasks
  - c. customer service expectations
  - d. supporting the competition
5. In large food service operations, product buyers and restaurant managers use me to forecast their buying needs. What am I?
  - a. Requisition form
  - b. Inventory sheet
  - c. Production record
  - d. Purchase order

6. The current fry cook at *Happy Days Café* seems to be constantly lagging behind the rest of the team in meeting his portion of orders. Onion rings are ready for the steaks before french fries are ready for the burgers. The mozzarella sticks are always the last to be ready. The orders with burgers and fries always go out faster than the steak and onion ring orders. Mozzarella sticks are an appetizer and go out first. Your fry cook may not understand:
- prioritizing to meet deadlines
  - prioritizing food cost analysis
  - prioritizing work for safety
  - prioritizing team control
7. Diane is currently a shift leader making just above minimum wage. She lives at home with her parents and drives a 1990 GMC pick-up truck that was a gift from her father. Diane wants to purchase a new vehicle and realizes that she is not earning enough to afford car payments and increased insurance. She wants to request more shifts at work and is possibly looking for a second job. She has created a list of her expenses and jotted down dollar amounts. Diane is considering career choices while she is actively engaged in:
- developing a personal budget
  - developing career advancement
  - developing team goals
  - developing a family calendar
8. You have just completed and “aced” the breads unit of study in your favorite class, Culinary Arts Practicum. Your baking instructor is preparing you for the written exam and provides the following four items for you to identify, define, categorize and describe the scientific rising process of each. You immediately identify the four as: a loaf of Brioche, a group of Parker House(s), a skillet of Jalapeño Cornbread and a Homemade German Chocolate Cake. You verbally define each item and then you correctly categorize the items as:
- yeast bread, yeast rolls, quick breads, dessert
  - yeast rolls, quick breads, yeast bread, dessert
  - quick breads, dessert, yeast bread, yeast rolls
  - quick breads, yeast bread, yeast rolls, quick breads
9. Your favorite part of this past six-week period has been your Culinary Arts Practicum class where you have been studying “Food Production and Presentation Techniques.” You have found the art of plate presentation and garnishing to be creative and enlightening. One of the most important rules to remember when it comes to plate presentation is:
- never serve the entrée in a bowl
  - always sauce on a cold plate
  - never use an inedible garnish
  - always serve dessert in glass
10. The United States of America has three Department of Labor (DOL) agencies that have responsibility for the administration and enforcement of the laws enacted to protect the safety and health of workers. Which of the following is not one of those agencies?
- OSHA
  - MSHA
  - The Fair Labor Standards Act
  - The Civil Liberties Authority

11. The definition of a sauce may be defined as a flavored liquid, usually thickened by some means that may be used to season, flavor or enhance other foods. A sauce may add all of the following qualities to a food except:
- richness
  - moistness
  - flavors
  - pastiness
12. Eggs have the power to slightly thicken a sauce due to the \_\_\_\_\_ of egg proteins when \_\_\_\_\_.
- coagulation, heated
  - gelatinization, cooled
  - gelatinization, heated
  - coagulation, cooled
13. Which of the following is **not** the correct equivalency to create one of the five (5) leading/mother/grand sauces?
- Brown Stock = Espagnole
  - White Sauce = Béchamel
  - White Stock = Veloute
  - Red Stock = Tomato
14. Three sauces are in a separate category by themselves because they are *finished sauces* and may be used as they are. However these three are so often used to create other sauces that they stand in a separate subdivision and are correctly titled:
- Allemande, Supreme, White Wine
  - Allemande, Espagnole, Veloute
  - Allemande, Béchamel, Mornay
  - Allemande, Supreme, Red Wine
15. Which of the following is the correct term for the part of an egg that is primarily albumin protein and contains sulfur?
- Egg shell
  - Egg white
  - Egg yolk
  - Egg chalazae
16. Which of the following is the correct term for “cutting leaves into fine shreds,” in which part of the skill is to stack several leaves and roll into a tight cylindrical shape before cutting?
- Bâtonnet
  - Julienne
  - Chiffonnade
  - Brunoise
17. After peeling a grapefruit, orange or other citrus fruit, you are instructed to section the segments of fruit that lie between the membranes. These sections are correctly termed:
- suprêmes
  - singletons
  - sectors
  - segmentations

