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**Food**

# ACF-CCP

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**Question:** 42

The Japanese soup made with katsuobushi and dried kelp is called:

- A. Miso Soup
- B. Dashi
- C. Tashi
- D. Mosho Soup

**Answer:** B

Dashi is a Japanese soup made with katsuobushi and dried kelp. This soup tastes very light and is extremely nutritious.

**Question:** 43

A method of preserving meats, especially poultry, associated with Southwestern France is known as:

- A. Foure
- B. Confection
- C. Preserved Poultry
- D. Confit

**Answer:** D

Confit is a method of preserving meat, especially poultry, that is associated with Southwestern France. The meat is cooked in its own fat and stored in the fat for a longer shelf life.

**Question:** 44

A salad which consists of chopped chicken, tomatoes, avocado, bacon, hardboiled egg, scallions, cheddar and lettuce is called a:

- A. Chicken Salad
- B. Cheddar Delight
- C. Cobb Salad
- D. Derby Salad

**Answer:** C

A Cobb Salad is a salad which consists of chopped chicken, tomatoes, avocado, bacon, hardboiled egg, cheddar cheese and lettuce. Some variations include a vinaigrette that is also topped with blue cheese.

**Question:** 45

A written order form from the buyer specifying the goods to be purchased from the purveyor is known as a:

- A. Purchase Order
- B. Inventory Form
- C. Ordering Form
- D. Supply Contract

**Answer:** A

A purchase order is a written order form from the buyer specifying the goods to be purchased from the supplier. While purchase orders are often related to the supplier by means of a telephone call, electronic and fax methods of ordering are becoming more popular and efficient.

**Question:** 46

What is the minimum temperature at which fried eggs should be cooked internally?

- A. 165°F
- B. 140°F
- C. 160°F

D. Until yolks and whites are firm

**Answer:** D

The minimum temperature at which fried eggs should be cooked is until the yolks and whites of the egg are firm. This technicality does not require a temperature reading since the food is served very quickly and it is difficult to obtain an accurate temperature reading with fried

**Question:** 47

A New York Strip steak should be cooked to which temperature to assure food safety?

- A. 150°F
- B. 145°F
- C. 165°F
- D. To the customers desired doneness

**Answer:** B

A New York Strip steak should be cooked to an internal temperature of 145°F to assure food safety. While you can cook the steak to a lower temperature if requested by the customer, it is recommended that you cook all steaks to a temperature of 145°F or higher.

**Question:** 48

The “Soft Ball” Stage of Cooked Sugar occurs in which temperature range?

- A. 150°F to 180°F
- B. 230°F to 234°F
- C. 250°F to 265°F
- D. 234°F to 240°F

**Answer:** D

The Soft Ball stage of cooked sugar occurs in the temperature range of 234°F to 240°F. During this stage, a sugar liquid can form a soft, flat ball.

**Question:** 49

A marketing term for a line of foods, beverages and other products that carry the name of the retailer and not the manufacturer are known as:

- A. Retail Brands
- B. Sub Brands
- C. Private Label
- D. Quality Equivalent

**Answer:** C

Private Labels is a marketing term for a line of foods, beverages or other foods that carry the name of the retailer and not the manufacturer. While these foods are often cheaper than national brands, these brands are often made and packaged by the national brand itself. This saves money in regards to marketing, slotting allowances and packaging.

**Question:** 50

In a kitchen following the brigade system, the person who works wherever needed is known as the:

- A. Tournant
- B. Roundsman
- C. Swing Cook
- D. All of the above

**Answer:** D

In a kitchen following the brigade system, the person who works whichever station is in need of help is known as a kitchen Tournant, Roundsman or Swing Cook. The cook is usually well versed in all aspects of cooking including fish cookery, meat cookery, sauce making and pastries.

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