

Exam Title: Culinary 2

Courses Assessed by this Exam: 8800520 Culinary 2

Key Vocabulary: display, platter, visual appeal, senses, bitter, salty, sweet, sour, reception, groom's cake, back of the house, position, plated, expeditor, manager, runner, server, comp, method of cooking, moist heat, bread recipe, chilled, role, baked goods, flavor, structure, rise, tender, baker's percentage, situation, front of the house, customer service, chef, busser, types of leaving agents and their roles, physical process, chemical process, organic process, roast, Dutch oven, oven, host, vendor, dairy, savory, fermentation, thickening agent, needs of the guest, three compartment sink, duties, wheelchair access, seating, rare, prepare station, grill station, hot food station, sauté station, short order station, broil, fry, roast, sauté, flour, salt, sugar, yeast, portfolio, visually appealing, types of knives, semi-sweet, food poisoning, steps in a complaint, incident, spoil, artificial sweetener, baking soda, vinegar,

Student Tasks:

- Select appropriate foods based on visual appeal and taste to be displayed
- Determine what taste food share
- Identify which knife should be used for specific tasks
- Understand and describe all positions within the workplace
- Describe ways to handle customer complaints
- Explain ways to handle customer service situations
- Describe ways to seat guests
- Explain why recipes call for specific items such as heated or chilled products
- Understand the use of certain ingredients for baked goods
- Choose the best way to handle a customer service situation
- Compare and contrast workplace roles and responsibilities
- Choose the best cooking method
- Make decisions regarding customer service situations
- Describe food storage and safety
- Identify the four basic tastes
- Identify appropriate temperatures when dish washing
- Choose best preparing stations when cooking
- Identify which sense specific ingredients connect to
- Identify flavor changes when substituting ingredients