

Chapter 1 Professionalism

1) What characterized the 19th-century dining style created by Carême and called grande cuisine?

- a. Simplified sauces and garnishes.
- b. Elegant home cooking.
- c. Intricately prepared and garnished courses.
- d. Light, naturally flavoured foods.

Answer: c

Diff: 1

Type: MC

2) What 20th-century food movement emphasized naturally flavoured and simply prepared foods?

- a. grande cuisine
- b. nouvelle cuisine
- c. classic cuisine
- d. regional cuisine

Answer: b

Diff: 1

Type: MC

3) Which great 20th-century chef is credited with modernizing French cuisine?

- a. Auguste Escoffier
- b. Fernand Point
- c. Roger Vergé
- d. Antoine Beauvilliers

Answer: a

Diff: 1

Type: MC

4) Which of the following technological advances have had a profound effect on cooking?

- a. The development of clay vessels.
- b. The development of reliable refrigerators.
- c. Rapid-transportation techniques.
- d. All of the above.

Answer: d

Diff: 2

Type: MC

5) Which quality is not required to become a professional chef?

- a. skill
- b. ego
- c. dedication
- d. professional pride

Answer: b

Diff: 1

Type: MC

6) In the classic brigade, the potager and légumier are most often combined in a single station whose chef is known as the:

- a. entremetier
- b. garde-manger
- c. soupier
- d. légumier

Answer: a

Diff: 2

Type: MC

- 7) Monsieur Boulanger was a:
- a. chef during the reign of Henri IV
 - b. tavern keeper in 1765
 - c. member of the rôtisseurs' guild
 - d. baker in the 17th century

Answer: b

Diff: 1

Type: MC

- 8) A chef is defined as someone who:
- a. cooks professionally
 - b. has achieved professional certification
 - c. has gone through a professional cooking program
 - d. is responsible for all kitchen operations

Answer: d

Diff: 1

Type: MC

- 9) In the 16th century, highly flavoured soups and stews were known as:
- a. ragouts
 - b. peasant foods
 - c. casseroles
 - d. restoratives

Answer: d

Diff: 1

Type: MC

10) Marcel Kretz and Alice Waters are examples of North American chefs who led the resurgence of:

- a. simple cuisine
- b. regional cuisine
- c. nouvelle cuisine
- d. modern cuisine

Answer: b

Diff: 1

Type: MC

11) François Appert is known for the invention of the:

- a. Cryovac system
- b. food processor
- c. canning process
- d. refrigerator

Answer: c

Diff: 2

Type: MC

12) A connoisseur and consumer of fine foods, often to excess, is known as a:

- a. gourmet
- b. gourmand
- c. food expert
- d. good chef

Answer: b

Diff: 2

Type: MC

13) What style of cuisine is Auguste Escoffier credited for popularizing?

- a. grande cuisine
- b. classic cuisine
- c. modern cuisine
- d. French cuisine

Answer: b

Diff: 1

Type: MC

14) What does the term *brigade* refer to in a professional kitchen?

- a. An apprenticeship system.
- b. Dining room management.
- c. The staff organization.
- d. The chef delegating.

Answer: c

Diff: 2

Type: MC

15) Which chef has had a profound effect on the science of food preparation?

- a. Ferran Adria
- b. Alice Waters
- c. Marcel Kretz
- d. Fernand Point

Answer: a

Diff: 1

Type: MC

16) The separation of tasks in the kitchen has its roots in:

- a. brigades
- b. guilds
- c. Boulanger's restaurant
- d. the French court

Answer: b

Diff: 1

Type: MC

17) Blending ingredients and methods from two or more cuisines is known as:

- a. the Slow Food movement
- b. fusion cuisine
- c. regional cuisine
- d. the 100-mile diet

Answer: b

Diff: 2

Type: MC

18) A simple approach highlighting food's natural flavours describes:

- a. the Slow Food movement
- b. fusion cooking
- c. regional cuisine
- d. the 100-mile diet

Answer: c

Diff: 2

Type: MC

19) A characteristic food style that appears in several countries is _____ cuisine.

