Food Service I Name\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Term Assessment 2 Review Period \_\_\_\_\_

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. What item maintains the “edge” of the knife?
5. What is the purpose behind tongs?
6. What utensil is used to scrape the dough off the counter as well as cut with/
7. What is the purpose behind a spatula?
8. 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 are “measures?”
9. Know the following ingredients:

* 1 gallon = \_\_\_\_qts.
* 1 gallon= \_\_\_\_c.
* 1 lb. = \_\_\_\_c.
* 1 lb. = \_\_\_\_oz.
* 1 qt. = \_\_\_\_pt.

Cooking Methods

1. Compare a regular oven to a convection oven.
2. Describe the function of a pressure steamer.
3. Identify the three factors that determine the type of preparation for food.
4. Identify the various cooking methods.
5. How do you cook tender food?
6. Define the following terms:

* Slice:
* Mince:
* Score:
* Blanche:
* Roast:
* Steam:
* Simmer:

1. Compare dry to moist cooking methods.
2. Identify the ingredients that would be classified under these function categories:

Leaveners:

Liquefiers:

Stabilizers: