

The Culinary Professional Study Guide
Chapter 31: Basic Meat & Poultry Preparation
Activity A: Reviewing Key Concepts

/21

Part 1: Proper Handling and Storage

Read each statement and **HIGHLIGHT** the correct term or phrase to complete the sentence and make the statement true.

1. Fresh meat and poultry should be stored _____.
below 30°F to 35°F [-1°C to 2°C]
at 30°F to 35°F [-1°C to 2°C]
above 30°F to 35°F [-1°C to 2°C]
2. Film-wrapped, vacuum-packed meats have a refrigerated shelf life of _____ when kept in their sealed bags.
several days
several weeks
several months
3. Meat and poultry should be stored on a tray or sheet pan to keep them _____.
from dripping on other items
organized for quick location
from warming
4. Never store raw meats or poultry _____ cooked or ready-to-eat items.
below
on the same level as
above
5. Sanitize _____ food-contact surfaces when storing meats and poultry.
major
non-refrigerated
all

Part 2: Poultry Fabrication

Read each statement and choose the correct term or phrase to complete the sentence and make the statement true.

6. To begin to spit poultry in half, place the bird on the cutting board with the _____ toward you and the tail up. After spitting in half, the bird's backbone _____.
breast, remains with one portion
breast, is cut away and removed
back, remains with one portion
back, is cut away and removed
7. To cut poultry halves into quarters, you need to find the natural separation between the _____ and cut along that line.
leg and wing
breast and thigh
leg and thigh
8. Another term for preparing eight-cut portions of poultry is _____.
double quarter
disjointed

Answers To The Culinary Professional Study Guide

Brian W. Stewart



Answers To The Culinary Professional Study Guide:

The Professional Chef, 9e Study Guide The Culinary Institute of America (CIA), 2011-10-11 The bible for all chefs Paul Boccia Named one of the five favorite culinary books of this decade by Food Arts magazine The Professional Chef™ is the classic kitchen reference that many of America's top chefs have used to understand basic skills and standards for quality as well as develop a sense of how cooking works Now the ninth edition features an all new user friendly design that guides readers through each cooking technique starting with a basic formula outlining the method at a glance offering expert tips covering each method with beautiful step by step photography and finishing with recipes that use the basic techniques The new edition also offers a global perspective and includes essential information on nutrition food and kitchen safety equipment and product identification Basic recipe formulas illustrate fundamental techniques and guide chefs clearly through every step from mise en place to finished dishes Includes an entirely new chapter on plated desserts and new coverage of topics that range from sous vide cooking to barbecuing to seasonality Highlights quick reference pages for each major cooking technique or preparation guiding you with at a glance information answering basic questions and giving new insights with expert tips Features nearly 900 recipes and more than 800 gorgeous full color photographs Covering the full range of modern techniques and classic and contemporary recipes The Professional Chef Ninth Edition is the essential reference for every serious cook Digital SAT Study Guide Premium, 2024: 4 Practice Tests + Comprehensive Review + Online Practice Brian W. Stewart, 2023-10-03 Always study with the most up to date prep Look for Digital SAT Study Guide Premium 2025 4 Practice Tests Comprehensive Review Online Practice ISBN 9781506292496 on sale July 2 2024 Publisher's Note Products purchased from third party sellers are not guaranteed by the publisher for quality authenticity or access to any online entities included with the product Professional Baking, 8e Student Study Guide Wayne Gisslen, 2021-11-23 A comprehensive and reliable approach to the foundations of baking ideal for students and early career professionals In the newly revised Eighth Edition to Professional Baking best selling author Wayne Gisslen delivers a comprehensive and accessible introduction to baking practices including the selection of ingredients and proper mixing and baking techniques The book discusses makeup and assembly as well as skilled and imaginative decoration and presentation in a straightforward and learner friendly style The new edition includes Updates to the art program including new photos tables and illustrations throughout the book Revised and updated formulas and recipes including new material on emulsions revisions to the text explaining mixing techniques no knead breads and double hydration New material and recipes on the construction of entremets and revised material on the Joconde Method and dough lamination STUDENT STUDY GUIDE The Student Study Guide to accompany Professional Baking Eighth Edition gives students an opportunity to test their knowledge of the fundamental principles of baking That understanding is critical to perform the practical skills of baking and pastry Each chapter presents exercises to test that knowledge including identifying key terms and their definitions calculations such as

costing and baker s percentages of formulas true false questions and short answer questions and other written exercises The exercises in this Study Guide allow students to gain confidence in what they have learned and identify areas that may require more review