- a. ethnic
- b. regional
- c. national
- d. fusion

Answer: a

Diff: 2

Type: MC

20) An emphasis on serving locally grown and minimally processed food describes:

- a. the 100-mile diet
- b. the Slow Food movement
- c. the farm-to-table movement
- d. molecular cuisine

Answer: c

Diff: 2

Type: MC

21) An example of a global cuisine ingredient is:

- a. chicken
- b. tomatoes
- c. parsley
- d. salt

Answer: b

Diff: 3

Type: MC

22) Serving the entrée, vegetables, and potatoes from a platter to the customer's plate is _____ service.

- a. French
- b. Russian
- c. American
- d. buffet

Answer: b

Diff: 2

Type: MC

23) Choose the item in column 2 that best matches an item in column 1.

1. saucier	a. sauté station cook
2. pâtissier	b. pastry cook
3. poissonier	c. fish station chef
4. sous-chef	d. second chef
5. rôtiisseur	e. prepares roasted items
6. entremetier	f. vegetable and soup cook

Diff: 1

Type: Matching

24) Choose the item in column 2 that best matches an item in column 1.

1. garde-manger	a. cold-foods cook
2. chef de partie	b. station chef
3. tournant	c. swing cook
4. Boulanger	d. first restaurateur (1765)
5. sommelier	e. wine steward

Diff: 1

Type: Matching

25) Choose the item in column 2 that best matches an item in column 1.

1. brigade	a. professional kitchen crew
2. julienne	b. type of cut
3. grande cuisine	c. style of cooking from the 19th century
4. confiseur	d. candy maker
5. molecular gastronomy	e. chemistry and physics behind food preparation

Diff: 1

Type: Matching

26) The first restaurant, which opened in 1765 in Paris, was modelled on the taverns and inns that had existed in Europe for centuries.

a. True

Incorrect: *Incorrect*

b. False

Correct: *Correct*

Answer: b

Diff: 1

Type: TF

27) All professional kitchens are set up according to the classic brigade system established by Escoffier.

a. True

Incorrect: *Incorrect*

b. False

Correct: *Correct*

Answer: b

Diff: 1

Type: TF

28) Food preservation and storage techniques expanded after the Industrial Revolution of the 19th century to include freeze-drying and canning.

a. True

Correct: *Correct*

b. False

Incorrect: *Incorrect*

Answer: a

Diff: 1

Type: TF

29) Like the back-of-the-house (i.e., kitchen) staff, the front-of-the-house (i.e., dining room) staff is also organized into a brigade.

a. True

Correct: *Correct*

b. False

Incorrect: *Incorrect*

Answer: a

Diff: 1

Type: TF

30) The French Revolution (1789–1799) freed chefs from private kitchens and played a major role in the development of the restaurant industry.

a. True

Correct: *Correct*

b. False

Incorrect: *Incorrect*

Answer: a

Diff: 1

Type: TF

31) The introduction of cast-iron stoves allowed multiple food items to be prepared simultaneously.

a. True

Correct: *Correct*

b. False

Incorrect: *Incorrect*

Answer: a

Diff: 1

Type: TF

32) Grande cuisine was based on the rational identification, development, and adoption of strict culinary principles.

a. True

Correct: *Correct*

b. False

Incorrect: *Incorrect*

Answer: a

Diff: 1

Type: TF

33) Monsieur Boulanger's contribution to the food industry was to serve to customers—whose primary interest was dining—a variety of foods prepared on site.

a. True

Correct: *Correct*

b. False

Incorrect: *Incorrect*

Answer: a

Diff: 1

Type: TF

34) La Pyramide was the name of Fernand Point's restaurant.

a. True

Correct: *Correct*

b. False

Incorrect: *Incorrect*

Answer: a

Diff: 1

Type: TF

35) Chef de partie and sous-chef are often the same position.

a. True

Incorrect: *Incorrect*

b. False

Correct: *Correct*

Answer: b

Diff: 2

Type: TF

36) Chefs do not need to be concerned about nutrition, as their primary duty is to produce foods of the highest quality.

a. True

Incorrect: *Incorrect*

b. False

Correct: *Correct*

Answer: b

Diff: 1

Type: TF

37) Upon graduation from a post-secondary cooking program, a cook should understand everything there is to know about cooking.

a. True

Incorrect: *Incorrect*

b. False

Correct: *Correct*

Answer: b

Diff: 2

Type: TF

38) Personal appearance and behaviour in and around the kitchen will contribute to a sense of pride in the chef and other members of the staff.

a. True

Correct: *Correct*

b. False

Incorrect: *Incorrect*

Answer: a

Diff: 1

Type: TF

39) In a professional kitchen, who is responsible for coordinating the kitchen staff and its activities?

