

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 spit poultry in half, place the bird on the cutting board with the _____ toward you and the tail up. After spitting 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 *Professional Cooking for Canadian Chefs* Wayne Gisslen, Mary Ellen Griffin, Le Cordon Bleu, 2006 Wayne Gisslen's Professional Cooking for Canadian Chefs has helped train hundreds of thousands of professional chefs with clear in depth instruction on the critical cooking theories and techniques successful chefs need to meet the demands of the professional kitchen Now with 1 200 recipes and more information than ever before this beautifully revised and updated edition helps culinary students and aspiring chefs gain the tools and confidence they need to succeed as they build their careers in the field today **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 **Professional Cooking, 10e Student Study Guide** Wayne Gisslen, 2025-04-22 This is the study guide to accompany Professional Cooking 10e The Tenth 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

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and highlighting of additional recipes available on CulinarE Companion™ Updating of baking recipes to be consistent with the latest edition of Professional Baking **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

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