

# N4 Catering theory questions:

1. Describe the structure of a “partie system “

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2. What are the responsibilities of the following positions within a partie system?

Position	Responsibility
Chef de Cuisine ( Head chef, Executive chef)	
Sous chef ( second chef)	
Chef de Partie( section chef)	
Demi-chef de Partie( second section chef)	
Commis de cuisine ( assistant chef)	
Apprenti ( apprentice chef )	

3. What are the job roles of the following positions in a large kitchen brigade?

Position	Job Roles
Garde –manger	
Entremettier	
Poissonier	
Saucier	
Rotissier	
Patissier	
Chef tournant	
Fishmonger	
Boucher	
Boulangier	

Potager	

1. Provide 4 examples of costs associated with catering operations:

2. Define the following cost factors and their impact on catering operations:

**Fixed Costs**

**Variable Costs**

**Semi-Variable Costs**

3. What is the difference between gross profit and net profit?

4. What costs need to be controlled to ensure a net profit is achieved?

1. Provide 2 menu examples for each of the following salad categories:

Simple Salads	
Compound salads	
Cold salads	
Warm salads	

2. List 5 points of care required for the preparation and production of salads: ( to prevent contamination )

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3. Provide a basic description for the following types of sandwiches:

Sandwich	Description
Conventional	
Submarine	
Finger	
Pinwheel and rolled	
Cocktail and ribbon	
Open	

4. Provide 5 general guidelines (rules ) for effective presentation and correct finishing of cold foods:

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5. Describe the following types of salad

Caprese	
Waldorf	
Cesar	
Greek	
Cobb	
Nicoise salad	

6. What is the difference between a chutney and a relish ?

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1. List the 5 main nutrients as well as a function of each

Nutrient	Function	Source ( list 2 )
Protein		
Carbohydrates		
Fats		
Minerals		
Vitamins		

2. Explain how you would cook vegetables to maintain the nutritional value

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**4, Describe the main features of the following special diets . What catering practices should be considered to provide for these diets**

Diet	Features	Catering practices / Dietary advise
Coeliac		
Allergies		
Obesity		
Heart disease		

**3. Explain the following types of vegetarians**

Ovo – vegetarian	
Lacto – vegetarian	
Vegan	
Lacto- ovo vegetarian	

**1. List six different vegetables, which could be used to prepare a vegetable stock. (6)**

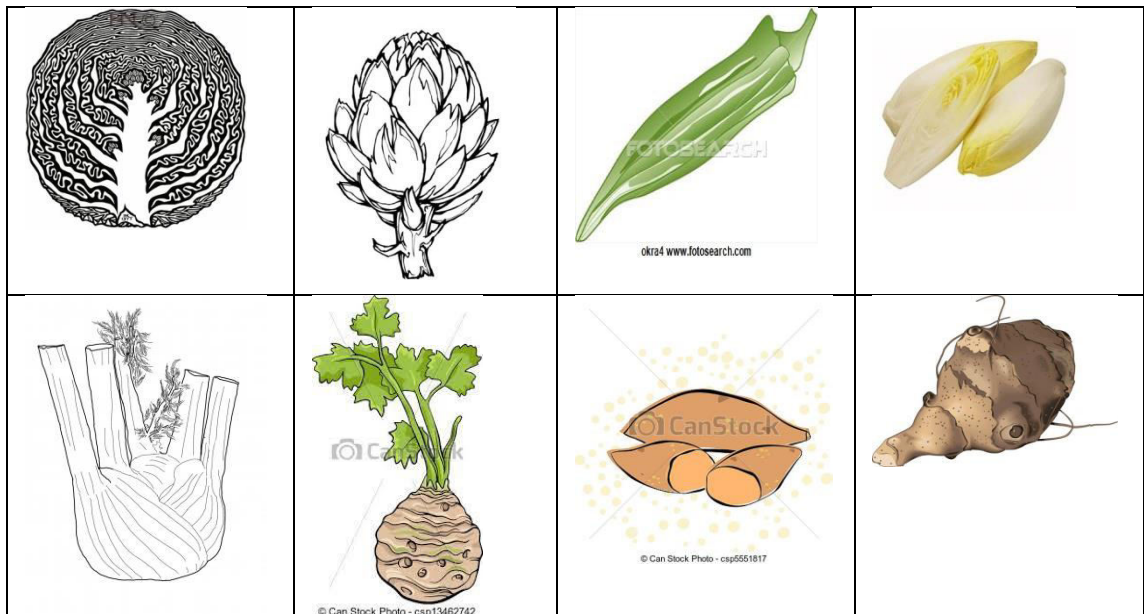
**2. What is the kitchen name of the equipment used for straining stock. (1)**