Answer:
executive chef

Diff: 1

Type: ES

40) Who is responsible for training, overseeing, and organizing the staff and its activities in the dining room of a restaurant?

Answer:
dining room manager (mâitre d'hôtel or maître d')

Diff: 1

Type: ES

41) In which style of service does the waiter serve the entree and side dishes from a platter to each diner's plate?

Answer:
Russian

Diff: 1

Type: ES

42) In which style of service does the waiter take an order from each diner and bring the food to the table on individual plates?

Answer:
American

Diff: 1

Type: ES

43) Which style of service involves a captain who takes the order, cooks tableside, and serves the guests while the waiters serve bread and water and clear the table after each course?

Answer:
French

Diff: 1

Type: ES

44) Besides restaurants, what are three institutions that offer food services?

Answer:
answers will vary: e.g., hospitals, schools, hotels

Diff: 1

Type: ES

45) In the 19th century, what cooking technique replaced the use of spits, grills, and large pots in a wood- or coal-burning hearth, thus making cooking safer and more controllable?

Answer:
cast-iron stove cooking

Diff: 1

Type: ES

46) What are the two most pressing concerns the public has about the food-service industry?

Answer:
nutrition and food safety

Diff: 2

Type: ES

47) What is fusion cuisine?

Answer:
The blending or use of ingredients and/or preparation methods from two or more ethnic, regional, or national cuisines to create one dish.

Diff: 2

Type: ES

48) Give two examples of how regional cuisines have influenced contemporary chefs.

Answer:
Answers will vary but should include the emphasis on fresh, seasonal ingredients and locally grown or produced food products that have often been influential in creating national trends.

Diff: 3

Type: ES

49) What is the culinary philosophy behind nouvelle cuisine?

Answer:

The rejection of grande cuisine's rich and complicated dishes and an emphasis on cooking fresh, high-quality ingredients in a simple and direct manner.

Diff: 2

Type: ES

50) Recently, many chefs have acquired celebrity status and cooking has become a spectator sport. How has this affected the trade of cooking?

Answer:

Answers will vary but should include the fact that television and other forms of media have caused cooking and food preparation to become trendy and desirable as a career or a hobby.

Diff: 2

Type: ES

51) Name one chef who contributed to the modern food-service industry and describe his/her particular contribution.

Answer:

Answers will vary but should include at least the last name of one of the chefs discussed in the chapter and one specific impact made by that person.

Diff: 2

Type: ES

52) The word *restaurant* derives from the French word restaurer.

Feedback: *to restore*

Diff: 2

Type: FIB

53) In a commercial food-service operation, the brigade is known as a well-organized group of appropriate personnel.

Diff: 2

Type: FIB

54) The transfer of energy from a heat source to a food is known as cooking.

Diff: 2

Type: FIB

50) Transnational cuisine is better known as fusion cuisine.

Diff: 1

Type: FIB

55) Mechanical refrigerators were developed in the mid-1800s.

Diff: 2

Type: FIB

56) The acronym CCC stands for Certified Chef de Cuisine.

Diff: 1

Type: FIB

57) In Russian service, the entree, vegetable, and starch are served from a platter onto a plate by the waiter.

Diff: 1

Type: FIB

58) In American service, one server takes the diners' orders and brings the food to the table; the table is then cleaned by a dining-room attendant.

Diff: 1

Type: FIB

59) French service includes the following: two servers; a captain who takes the order, does the tableside cooking, and brings the drinks, appetizers, entrees, and desserts to the table; and a waiter who serves the bread, water, and coffee, and clears each course.

Diff: 2

Type: FIB

60) The cuisine of a group of people having a common cultural heritage is known as ethnic cuisine.

Diff: 1

Type: FIB