

JONES COUNTY CAREER-TECHNICAL CENTER

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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

Name _____ Date _____

Unit 2 Food Safety and Sanitation

Competency 2 and 3 test

Please circle the letter of the correct answer below. Each question is worth 4 points.

1. Pathogens grown well in food that has a temperature between
 - a. 0°F and 100°F
 - b. 31°F and 100°F
 - c. 41°F and 135°F
 - d. 55°F and 155°F
2. At what minimum temperature should hot TCS food be held?
 - a. 70°F
 - b. 80°F
 - c. 125°F
 - d. 135°F
3. The "first-in, first-out" rule refers to
 - a. Purchasing items from a key supplier
 - b. Storing potentially hazardous foods first
 - c. Using new food supplies before older ones
 - d. Using older food supplies before newer ones
4. If a delivery of fresh fish has dark spots or discoloration
 - a. Reject the fish
 - b. Cook the fish immediately
 - c. Taste a small portion of the fish
 - d. Store the fish in the refrigerator immediately
5. Shell eggs must be received at a maximum air temperature of
 - a. 35°F
 - b. 45°F
 - c. 55°F
 - d. 65°F
6. In a refrigerator, raw ground meat should be stored
 - a. On the top shelf
 - b. Above the seafood
 - c. On the bottom shelf
 - d. Above the whole and ground turkey
7. A whole chicken must be cooked to an internal temperature of ____ for at least 15 seconds.
 - a. 135°F
 - b. 145°F
 - c. 155°F
 - d. 165°F

8. TCS food that is being held at 135°F or higher must have its temperature checked at least
 - a. Every hour
 - b. Every 2 hours
 - c. Every 3 hours
 - d. Every 4 hours
9. Foodhandlers who plan to reheat leftover or previously prepared TCS food so that it can be held for service, must heat the food to an internal temperature of _____ within 2 hours and hold for 15 seconds.
 - a. 145°F
 - b. 155°F
 - c. 165°F
 - d. 175°F
10. The first step in the flow of food is
 - a. Cooking
 - b. Receiving
 - c. preparing
 - d. purchasing

Please fill in the blank of the following terms using the words in the word bank.

FATTOM TCS FIFO flow of food calibrate ice water bath ice paddle

Cross contamination time temperature abuse ice point method

11. An acronym for time and temperature control for safety is _____.
12. An acronym for food, acidity, time, temperature, oxygen, moisture is _____.
13. Leaving food in the danger zone too long is an example of _____.
14. The path that food takes in an operation is called _____.
15. Adjusting a thermometer to keep it accurate _____.
16. Raw food touching ready to eat food _____.
17. Calibrating a thermometer in a container of ice _____.
18. A frozen tool used to cool foods quickly _____.
19. A quick method to cool hot foods quickly _____.
20. First in first out _____.

21. List the four ways to thaw food safely. (5 pts)

22. What food goes on the top shelf of the refrigerator and what food goes on the bottom shelf of the refrigerator?_(5 pts)_____

23. Prepare a flow chart for making a hamburger. (10 pts)

Use the following headings for the flow chart: purchasing, receiving, storing, preparing, cooking, holding, cooling, reheating, serving.

Name Key Date _____

Unit 2 Food Safety and Sanitation

Competency 2 and 3 test

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 - b. 31°F and 100°F
 - ☒ c. 41°F and 135°F
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 - a. 70°F
 - b. 80°F
 - c. 125°F
 - ☒ d. 135°F
3. The "first-in, first-out" rule refers to
 - a. Purchasing items from a key supplier
 - b. Storing potentially hazardous foods first
 - c. Using new food supplies before older ones
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 - ☒ a. Reject the fish
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 - a. Every hour
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9. Foodhandlers who plan to reheat leftover or previously prepared TCS food so that it can be held for service, must heat the food to an internal temperature of _____ within 2 hours and hold for 15 seconds.
 - a. 145°F
 - b. 155°F
 - ☒ c. 165°F
 - d. 175°F
10. The first step in the flow of food is
 - a. Cooking
 - b. Receiving
 - c. preparing
 - ☒ d. purchasing

Please fill in the blank of the following terms using the words in the word bank.