18. Lobster Bisque is a favored soup by many who enjoy seafood. Bisques are typically a heavier soup that includes shellfish and/or other seafood, often flavored with sherry and finished with heavy cream. Bisques belong to which of the following technical soup categories?
- Clear soups
  - Thick soups
  - Specialty and national soups
  - Vegetarian and low-fat soups
19. Meat is muscle tissue that is referred to when speaking about domesticated animals such as cows, pigs and sheep and wild game like deer. Because muscle tissue consists of three major components, it is important to know proportions of each in muscle tissue and how to treat and manipulate each in any given meat product. Which of the following is **not** one of the three major components of muscle tissue?
- Water
  - Protein
  - Fat
  - Carbohydrates
20. Deglazing is a procedure that is often used to finish or accompany sautéed items. Which of the following best describes the appropriate preparation and use of deglazing?
- Helping to clean the cookware in preparation for the next dish
  - Removing the yummy bits left in the bottom of the pan using a clear liquid
  - Adding flavor to a prepared dish through the use of a milk product
  - Providing a rich, smooth, creamy texture to a finished dish
21. Trussing is defined as the tying of poultry into a compact shape for cooking. Which of the following examples provides the most likely benefit of trussing a bird prior to baking?
- Crispy outer skin with dry meat that slices well for sandwich-making
  - Solid, compact shape provides even cooking and a more attractive presentation
  - Something for everyone...rare and well-done meat for varying tastes
  - Allows poultry to fit into a smaller baking pan, allowing room in the oven for other dishes
22. Many home cooks test for doneness by piercing a piece of meat with a fork and twisting, rather than investing in a good quality meat thermometer as commonly used in professional kitchens. Which of the following is **NOT** an accurate or appropriate reason for using the fork method of testing if your dish is ready to be served?
- The finished product presentation is damaged
  - Valuable juices will be lost, creating a drier, less tasty dish
  - That is the way their mother showed them how to test for doneness
  - You cannot tell if the interior of the bird is too rare for safe consumption by using a fork
23. Selecting harmonious flavor combinations is an important part of creating canapés for large functions. Apply your knowledge of complementary flavors to evaluate which of the given options would best display a well-planned canapé.
- Caviar and cream cheese served on a toasted bread round, garnished with shavings of chocolate mint candy
  - Cranberry orange chutney and a fillet of anchovy served in a jalapeño pepper half
  - Whole wheat cracker spread with applesauce, capers, and sliced green olives
  - Toasted bagel crisp topped with a sliver of smoked salmon, a swirl of cream cheese, capers, black olives slices and chopped chives

24. The term relish refers to two specific categories of food: crudités and pickled items. Crudités should be served crisp and well-chilled, as you would a salad. Select from the following examples the one which is not an adequate example of a well prepared crudités.
- a. An al dente pasta shells filled with minced crab salad
  - b. Red, green, orange and yellow bell pepper strips
  - c. Thickly julienned sticks of peeled broccoli and cauliflower stems
  - d. Radish roses
25. Any culinary professional must know the importance of proper storage and timely use of any perishable food product they incorporate into the menu of their establishment. Some of the most perishable items used in a commercial kitchen belong in the category of seafood. Which of the following observations prove that the “catch of the day” should have been served yesterday?
- a. Clear eyes with a shiny and bulging appearance
  - b. Slimy skin
  - c. Belly burn
  - d. Firm, elastic texture of flesh

### Strategic Thinking Assessment Key

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

## 25 Extended Thinking Assessment Questions/Tasks

1. In some cases it is very difficult for young professionals to assess their employment options. Sarah has just been offered a promotion in her company. Since this is Sarah's first employer, she does not want to disappoint her supervisor who recommended her for a salaried position which includes health insurance and vacation time. Sarah has asked your opinion on whether to accept or decline this promotion. Analyze the information provided below and inform Sarah with the choice that you would recommend and why.
  - Current position
    - \$12.75/hour (based on a 40 hour work week w/no possible overtime)
    - No vacation time & expected to work weekends and split shifts
    - Meal allowance = 50% discount during an 8-hour shift
    - No other benefits
  - Promotion position:
    - \$32,500 yearly salary (based on a 50-60 hour work week)
    - 2-weeks paid vacation & expected to work weekends and split shifts
    - Meal allowance = 100% discount while at work
    - Full medical/dental benefits
2. The United States of America has three Department of Labor (DOL) agencies that have responsibility for the administration and enforcement of the laws enacted to protect the safety and health of workers: Occupational Safety and Health Administration, Mine Safety and Health Administration and The Fair Labor Standards Act. Research, analyze and design a comparison chart of the roles and authorities of these three agencies.
3. With a pair-share partner, use the internet to research published workplace policies for a national restaurant chain where you might consider employment. Prepare a written critique of these current workplace policies with one member of the partnership taking the offensive position and the other person taking the defensive position. Create a synthesis chart of these workplace policies and provide reasoning as to why these policies exist.
4. Provide a personalized definition of "Breach of Confidentiality". Create a role-play scenario with a class peer that clearly displays the consequences of breach of confidentiality. The subject matter must be focused on wage/salary and benefits issues. The following government site must be used as a research site in the preparation of a script for this activity. Be prepared to develop this role-play as a presentation to your class.
5. Design a graphic organizer illustrating proper use of the following items utilized in a commercial kitchen: 40 Quart Mixer, Grill, Griddle, and Deep Fat Fryer.
6. Create a written basic training brochure with illustrations explaining proper disassembly, cleaning, reassembly and regular maintenance of the following smaller equipment utilized in a commercial kitchen: Buffalo Chopper, Commercial Rotary Slicer, Electric Food Processor and Countertop Mixer.
7. Synthesize and present a role-play scenario that completely displays "*reasonable and ethical behavior*" in one of the following four areas:
  - Theft of money or food products
  - Safety and sanitation issues
  - Chronic tardiness or absenteeism
  - Injury/accident due to "horseplay"

