

Culinary Arts FCSA Study Guide 2018

- What is a clementine?
- What do you do when there is injury in the kitchen?
- What is a bain marie?
- Equipment used to braise, sautéing, simmering stew, roast, fry, bake, etc.
- What is a zester used for in a kitchen?
- Examples of open faced sandwiches
- Proper plating procedures
- Allergic reactions can sometimes result in death.
- The make-up of all purpose flour
- Pastry glazes and their uses
- Using a whetstone
- Bouillon refers to what?
- Preferred fat to use in pies?
- Why should consommé be refrigerated?
- How does a convection steamer oven work?
- Cooked foods in salads in restaurants are not usually made fresh specifically for the salad.
- Cutting across batonnet sticks will create small dice.
- Various uses of eggs in recipes
- What are the attributes of good cookies?
- What are typical agents of cross-contamination?
- Result of soft serve ice cream if placed in a freezer after churning?
- Consistency of a drop cookie?
- Lentils are always dried.
- Benefits of market menu?
- What is mayonnaise?
- What are the characteristic and makeup of meringue?
- Most fruit preparation is not performed to make fruit more attractive.
- How is mousse solidified?
- Methods of preparing chocolate sauce
- Conversion of grams, ounces, pounds, teaspoons, tablespoons, etc.
- One pound of bones will yield about 2 cups of finished stock.