**Food Service Occupations 2 Term 2 Review Name:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**Tools & Equipment**

1. What is the function behind a paring knife?
2. What is the function behind a French knife?
3. Which “pointed” knife performs a variety of cutting tasks?
4. Which knife removes meat from bones?
5. What item maintains the “edge” of the knife?
6. What is the purpose behind tongs?
7. What utensil is used to scrape the dough off the counter as well as cut with?
8. What is the purpose behind a rubber spatula?
9. Know the following equivalents:
* 1c. = \_\_\_\_oz.
* ¾ c. = \_\_\_oz.
* ½ c. = \_\_\_oz.
* ¼ c. = \_\_\_oz.
1. What is the purpose behind a wired whisk?
2. What item would you use to grate chocolate?
3. What item would you use to grate lemons?
4. Identify the pan to cook large cuts of meat.
5. What item is used to cook delicate foods?
6. What is the function behind a stock pot?
7. What is the purpose behind using a portion control scooper?
8. What would you use to pipe rosettes on desserts?
9. What would you use to coat butter on top of breadsticks?
10. What are “measures?”
11. Know the following ingredients:
* 1 gallon = \_\_\_\_qts.
* 1 gallon= \_\_\_\_c.
* 1 lb. of butter= \_\_\_\_c.
* 1 lb. = \_\_\_\_oz.
* 1 qt. = \_\_\_\_pt.
1. Describe the function of these 4 appliances
	1. Food Processor
	2. Convention oven
	3. Pressure Steamer
	4. Stand Mixer

**Herbs and Spices**

1. **T/F** Each herb or spice should be able to be tasted in a dish
2. Know the difference between Herbs and Spices, for example:
* Strong in aroma and flavor
* Leaf stem or flower of a small plant
* Added at the end of the cooking process
* Added at the beginning of the cooking process
* Mint
* Cinnamon
* Allspice
* Parsley
1. How do you substitute fresh herbs for dried and vice versa?
2. What is the proper way to store herbs?
3. What is “smoke point” when referring to oils?
4. Know examples of each kind of salad
* Fruit
* Vegetable
* Leafy Green
* Meat
* Seafood
* Gelatin
* Pasta
1. Know the 4 components of a salad and what they include
* The base of a salad
* The body of a salad
* The dressing of a salad
* The garnish of a salad