

**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**

# Answer Key For Study Guide Professional Cooking

**Wayne Gisslen**

## **Answer Key For Study Guide Professional Cooking:**

Study Guide to Accompany Professional Cooking Wayne Gisslen, Mary Ellen Griffin, 2010-04-05 The Study Guide to Accompany Professional Cooking Seventh Edition is a useful tool to help students study and review the material in the textbook Professional Cooking. It contains 35 chapters of key exercises related to key terms, true/false questions, completion, short answer and other written exercises and math exercises. The purpose is to reinforce learning, support your study efforts and assist you in mastering the material.

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