**1. Match the following vegetables with the correct classification**

Classification	Vegetables
a. Legumes	A. Broccoli, globe artichokes, cauliflower
b. Fruits	B. Witlof( endive), cabbage, spinach

c. Leaves	C. Avocado, pumpkin, zucchini
d. Stems	D. Beans, corn, peas, okra
e. Flowers	E. Fennel, bamboo shoots, celery

2. Identify the following vegetables



3. Provide 2 examples for each fruit classification category:

Stone Fruit	Hard Fruit	Soft Fruit	Citrus Fruit	Tropical Fruit

4. Match the suitable method of cookery to the relevant group of vegetables:

Method	Vegetable group
a. Steaming	A. Asparagus, mushrooms, potatoes
b. Braising	B. Fennel, okra, eggplant, onions, potatoes,

	parsnips
c. Grilling	C. Eggplant, potatoes
d. Baking	D. Zucchini, snow peas, asparagus, sweet potatoes, potatoes
e. Shallow-frying	E. Onions, eggplant, zucchini, capsicum, tomatoes
f. Stewing	F. Blanched vegetables, stir-fry, shaped and blanched vegetables

5. What are the quality points for

Vegetables	Quality points
Root vegetables	
Green vegetables	

6. Describe the following French cuts of vegetables:

Cut	Description
Paysanne	
Julienne	
Mirepoix	
Brunoise	
Macedoine	
Concasse	

7. Give examples of vegetables, fruit or pulses that can be preserved according to the following methods

Preservation method	Examples
Dried	
Frozen	
Pickled	

Canned	
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8. State the correct storage procedures for prepared vegetables, fruit and pulses

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1. List 6 different types of rice and give a description of each type.

Rice	Description

3. Why would you wash rice before cooking?

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4. Describe the process of boiling rice and storing it afterwards:

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5. Why do you sweat pilaf rice or risotto in butter before adding liquids?

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6. Describe the process of cooking rice for sushi.

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7. Which bacteria could cause contamination in rice?

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1. What are the characteristics of the following types of grains?

Type of grain	Characteristic
Semolina	
Couscous	
Cracked Wheat and Bulgur	
Sago	
Tapioca	
Polenta	
Rye	
Buckwheat	
Oats	
Quinoa	

2. Match the type of grain to the correct description

Semolina	Is not parboiled and must be steamed to be palatable. It is often used for tabouli salad. In general it is covered with an equal amount of hot water or stock and then left to steep.
Couscous	Can absorb roughly twice their weight. It is perfect for gluten-free diets as it does not contain any gluten. Puddings are simple to produce by boiling the item with fresh fruit juice and once softened, some chopped fruit can be incorporated
Bulgur	It is rich in starch and once cooked absorbs considerable amounts of liquid. The pearls will not dissolve and will be visible in the finished product
Sago	In general the product is rained into the liquid with a firm product requiring a ratio of 1 part product to 5 parts liquid. Once it is cooked out for 2-3 minutes it is then set with egg yolks and chilled in a greased or lined tray.
Tapioca	It is mostly available as a convenience variety that only requires moistening and is then steamed or heated in the microwave. A ratio of 1:1 or 1:1.5 parts product to liquid is usually used.

1. Provide a menu example for the following menu uses of grains:

Menu use	Polenta	Couscous	Barley
Dish			

2. Describe the storage requirements for raw and cooked grains:

Products	Storage requirements
Raw grains such as quinoa, couscous, polenta, sago	
Cooked grains such as quinoa, couscous, polenta, sago, tapioca	

1. Give an example of farinaceous products found in the various countries / regions:

Countries / regions	Farinaceous products
Italy	
Asia	

2. What are the typical production steps for pasta dough?

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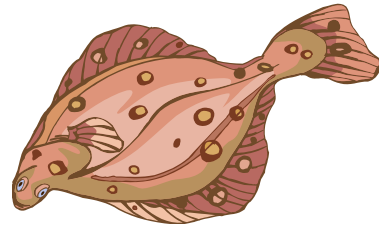
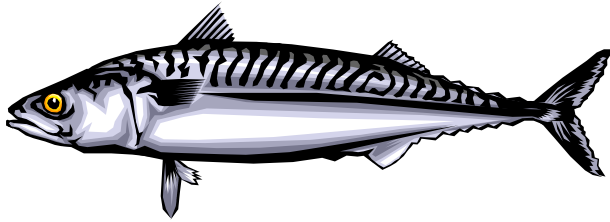
3. Describe the following types of pasta

Type of pasta	Description
Ravioli	
Tortellini	
Cannelloni	
Fusilli	

4. Provide 2 examples of pasta varieties for each group:

Pasta types	Varieties	
Long extruded pasta		
Short extruded pasta		
Decorative pasta		
Small shaped pasta		
Stuffed pasta		