8. In a team composed of three or four Culinary Arts Practicum students, apply the concepts of “*proper cleaning of equipment and maintenance of the commercial kitchen*” by creating an educational presentation using both verbal/oral and graphic illustration formats. The presentation must be delivered to and critiqued by Culinary Arts students.
9. Create and design a graphic organizer with text and illustrations detailing the steps for producing one of the five (5) leading/mother sauces.
10. You have just entered your final exam session of your Culinary Arts Practicum class and your Chef Instructor has told you to prepare an “onion pique” and an “onion brule”. Design and create a proper instructional graphic organizer with text and illustrated steps on the correct processes to create these two forms of seasoning with onion.
11. Create and design a graphic organizer with text and illustrations detailing the parts of an egg including: air cell, chalazae, shell, thick white, thin white, and yolk. Define and illustrate the properties of egg grading including: Grade AA, Grade A, and Grade B. Include in this classroom graphic organizer the minimum weight per dozen of the following egg sizes: jumbo, extra-large, large, medium, small, and peewee.
12. In a team composed of three to four Culinary Arts Practicum students, prepare and deliver a presentation on the proper use of the following basic tools: chef’s knife, paring knife, boning knife and bread knife. Included in this presentation, to be prepared for a Culinary Arts class, must be a visual demonstration displaying the correct sizes and shapes culminating from the following basic knife skills: brunoise rondelle, paysanne, fermière, bâtonnet, julienne and tourne.
13. You have just entered your final exam session of your Culinary Arts Practicum class and your Chef Instructor has told you to prepare an “onion pique”. Design and create proper instructions utilizing illustrations and words on the sauce that you are about to prepare.
14. You have been charged with the task of preparing a cost analysis for your Culinary Arts Practicum breakfast. You have been informed by your Chef Instructor that you will be offering teachers and staff at your campus potato and egg breakfast tacos with or without cheese and homemade salsa. The following information has been provided to prepare a cost analysis for each taco.
15. Edible Portion (EP) weight is the weight after all inedible or non-servable parts are trimmed off, also known as EPQ (Edible Portion Quantity). At your Culinary Arts Practicum Thanksgiving Dinner, at which you anticipate 150 guests, it has been decided to serve brussels sprouts with hollandaise sauce. Your EP yield is 8 pounds of brussels sprouts per 10 pounds purchased. How many pounds of brussels sprouts must you purchase for your Thanksgiving Luncheon?
16. In a team composed of three or four Culinary Arts Practicum students, apply your knowledge and skills of poultry cuts and proper disjointing by creating a graphic organizer utilizing illustration and text, describing the proper techniques for the following fabrication of chicken:
  - Chicken – Halves
  - Chicken – Quarters
  - Chicken – 8 Piece
  - Chicken – Airline Portion
  -
17. At your Culinary Arts Practicum Thanksgiving Dinner, at which you anticipate 150 guests, draw an illustration of the table placement, seating for eight people at each table and the cover for each person. Include illustrations of the table decorations as well.

18. The instruction manual to the convection oven has been misplaced. The chef has asked you to compile a new manual for first year students to understand. It must include how to use the convection oven and the proper cleaning and maintenance of the oven. Illustrations may be used.
19. Critique a food current trend and how they affect society and the food service industry. Choice may include: gluten-free foods, sugar substitute – stevia, fast casual restaurants – Chipotle; Free Birds. Create a slide presentation to display your research.
20. As a student in the practicum course, you have had an opportunity to work in a franchise restaurant in your community. Graduation is around the corner and you have been asked by your instructor to connect your experiences at your workplace with the skills you learned in the classroom. Reflect on interpersonal skills, ethics, work habits, academics and safety in the workplace.
21. Design your portfolio to include photos of your baking and cooking presentations as well as recognitions awards and certifications. Be prepared to present your portfolio to the admissions committee at the culinary school of your choice.
22. Cupcakes and food trucks have been prevalent culinary trends for several years but has now seen it popularity wane. What do you think is the next culinary trend? Create a concept for a new entrepreneurial opportunity that you think will take over the food industry.
23. Analyze how effective money management and financial planning would benefit the small family-owned businesses in your community.
24. Create a brochure listing continuing education opportunities that will enhance career advancement available within a 50-mile radius of your community.
25. Create a section for an employee manual describing laws related to culinary arts professions and the consequences that may occur if there is a breach of confidentiality, an ethics violation and an abuse of employee behavior standards.

### **25 Extending Thinking Assessment Key**

1 – 25 Student responses will vary