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The Culinary Professional Study Guide Joan E. Lewis,John Draz,2009-04-21 Activities review culinary terminology and chapter content and further explore workplace math applications

Study Guide to accompany Baking and Pastry: Mastering the Art and Craft, 2e The Culinary Institute of America (CIA),2009-04-27 A valuable resource for creating professional baked goods and desserts The study guide to accompany Baking and Pastry Mastering the Art and Craft provides additional support for those learning professional techniques for creating baked goods The second edition book offers over 600 recipes and covers breads pastry dough cookies custards icing

pies cakes chocolates and confections The guide helps students learn the main text s step by step methods decorating principles and more This accompaniment is provided through the Culinary Institute of America which is an independent college offering degrees and certificate programs in culinary arts and baking and pastry arts **The American Culinary Federation's Guide to Culinary Certification** American Culinary Federation, Michael Baskette, Brad Barnes, 2005-08-03 There are many opportunities to specialize in the culinary field but having broad skills varied experiences and a diverse knowledge of food and drinks facilitates a career of success and achievement American Culinary Federation Guide to Certification is the essential guide to obtaining a valuable credential awarded to cooks and chefs as well as pastry cooks and pastry chefs denoting a sophisticated level of industry experience and professional education rigorously evaluated by the American Culinary Federation ACF American Culinary Federation Guide to Certification holds essential knowledge to gaining acceptance into the only comprehensive certification program for chefs in the United States which is registered with the U S Department of Labor It s a must have for career minded cooks and chefs hungry for notoriety in the industry **Baking and Pastry: Mastering the Art and Craft, 3e Study Guide** The Culinary Institute of America (CIA), 2015-04-13 This is the Student Study Guide to accompany Baking and Pastry Mastering the Art and Craft 3rd Edition Praised by top pastry chefs and bakers as an indispensable guide and the ultimate baking and pastry reference the latest edition of Baking and Pastry from The Culinary Institute of America improves upon the last with more than 300 new recipes photographs and illustrations and completely revised and up to date information on creating spectacular breads and desserts Covering the full range of the baking and pastry arts and widely used by professionals and readers who want to bake like professionals this book offers detailed accessible instructions on the techniques for everything from yeast breads pastry doughs quick breads breakfast pastries and savory items to cookies pies cakes frozen desserts custards souffl s and chocolates In addition this revised edition features new information on sustainability and seasonality along with new material on plated desserts special occasion cakes wedding cakes d cor techniques savory and breakfast pastries and volume production making it the most comprehensive baking and pastry manual on the market Named Best Book Professional Kitchen at the International Association of Culinary Professionals IACP Cookbook Awards Established by its first two editions as a lifelong kitchen reference for professional pastry chefs Includes more than 900 recipes and 645 color photographs and illustrations

Professional Cooking, College Version Wayne Gisslen, 2010-01-19 This is the best selling undergraduate food preparation textbook in the marketplace It has a long standing reputation for being comprehensive yet easy for students to understand and follow Wayne Gisslen s reputation for being able to simply yet comprehensively communicate information to beginning chefs is unsurpassed Professional Cooking Seventh Edition includes videos that will help further illustrate the correct techniques in the kitchen On top of that there are over 100 new recipes some with particular emphasis on international cooking Enhanced visual program includes over 220 new color photos including plated dishes procedures and

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Essentials of Professional Cooking Second Edition focuses on fundamental cooking procedures and techniques functions of ingredients and desired results to empower the reader with the keen understanding necessary to prepare virtually any dish to perfection without relying solely on a recipe Specially constructed to meet the on the job demands of food service managers the streamlined approach of *Essentials of Professional Cooking* Second Edition extends the benefits of this material to students and professionals in hospitality management and food service management

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