

# THE FOOD-SERVICE INDUSTRY 1

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**T**his chapter gives you a general picture of modern food service and a look at the history of the profession. There is not much technical information that you have to memorize, but there are some important concepts that you should be familiar with. These questions will help you review.

After studying Chapter 1, you should be able to:

1. Describe the major events in the history of cooking and food service, from prehistoric times to the present.
2. Name the principal career positions in modern food service and bakery operations.

## A. Terms

Fill in each blank with the term that is defined or described.

- \_\_\_\_\_ 1. The person in charge of the kitchen.
- \_\_\_\_\_ 2. The person responsible for preparing cold foods, such as salads, salad dressings, and cold hors d'oeuvres.
- \_\_\_\_\_ 3. French term for a new style of cooking, developed mainly in the 1970s, especially popular in France.
- \_\_\_\_\_ 4. The chef who is sometimes known as the father of twentieth-century cooking and considered the greatest chef of his age (he died in 1935).
- \_\_\_\_\_ 5. The person responsible for preparing vegetables, starches, soups, and eggs.
- \_\_\_\_\_ 6. The person responsible for preparing sauces, sautéed foods, and stews.
- \_\_\_\_\_ 7. The person who replaces other station chefs when they are absent.
- \_\_\_\_\_ 8. The French chef who is considered the greatest chef of the early nineteenth century; he refined and organized cooking, and he was also famous for creating elaborate display pieces.
- \_\_\_\_\_ 9. The person responsible for preparing roasted and braised meats.
- \_\_\_\_\_ 10. The person responsible for preparing desserts and pastries.
- \_\_\_\_\_ 11. A varied set of scientific techniques used by avant-garde chefs, including the uses of nonstandard chemical and physical processes in cooking.

- \_\_\_\_\_ 12. In a large establishment, the person who is responsible for all aspects of food production, including menu planning, purchasing, costing, and planning work schedules; in other words, the manager of a large kitchen.
- \_\_\_\_\_ 13. The person who reports to the person described above in question 12, and who directly manages the kitchen production staff.
- \_\_\_\_\_ 14. The person who is in charge of the kitchen and who also works at one or more of the production stations, usually in smaller establishments.
- \_\_\_\_\_ 15. A set of techniques for cooking vacuum-packed foods at precise temperatures.
- \_\_\_\_\_ 16. A person who is in charge of one particular area of production in a kitchen.
- \_\_\_\_\_ 17. A set of attitudes and code of behavior followed by successful food-service workers.
- \_\_\_\_\_ 18. Method of raising healthful food that is profitable, humane, and conserving of soil and other resources.
- \_\_\_\_\_ 19. Movement that encourages the use of locally produced foods and highlighting the sources of these foods on menus.

## B. Matching

Column 1 below lists some of the items prepared by the kitchen of a certain hotel. Column 2 lists the titles of the station cooks. In the blanks provided before each food item, write the letter from column 2 that corresponds to the title of the cook who prepares it.

- |       |                          |                 |
|-------|--------------------------|-----------------|
| _____ | 1. Roast beef top round  | a. Saucier      |
| _____ | 2. White wine sauce      | b. Entremetier  |
| _____ | 3. Chocolate cream pie   | c. Rotisseur    |
| _____ | 4. Trout amandine        | d. Garde Manger |
| _____ | 5. Broiled veal chops    | e. Grillardin   |
| _____ | 6. Waldorf salad         | f. Poissonier   |
| _____ | 7. Braised veal shoulder | g. Pâtissier    |
| _____ | 8. Lamb stew             | h. Aboyeur      |
| _____ | 9. Canapés               |                 |
| _____ | 10. Blue cheese dressing |                 |

- \_\_\_\_\_ 11. Boiled potatoes
- \_\_\_\_\_ 12. Roast chicken with gravy
- \_\_\_\_\_ 13. Split pea soup
- \_\_\_\_\_ 14. Fried breaded shrimp
- \_\_\_\_\_ 15. Beef stew
- \_\_\_\_\_ 16. Chicken liver pâté
- \_\_\_\_\_ 17. Baked apples
- \_\_\_\_\_ 18. Sautéed veal scaloppine
- \_\_\_\_\_ 19. Steamed broccoli
- \_\_\_\_\_ 20. Poached halibut steaks

### C. True/False

- T F 1. The position of short-order cook is an entry-level job because it requires no skills or experience.
- T F 2. Institutional kitchens like school cafeterias usually do more cooking to order than restaurants do.
- T F 3. Because modern technology uses so many new chemicals, food poisoning is more of a danger today than it was a hundred years ago.
- T F 4. The word *chef* is a French term meaning *cook*.
- T F 5. Because more and more people are beginning to appreciate fresh foods, convenience foods are becoming less important in food-service kitchens.
- T F 6. Teamwork is not important in a restaurant where most dishes are cooked to order because each cook completes his or her own specific tasks.
- T F 7. Good restaurants have high menu prices because high-quality food always costs more to prepare than poor or average food.
- T F 8. The *tournant* is the cook who is responsible for preparing foods on a rotisserie.
- T F 9. The organization of the kitchen staff depends in part on whether foods are mostly cooked to order or mostly prepared ahead in large quantities.
- T F 10. Because of the new styles of cooking developed in the past 25 years, the old techniques of the so-called “classical cooking” are no longer used.
- T F 11. The Berkeley, California restaurant Chez Panisse, which pioneered the use of seasonal, locally grown, organic foods, was started by Alice Waters.

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- T F**      **12.** The word *restaurant* is derived from a French word meaning *fortifying* or *restorative*.
- T F**      **13.** Modern restaurants are generally considered to have begun when a Parisian named Boulanger began selling soup.
- T F**      **14.** The main difference between professional cooking and home cooking is that professional cooking relies on recipes for larger quantities.
- T F**      **15.** The style of cooking called *sous vide* was developed largely by Spanish chef Ferran Adrià.
- T F**      **16.** Training in culinary arts is good preparation for a great variety of jobs not only in food service but in other pursuits as well.
- T F**      **17.** Varieties of vegetables and fruits that existed before modern industrial agriculture began developing hybrids bred to be more productive and to better withstand modern harvesting and shipping are called heirloom varieties.
- T F**      **18.** GMOs are the most common varieties of vegetables grown in biodynamic agriculture.