

JONES COUNTY CAREER-TECHNICAL CENTER

REX BUCKHAULTS, DIRECTOR
AMANDA JONES, ADM. ASSISTANT
DEBRA BUSH, COUNSELOR

2409 MOOSE DRIVE
LAUREL, MS 39440
PHONE: 601.425.2378 FAX: 601.425.2349

April 27, 2020

Dear Parents and Career Tech Students:

As we work towards the end of the school year the Faculty, Staff and Administration of the Jones County Career Technical Center, is providing additional enrichment activities for our students and support for our parents as we continue through these difficult times.

The following Part 2 enrichment activities will allow students to continue reviewing the instruction that they already have received this year.

Again you will find questions with answers for you to study and review. There are no assignments to be returned to school.

If the JCCTC can be of any assistance to our students and parents with the enrichment activities, please feel free to call us at 601-425-2378 between the hours of 9:00 a.m. and 1:00 p.m. or contact the instructor by email. Email addresses are located under the program name on our webpage.

Sincerely,



Rex Buckhaults
Director, JCCTC

CULINARY ARTS II

ENRICHMENT ACTIVITY #2

Please write the correct answer in the space provided. After completing the activity, use the key to check your work.

1. Cream contains far more fat than milk. T/F
2. Margarine is a manufactured product that looks like butter but contains no milk products. T/F
3. The main parts of a sandwich are the bread, filling, and spread. T/F
4. Coffee should be brewed fresh and held for no longer than 2 hours. T/F
5. Gorgonzola and romano are examples of grating cheeses. T/F
6. Milk that has been heated to destroy harmful bacteria has been
 - A. Condensed
 - B. Evaporated
 - C. Pasteurized
 - D. Homogenized
7. Which type of butter has had its milk solids and water removed using heat?
 - A. Ripened
 - B. Clarified
 - C. Whipped
 - D. Pasteurized
8. What percentage of margarine's fat must come from fat?
 - A. 20%
 - B. 40%
 - C. 60%
 - D. 80%
9. The process in which dairies make cheese by separating a milk's solids from its liquid is called
 - A. Curdling
 - B. Clarification
 - C. Pasteurization
 - D. Homogenization
10. Cottage cheese and ricotta are examples of what type of cheese?
 - A. Blue-veined
 - B. Soft-ripened
 - C. Firm, ripened
 - D. Unripened, fresh
11. Which type of cheese has mold injected or sprayed into the cheese to spread throughout it while it ages?
 - A. Blue-veined
 - B. Soft-ripened
 - C. Fir, ripened
 - D. Unripened, fresh

12. What is the optimal temperature for storing cheese?
 - A. 25°F to 35°F at a low humidity level
 - B. 35°F to 45°F at a low humidity level
 - C. 35°F to 45°F at a high humidity level
 - D. 25°F to 35°F at a high humidity level
13. Personal selling is very expensive for restaurant and foodservice operations. T/F
14. Point-of-sale displays include table tents and banners reminding customers of products and services. T/F
15. The traditional P's of the marketing mix are product, price, promotion, and production. T/F
16. Market segmentation is used within the restaurant and foodservice industry because it helps operations target their customers. F/F
17. The contemporary marketing mix is a special marketing formula for the restaurant and foodservice industry. T/F
18. For business purposes, a collection of people with similar, specific needs and wants is called a
 - A. Group
 - B. Market
 - C. Segment
 - D. Community
19. The process of communicating a business's messages to its market is called
 - A. Servicing
 - B. Presenting
 - C. Marketing
 - D. Positioning
20. All the food and services offered by an operation to a customer is an example of _____ mix.
 - A. Presentation
 - B. Communication
 - C. Product-service
 - D. Contemporary marketing
21. The use of location, décor, and theme to make the operation more pleasing to customers is an example of _____ mix.
 - A. Presentation
 - B. Communication
 - C. Product-service
 - D. Contemporary marketing
22. The way in which an operation tells its customers about its products and services is called _____ mix.
 - A. Presentation
 - B. Communication
 - C. Product-service
 - D. Contemporary marketing

