

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 split poultry in half, place the bird on the cutting board with the _____ toward you and the tail up. After splitting 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

Study Guide Answers The Culinary Professional

**Michele Thomas,Annette Tomei,Tracey
Vasil Biscontini**

Study Guide Answers The Culinary Professional:

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

Nutrition for Foodservice and Culinary Professionals Karen E. Drummond, Lisa M. Brehm, 2021-12-21 Combine the insights of an experienced dietitian and a renowned chef in this practical guide to nutrition and food In the newly revised 10th Edition of *Nutrition for Foodservice and Culinary Professionals* registered nutritionist Karen E Drummond and executive chef Lisa M Brehm deliver an insightful guide to incorporating healthy balanced dietary techniques into everyday practice From national nutrition guidelines to food preparation and labeling standards the authors cover every relevant aspect of planning preparing and serving healthy meals They include updated 2020-2025 Dietary Guidelines for Americans from the USDA the latest nutrition research culinary trends ingredients and planning menus to meet the diverse nutritional needs of today's customers This book also includes A thorough introduction to the fundamentals of nutrition and foods including why nutrition is important what constitutes a healthy diet and discussions of calories and nutrients A comprehensive exploration of balanced cooking and menus including how to build flavor balanced baking modifying recipes and gluten free baking Practical discussions of applied nutrition including how to handle customers special nutrition requests weight management and nutrition for people of all ages Several appendices including serving sizes for MyPlate food groups and dietary reference intakes An enhanced e book with links to technique videos interactive games quizzes and glossary entries Perfect for students completing a culinary arts or foodservice management curriculum *Nutrition for Foodservice and Culinary Professionals Tenth Edition* is also an indispensable resource for chefs cooks and anyone else who professionally prepares food

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

Digital SAT Study Guide Premium, 2024: 4 Practice Tests + Comprehensive Review + Online Practice Brian W. Stewart, 2023-08 An expert overview of the new Digital SAT how the exam is changing and what to expect from the digital interface on test day

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Culinary Calculations Terri Jones, 2008-03-10 *Culinary Calculations* Second Edition provides the mathematical knowledge and skills that are essential for a successful career in today's competitive food service industry This user friendly guide starts with basic principles before introducing more specialized topics like costing AP EP menu pricing recipe conversion and costing and inventory costs Written in a non technical easy to understand style the book features a case study that runs through all chapters showing the various math concepts put into real world practice This revised and updated Second Edition of *Culinary Calculations* covers relevant math skills for four key areas Basic math for the culinary arts and food service industry Math for the professional kitchen Math for the business side of the food service industry Computer applications for the food service industry Each chapter within these sections is rich with resources including helpful callout boxes for particular formulas and concepts example menus and price lists and information tables Review questions homework problems and the ongoing case study end each chapter

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

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Culinary Careers Rick Smilow, Anne E. McBride, 2010-05-04 Recommended for readers seeking a thorough introductory exposure to today s professional possibilities in the culinary world Eric Petersen Kansas City P L MO Library Journal Turn a passion for food into the job of a lifetime with the insider advice in Culinary Careers Working in food can mean cooking on the line in a restaurant of course but there are so many more career paths available No one knows this better than Rick Smilow president of the Institute of Culinary Education ICE the award winning culinary school in New York City who has seen ICE graduates go on to prime jobs both in and out of professional kitchens Tapping into that vast alumni network and beyond Culinary Careers is the only career book to offer candid portraits of dozens and dozens of coveted jobs at all levels to help you find your dream job Instead of giving glossed over general descriptions of various jobs Culinary Careers features exclusive interviews with both food world luminaries and those on their way up to help you discover what a day in the life is really like in your desired field Get the ultimate in advice from those at the very pinnacle of the industry including Lidia Bastianich Thomas Keller and Ruth Reichl Figure out whether you need to go to cooking school or not in order to land the job you want Read about the inspiring and sometimes unconventional paths individuals took to reach their current positions Find out what employers look for and how you can put your best foot forward in interviews Learn what a food stylist s day on the set of a major motion picture is like how a top New York City restaurant publicity firm got off the ground what to look for in a yacht crew before jumping on board as the chef and so much more With information on educational programs and a bird s eye view of the industry Culinary Careers is a must have resource for anyone looking to break into the food world whether you re a first time job seeker or a career changer looking for your next step The Culinary Professional Joan E. Lewis, 2013-08-30 The Culinary Professional provides students with a comprehensive explanation of culinary techniques identification of the vast array of equipment and foods used in a professional kitchen and an introduction to the knowledge and skills needed to manage a foodservice operation This book gives students the basics for working in a foodservice operation as well as an excellent foundation for the study of classical cuisine Careers in the culinary arts and a brief overview of the industry are also covered This Annotated Study Guide provides answers to questions in the spaces reserved for student