1. Name the classification of fish illustrated in the pictures.



A: \_\_\_\_\_

B: \_\_\_\_\_

2. Name three varieties of white fish.

a) \_\_\_\_\_

b) \_\_\_\_\_

c) \_\_\_\_\_

3. Name three varieties of oily fish.

a) \_\_\_\_\_

b) \_\_\_\_\_

c) \_\_\_\_\_

4. Provide descriptions for the following quality characteristics of fresh fish:

Quality characteristics	Descriptions
Appearance:	
Odour:	
Texture:	
Taste:	

5. Provide a description for the preparation of the following cuts which can be achieved from fish:

Cut	Description
Filet	
Délice	
Paupiette	
Goujon	
Goujonette	

<b>Suprême</b>	
<b>Darne</b>	
<b>Tronçon</b>	

6. When poaching fish why is only the minimum amount of liquid used?

\_\_\_\_\_

7. Name two protective coatings which can be used when deep frying fish.

\_\_\_\_\_

8. Name a fish suitable for baking. \_\_\_\_\_

\_\_\_\_\_

9. Why does fish need a protective coating when exposed to a very hot cooking temperature?

10. Why should you Shallow Fry the presentation side of fish first?

\_\_\_\_\_

11. At what temperature, and how, should fresh fish be stored?

\_\_\_\_\_

12. How should frozen fish be defrosted?

\_\_\_\_\_

13. Shallow Fry the presentation side of fish first?

\_\_\_\_\_

14. Make a list of the local endangered species of fish and shellfish.

Shell fish	Fish

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1. Describe the key types of animals produced into meat found under the following groupings:

Groupings	Descriptions
White meat	
Red meat	
Furred game	

2. Describe the key types of meat found under the following groupings

Groupings	Descriptions
Poultry	
Feathered game	

3. Describe the quality points of the following

Meat	Quality points
Fresh poultry	
Frozen poultry	
Fresh Red meat	
Fresh Lamb	
Fresh Pork	

4. Which parts of the animal are referred to as offal?

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5. Provide 6 examples for different cuts which can be used for poultry:

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6. Suggest suitable cooking methods for the following cuts of meat (Grilling, boiling, braising, poaching, frying, poaching, deep fat frying , stewing, pot roast)

Cut	Cooking method
Fillet	
Bolo	
Shin	
Topside	
Leg of lamb	
Lambs liver	
Lambs neck	
Rump	
Brisket	
Neck	
Tongue	

7. Describe the following poultry dishes

Dish	Description	Cooking method
Chicken a la King		
Chicken Supreme		
Coq au Vin		
Chicken escalope		
Confit duck leg		
Chicken Kiev		
Chicken Chasseur		

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8. Describe the following meat dishes

Dish	Description	Cooking method
Goulash		
Beef stroganoff		
Tournedos		
Hot pot of lamb		
Boeuf bourguignonne		
Sweet and sour pork		

9. Provide examples of flavourings which can be used for meat, poultry and offal to impart flavour in cooking processes:

Type of meat	Flavouring that complement the meat
Beef	
Lamb	
Pork	
Poultry	

10. Explain how you would store the following types of meat or poultry

Meat/poultry	Storage
Fresh poultry	
Frozen poultry	
Fresh meat and offal	



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11. Describe 5 preservation methods for poultry, meat and offal


5. Describe the key ingredients for the following pasta sauces:

Pasta sauces	Key ingredients
Ragù alla Bolognese	
Carbonara	
Pesto	
Marinara	
Alfredo	

6. Describe how you would store pasta

Cooked	
Dry	

1. List the different types of eggs that can be used for culinary purposes

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2. Explain the following ways of producing eggs

Free range system	
Cage system	
Barn system	

3. What are the storage requirements and points of care for storing eggs and egg products?

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4. Give an example of a dish to explain the culinary uses of eggs

Function	Dish
Aeration	
Thickening	
Setting	
Binding	
Garnishing	
Glazing	

5. What are the requirements and points of care when separating eggs used for whipping?

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6. How could egg whites be stored for future use?

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What are the cooking requirements for poached eggs? What are the procedures to poach large quantities for e.g. a function?

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7. Describe the following types of egg dishes

Dish	Description
Eggs in cocotte	
Eggs sur le plat	
Eggs Benedict	
Spanish omelette	

1. List 3 functions of eggs in the preparation processes of pastries, cakes and yeast goods:

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2. List 4 different types of fats used in baking and provide the key properties for each type

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3. What are the characteristics of the following types of milk?

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Pasteurized milk	
UHT Milk	
Sterilized milk	

4. What are the properties of the following types of cream?

Cream	
Double cream	
Thickened cream	