23. The list of action steps necessary for an operation to sell a product or service is called a
- A. Marketing plan
 - B. Promotion mix
 - C. Research report
 - D. Mission statement
24. Which part of a SWOT analysis identifies the factors outside the operation that could decrease revenues or increase costs?
- A. Strengths
 - B. Weaknesses
 - C. Opportunities
 - D. Threats
25. Which market research method tries out a product for a limited time or with a limited group of people?
- A. Survey
 - B. Sampling
 - C. Experimental
 - D. Observational
26. Dough that is being proofed should be left to rise until it is 3 times its original size. T/F
27. Bloom has no effect on the quality of chocolate. T/F
28. Sourdough breads are leavened with a starter. T/F
29. Souffles are more stable than steamed puddings because they have a greater percentage of eggs and sugar in their batter. T/F
30. Due to their high sugar content, cookies are best when they are baked in convection ovens. T/F
31. Which ingredient makes baked goods moist, adds flavor, and keeps the baked item fresh?
- A. Gluten
 - B. Leavener
 - C. Thickener
 - D. Shortening
32. Which ingredient used in baking causes the dough to rise?
- A. Gluten
 - B. Leavener
 - C. Thickener
 - D. Shortening
33. Which type of wheat flour used to make breads is hard and has a little higher gluten level than typical bread flour?
- A. Cake
 - B. Durum
 - C. Semolina
 - D. All-purpose

34. Which ingredient adds flavor and color to baked goods?
- A. Leavener
 - B. Shortening
 - C. Thickener
 - D. Sweetener
35. Which type of leavener, used often in baking, is a microscopic fungus?
- A. Yeast
 - B. Steam
 - C. Baking soda
 - D. Baking powder
36. The process of browning sugar under heat is called
- A. Denaturing
 - B. Fermentation
 - C. Glutenization
 - D. Caramelization
37. Baking soda and baking powder are which type of leavener?
- A. Organic
 - B. Physical
 - C. Chemical
 - D. Biological
38. Which baking ingredient determines the consistency of the finished product?
- A. Leavener
 - B. Shortening
 - C. Thickener
 - D. Sweetener
39. Which ingredient provides moisture to the baked product and allows the gluten to develop properly?
- A. Flour
 - B. Yeast
 - C. Liquid
 - D. Extract
40. French bread is a type of _____ dough.
- a. Soft
 - b. Rich
 - c. Lean
 - d. Sponge

41. Which type of dough is made by adding shortening or tenderizing ingredients such as sugar, syrup, butter, eggs, milk, and cream?
- A. Soft
 - B. Rich
 - C. Lean
 - D. Sponge
42. Allowing yeast dough to rise just before baking is called
- A. Yeasting
 - B. Kneading
 - C. Proofing
 - D. Portioning
43. In which method for preparing quick bread and cake batters are the fat and sugar creamed together to produce a very fine crumb and a dense, rich texture?
- A. Creaming
 - B. Foaming
 - C. Two-stage
 - D. Straight-dough
44. To conserve water, restaurant and foodservice operations should only serve water to customers if they request it. T/F
45. Half of all water use in a restaurant occurs in the kitchen. T/F
46. Meat and fish bones are ideal for composting. T/F
47. In aquaculture, open systems require much more management than do closed systems, and they frequently require more energy usage as well. T/F
48. Organic foods have been produced without pesticides or synthetic fertilizers. T/F
49. The U.S. government agency that was founded in 1970 that has a mission to protect human health and the environment is the
- A. Environmental Protection Agency
 - B. U.S. Department of Energy
 - C. U.S. EPA Green Power Partnership
 - D. Food and Agriculture Organization
50. The practice of meeting current resource needs without compromising the ability to accommodate future needs is called
- A. Sustainability
 - B. Conservation
 - C. Preservation
 - D. Reduction

ANSWER KEY #2

1. T
2. T
3. T
4. F
5. F
6. PASTEURIZED
7. CLARIFIED
8. 80%
9. CURDLING
10. UNRIPENED, FRESH
11. BLUE-VEINED
12. 35°F TO 45°F AT A HIGH HUMIDITY LEVEL
13. F
14. T
15. F
16. T
17. T
18. MARKET
19. MARKETING
20. PRODUCT-SERVICE
21. PRESENTATION
22. COMMUNICATION
23. MARKETING PLAN
24. THREATS
25. EXPERIMENTAL
26. F
27. T
28. T
29. F
30. T
31. SHORTENING
32. LEAVENER
33. DURUM
34. SWEETENER
35. YEAST
36. CARAMELIZATION
37. CHEMICAL
38. THICKENER
39. LIQUID
40. LEAN

- 41. RICH
- 42. PROOFING
- 43. CREAMING
- 44. T
- 45. T
- 46. F
- 47. F
- 48. T
- 49. ENVIRONMENTAL PROTECTION AGENCY
- 50. SUSTAINABILITY