**Foods I**

**Unit 1: Quiz Review**

**The Food Industry PP Notes**

1. What foods did the Greeks and Romans introduce to the world?

2. Why was “chocolate” so valuable to the Europeans?

3. What significant milestone did Monsieur Boulanger create back in 1765?

4. How did immigration and the world wars have an impact on “worldly” cuisines?

5. Who created “Grande” Cuisine?

6. Who created “Classical” cuisine?

7. Who created the kitchen brigade system?

8. What does the kitchen brigade system do?

9. What is “fusion” cuisine?

10. How did refrigeration have a significant effect on food?

11. What is the most important attribute in the food industry?

12. What type of training/education is imperative for a successful culinary arts career?

13. What is an associate’s degree?

14. What is a bachelor’s degree?

15. What is the benefit from taking high culinary arts classes?

16. What does it mean to be “in-front-of-the-house” and the “back-of-the-house” in restaurants?

17. Describe the following dining environments:

Theme:

Casual:

Quick:

Fine Dining:

Institutional:

Catering:

18. Identify the career cluster for each job title:

Sous Chef:

Executive Chef;

Dietician:

Food Service Director:

Dishwasher:

Foods Stylist:

Bus Person:

Prep Cook: