

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