response for ease of grading **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 products Approximately 100 new recipes have been added for a total of 650 recipes plus another 600 variations More focus on international recipes and variations Enhanced topical coverage on such things as food science molecular gastronomy international recipes and culinary maths Chapter 10 Understanding Meats now includes all information on meat fabrication in one convenient place Up to date nutrition guidelines Thoroughly revised and enhanced CulinarE Companion Recipe Management software contains all recipes from the book and 90 bonus recipes The software is available through download with the registration code in the back of the book *Essentials of Professional Cooking* Wayne Gisslen, 2015-03-23 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

Managing Food and Nutrition Services Sari Edelstein, 2008 Managing Food and Nutrition Services for the Culinary Hospitality and Nutrition Professions merges culinary hospitality and dietetics management into one concise text This textbook prepares students to perform the daily operational tasks of foodservice by combining theory with practice Each chapter includes hands on assignments to encourage students to develop problem solving and critical thinking skills Case studies about real life work situations such as chain restaurants and elementary school cafeterias ask students to consider how they would respond to typical issues in the workplace Respected experts within their specialized field of study have contributed chapters on topics such as foodservice industry trends fiscal management and long term planning Easy to understand restaurant math problems with answers as well as a study guide for the RD examination are included in this new authoritative resource **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 *Professional Baking* Wayne Gisslen, 2012-01-17 Gisslen's 6th edition of Professional Baking continues to educate hundreds of thousands of students with clear detailed instructions in the theory and techniques necessary to meet the demands of the professional kitchen The text continues to comprehensively cover baking basics while also offering enhanced coverage of higher level techniques such as

pastry chocolate and sugar work Balancing theory and practice Professional Baking provides both the understanding and performance abilities needed to progress and develop in a successful baking career Culinary Careers For Dummies Michele Thomas,Annette Tomei,Tracey Vasil Biscontini,2011-10-11 The fast and easy way to find your place in the culinary field Ever dream of exploring an exciting career in culinary arts or cooking but don t know where to begin Culinary Careers For Dummies is the perfect book for anyone who dreams of getting into the culinary profession Whether you re a student an up and coming chef looking for direction or are simply interested in reinventing yourself and trying your hand at a new career Culinary Careers For Dummies provides the essential information every culinary novice needs to enter and excel in the food service industry Packed with advice on selecting a culinary school and tips for using your degree to land your dream job Culinary Careers For Dummies offers up to the minute information on culinary training degrees and certificates the numerous career options available chef chef s assistant pastry chef food stylist caterer line cook restaurant publicist general manager Sommelier menu creator food writer consultant investor etc and the paths to get there basic culinary concepts and methods advice on finding a niche in the culinary world culinary core competencies food safety and proper food handling real life descriptions of what to expect on the job and how to land a great culinary job Expert guidance on cooking up your career plan to enter the food service industry Tips and advice on what to study to get you where you re headed Packed with information on the many career options in the culinary field Culinary Careers For Dummies is a one stop reference for anyone who is interested in finding a career in this growing and lucrative field Professional Cooking, EMEA Edition Wayne Gisslen,2019-01-07 The Ninth Edition of Professional Cooking reflects the changing nature of our understanding of cooking and related fields such as food safety nutrition and dietary practices as well as new thinking about how best to teach this material What has not changed is the core material that focuses on the essentials the comprehensive understanding of ingredients and basic cooking techniques that are the foundation of success in the kitchen and the development of manual skills to apply this knowledge *Professional Garde Manger* Lou Sackett,Jaclyn Pestka,Wayne Gisslen,2010-03-15 Maintaining the features that have made Professional Cooking and Professional Baking standouts in the marketplace Professional Garde Manger presents culinary students and professional working chefs with comprehensive and visual coverage of everything they need to know to master the cold kitchen This new text on garde manger work provides step by step techniques and procedures covering 375 recipes and 400 recipe variations for the garde manger chef Beautifully illustrated with line drawings and more than 500 new photos it covers topics ranging from simple salads and hors d oeuvres to mousellines and charcuterie specialties to careers in the field This much awaited text provides a complete look at this specialized area in culinary arts **Resources in Education** ,1997 **The Professional Chef** The Culinary Institute of America (CIA),2011-09-13 The bible for all chefs Paul Bocuse 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

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