Developing Professionalism—Quiz

1. Which is not an attribute of a foodservice professional?
   a. Personal accountability
   b. Using sound judgment based on experience
   c. Knowing everything about foodservice
   d. Developing your own minimum standards

2. A chef is someone who
   a. Wears a white hat
   b. Likes to cook
   c. Has a cooking show on television
   d. Is in charge of a kitchen

2. An executive chef must be an expert in culinary arts, management and
   a. Punishment
   b. Administration
   c. Electrical repairs
   d. Advertising

4. What does the term “personal accountability” mean?
   a. Keep your personal finances in order
   b. Being able to shift blame to others
   c. Showing the ability to effectively delegate jobs
   d. Taking responsibility for your work

5. The term Kitchen Brigade refers to
   a. The organization of the menu
   b. Equipment layout and design
   c. Untrained employees
   d. The specialization and allocation of duties