FATTOM TCS FIFO flow of food calibrate ice water bath ice paddle

Cross contamination time temperature abuse ice point method

11. An acronym for time and temperature control for safety is TCS.
12. An acronym for food, acidity, time, temperature, oxygen, moisture is FATTOM.
13. Leaving food in the danger zone too long is an example of time temp abuse.
14. The path that food takes in an operation is called flow of food.
15. Adjusting a thermometer to keep it accurate calibrate.
16. Raw food touching ready to eat food cross contamination.
17. Calibrating a thermometer in a container of ice ice point method.
18. A frozen tool used to cool foods quickly ice paddle.
19. A quick method to cool hot foods quickly ice water bath.
20. First in first out Fifo.

21. List the four ways to thaw food safely. (5

pts) cooler
cool running water
microwave
cook from frozen

22. What food goes on the top shelf of the refrigerator and what food goes on the bottom shelf of the refrigerator?_(5

pts) Ready to eat
poultry

23. Prepare a flow chart for making a hamburger. (10 pts)

Use the following headings for the flow chart: purchasing, receiving, storing, preparing, cooking, holding, cooling, reheating, serving.

Unit 4 Competency 1 Test

Professionalism

Name _____ Date _____

Please answer each question correctly. Each question is worth 4 points.

Fill- in- the- blank with the correct answer using the word bank (prejudice, diversity, ethics, teamwork, feedback, empathy, professionalism)

- _____ 1. A set of moral values that a group of people holds.
- _____ 2. Uses each team member's strengths so the group has more success working together than working alone.
- _____ 3. A general attitude toward a person, group, or organization on the basis of judgments that are unrelated to abilities.
- _____ 4. The combination of trained skills, polite and positive behaviors, and good judgment a person uses at work.
- _____ 5. The act of identifying with the feelings, thoughts, or attitudes of another person.
- _____ 6. Helpful information that is given to someone to say what is working or needs to be improved about a particular action or performance.
- _____ 7. Refers to the great variety of people in today's world and their backgrounds, experiences, opinions, religions, ages, talents, and abilities.

Please describe the following attributes of a culinary professional

8. Knowledge (what should a chef know) _____

9. taste (what are the 5 tastes and why are they important to a chef) _____

10. skills(what culinary skills should a chef have, give 5 examples)_____

Please describe what types of food are prepared in the following kitchen sections. Give 3 examples.

11. hot food
section_____

12. garde manger
section_____

13. When resigning from a job, the employee should give the employer _____ weeks notice.

Please circle the letter of the correct answer.

14. What is the best way for an employee to inform an employer that he or she is resigning?

- a. walk into the employer's office to say goodbye.
- b. Write a letter of resignation listing the reasons for leaving.
- c. Leave a message for the employer with a two-day notice.
- d. Write a thank-you note to the employer for the experience.

15. The variety of people and their backgrounds, experiences, opinions, and abilities is known as

- a. diversity
- b. principles
- c. prejudices
- d. modeling

16. Generalizations that individuals make about particular groups that assume all members of that group are the same are called

- a. diversity**
- b. principles**
- c. prejudices**
- d. stereotypes**

17. The helpful information that a person receives about his or her actions or performance is known as

- a. feedback**
- b. empathy**
- c. motivation**
- d. professionalism**

18. A set of moral values that a society holds is called

- a. ethics**
- b. ideals**
- c. objectives**
- d. beliefs**

19. Why is teamwork valuable?

- a. Team members can learn from each other**
- b. Communication is not needed**
- c. Team members can let others do the work**
- d. Decisions take longer**

20. All employees of the restaurant and foodservice industry must bring what type of attitude to their work?

- a. casual**
- b. biased**
- c. positive**

d. defensive

21. How much notice should a resignation letter include?

- a. 1 week**
- b. 2 weeks**
- c. 3 weeks**
- d. 4 weeks**

22. A chef's traditional uniform includes

- a. fitted gloves**
- b. nonskid shoes**
- c. a baseball cap**
- d. a wristwatch**

23. A general attitude toward a person, group, or organization on the basis of judgments unrelated to abilities is called

- a. stereotypes**
- b. bias**
- c. diversity**
- d. prejudice**

24. Please label the kitchen brigade using the following chart.

25. Please label the dining room brigade using the following chart.

Kitchen Brigade

Name _____

Date _____

Please label the kitchen brigade using the following positions. Some positions may be used more than once.

