

- B. Culinary workers with a similar levels of expertise
- C. Similar tasks and products
- D. All of above - ANSWER C. Similar tasks and products

6. The _____ in a classical brigade supervises all the positions in the kitchen and is responsible for the quality of the food and safety of the guests and cooks.

- A. Chef de garde
- B. Chef de cuisine
- C. Chef de partie
- D. Sous chef - ANSWER B. Chef de cuisine

7. The _____ in a classical brigade is the second in command.

- A. Chef de garde
- B. Chef de cuisine
- C. Chef de partie
- D. Sous chef - ANSWER D. Sous chef

8. The _____ in a classical brigade fills in for other staff members on their days off.

- A. Expeditor
- B. Potager
- C. Tounant
- D. Garde manger - ANSWER C. Tounant

9. Which of the following is the most important factor in determining the staff size in organization of a kitchen?

- A. Geographical location of the food service operation
- B. The type of cuisine served
- C. A food service operations menu
- D. The presence or absence of an executive chef position - ANSWER C. A food service operations menu

10. In which of the following situations is a garde manger most likely to be involved?

Practice Test Questions Professional Cooking

Wayne Gisslen



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