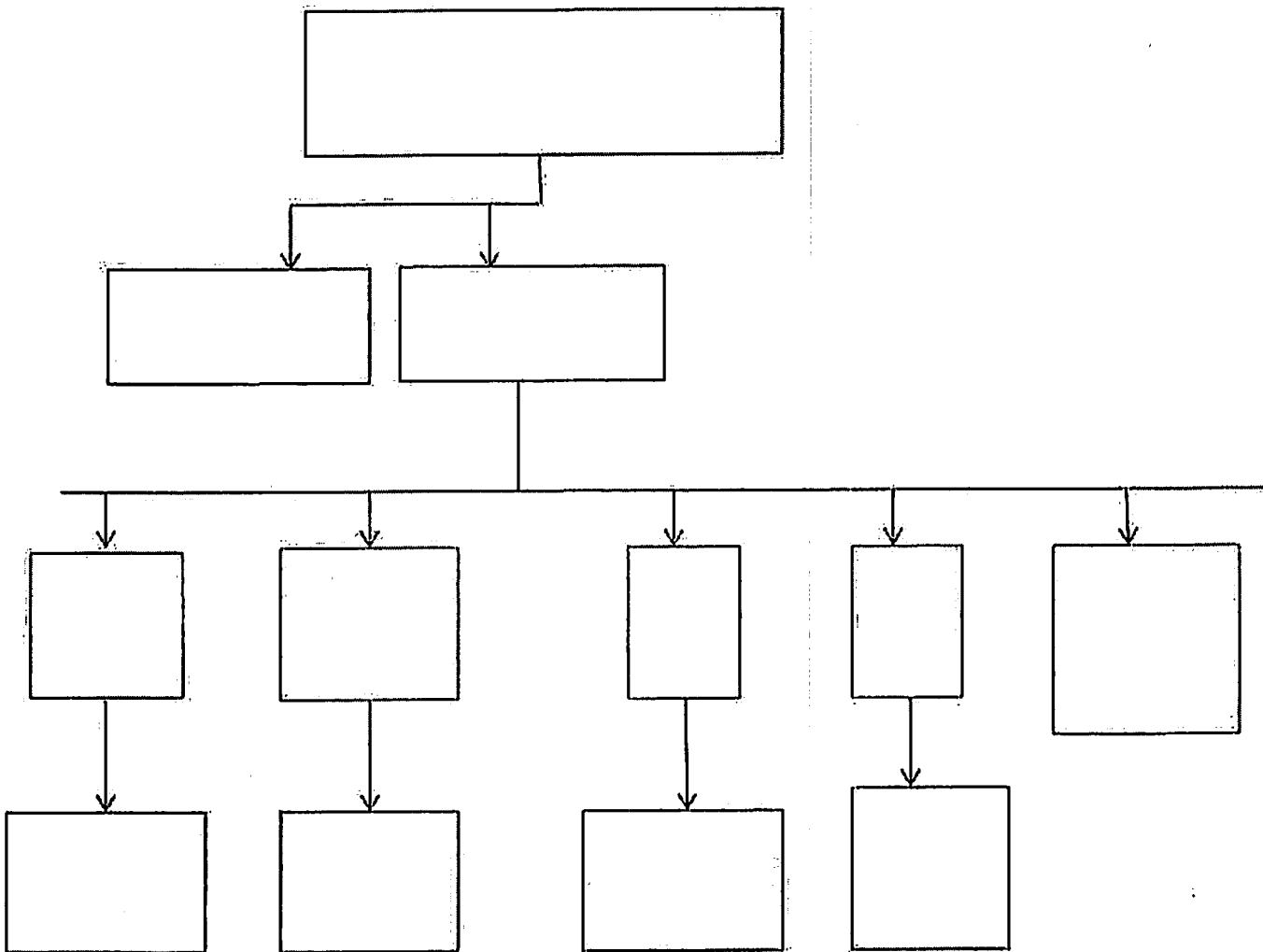
Prep cook
line cook #1

pastry chef
Expediter

executive chef
sous chef

saute station chef
line cook #2

broiler station chef

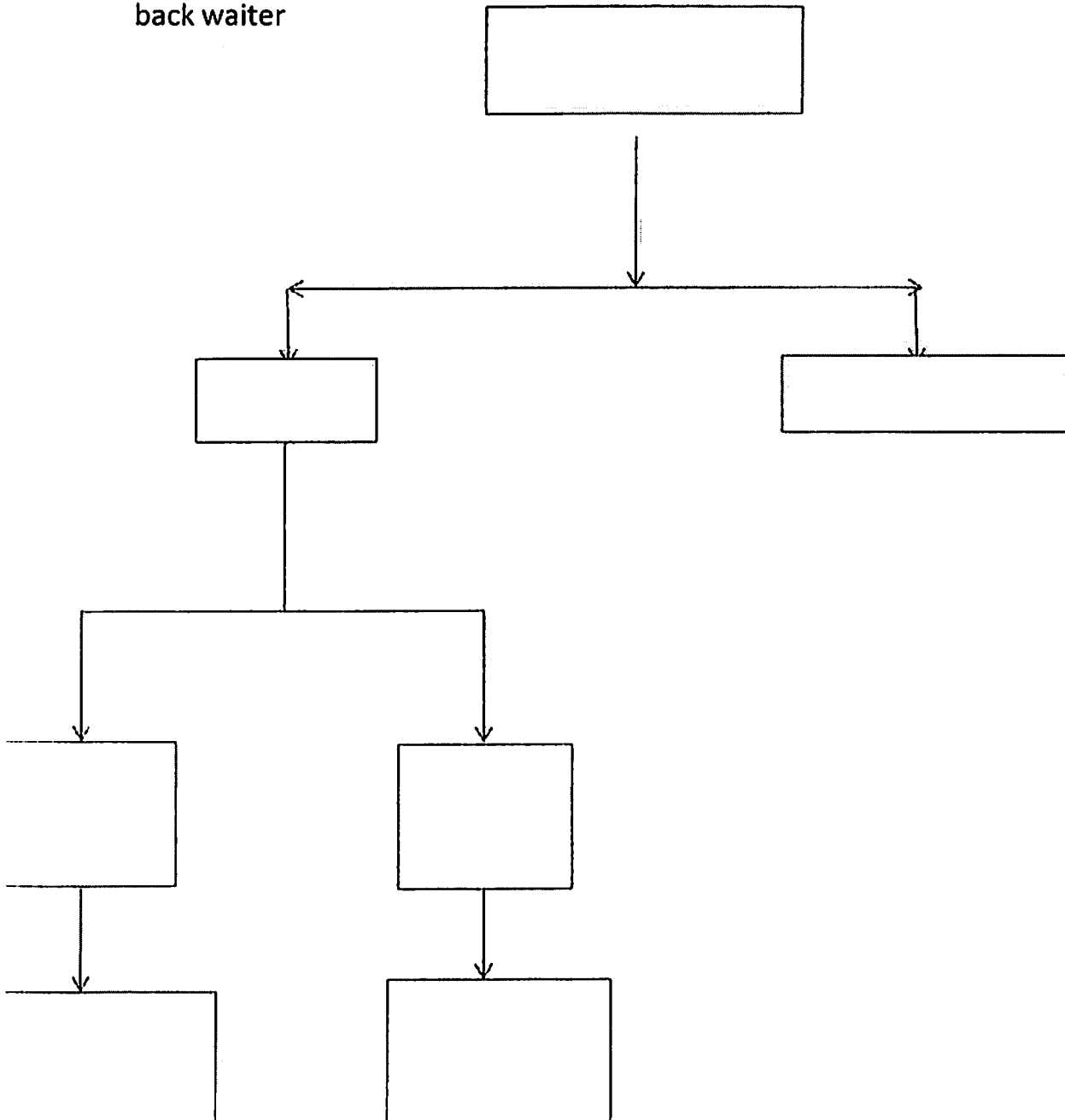


Dining Room Brigade

Name _____ Date _____

Please label the dining room brigade using the following positions. Some of the positions may be used more than once.

Busperson captain maître d' hotel wine steward front waiter
back waiter



Unit 4 Competency 1 Test

Professionalism

Name Key Date _____

Please answer each question correctly. Each question is worth 4 points.

Fill-in-the-blank with the correct answer using the word bank (prejudice, diversity, ethics, teamwork, feedback, empathy, professionalism)

ethics 1. A set of moral values that a group of people holds.teamwork 2. Uses each team member's strengths so the group has more success working together than working alone.prejudice 3. A general attitude toward a person, group, or organization on the basis of judgments that are unrelated to abilities.professionalism 4. The combination of trained skills, polite and positive behaviors, and good judgment a person uses at work.empathy 5. The act of identifying with the feelings, thoughts, or attitudes of another person.feedback 6. Helpful information that is given to someone to say what is working or needs to be improved about a particular action or performance.Diversity 7. Refers to the great variety of people in today's world and their backgrounds, experiences, opinions, religions, ages, talents, and abilities.

Please describe the following attributes of a culinary professional

8. Knowledge (what should a chef

know) purchasing, cooking, equipment, safety + sanitation
recipes, nutrition, dealing with employees, customer
service, etc.

9. taste (what are the 5 tastes and why are they important to a

chef) Salty, sour, sweet, bitter, umami

10. skills(what culinary skills should a chef have, give 5

examples) Knife skills, people skills, communication skills, math skills, cooking skills

Please describe what types of food are prepared in the following kitchen sections. Give 3 examples.

11. hot food
section

steaks, pasta, burgers, foies,

12. garde manger
section

Shawpieces, cold sandwiches, salads

13. When resigning from a job, the employee should give the employer 2 weeks notice.

Please circle the letter of the correct answer.

14. What is the best way for an employee to inform an employer that he or she is resigning?

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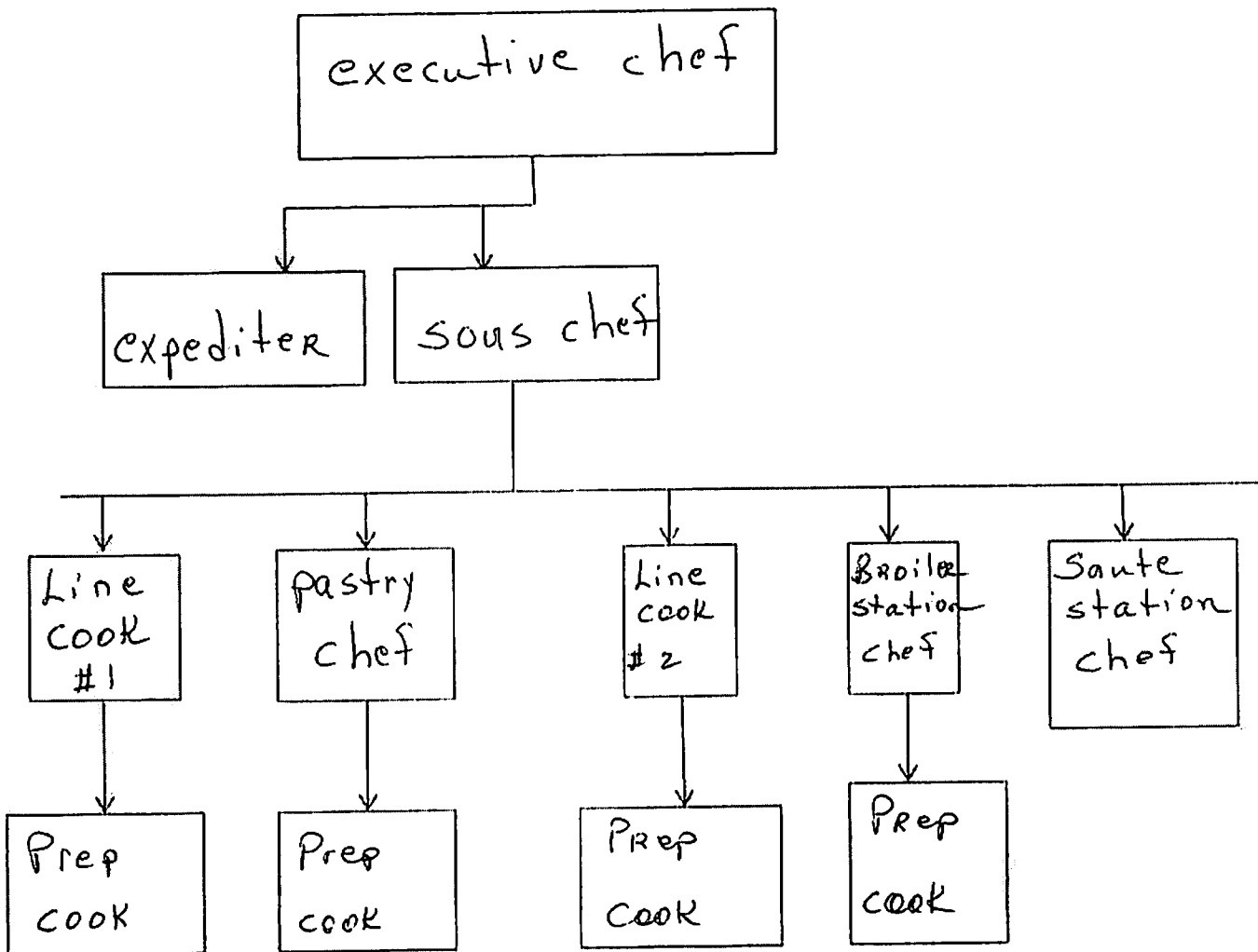
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