

The Culinary Professional Study Guide
Chapter 31: Basic Meat & Poultry Preparation
Activity A: Reviewing Key Concepts

/21

Part 1: Proper Handling and Storage

Read each statement and **HIGHLIGHT** the correct term or phrase to complete the sentence and make the statement true.

1. Fresh meat and poultry should be stored _____.
below 30°F to 35°F [-1°C to 2°C]
at 30°F to 35°F [-1°C to 2°C]
above 30°F to 35°F [-1°C to 2°C]
2. Film-wrapped, vacuum-packed meats have a refrigerated shelf life of _____ when kept in their sealed bags.
several days
several weeks
several months
3. Meat and poultry should be stored on a tray or sheet pan to keep them _____.
from dripping on other items
organized for quick location
from warming
4. Never store raw meats or poultry _____ cooked or ready-to-eat items.
below
on the same level as
above
5. Sanitize _____ food-contact surfaces when storing meats and poultry.
major
non-refrigerated
all

Part 2: Poultry Fabrication

Read each statement and choose the correct term or phrase to complete the sentence and make the statement true.

6. To begin to spit poultry in half, place the bird on the cutting board with the _____ toward you and the tail up. After spitting in half, the bird's backbone _____.
breast, remains with one portion
breast, is cut away and removed
back, remains with one portion
back, is cut away and removed
7. To cut poultry halves into quarters, you need to find the natural separation between the _____ and cut along that line.
leg and wing
breast and thigh
leg and thigh
8. Another term for preparing eight-cut portions of poultry is _____.
double quarter
disjointed

Culinary Professional Study Guide Answers

Wayne Gisslen



Culinary Professional Study Guide Answers:

Study Guide to Accompany Professional Cooking Wayne Gisslen, Mary Ellen Griffin, 2010-04-05 The Study Guide to Accompany Professional Cooking Seventh Edition is a useful tool to help students study and review the material in the textbook Professional Cooking It contains 35 chapters of key exercises related to key terms true false questions completion short answer and other written exercises and math exercises The purpose is to reinforce learning support your study efforts and assist you in mastering the material

Professional Cooking, 10e Student Study Guide Wayne Gisslen, 2025-04-22 This is the study guide to accompany Professional Cooking 10e The Tenth Edition of Professional Cooking reflects the changing nature of our understanding of cooking and related fields such as food safety nutrition and dietary practices as well as new thinking about how best to teach this material What has not changed is the core material that focuses on the essentials the comprehensive understanding of ingredients and basic cooking techniques that are the foundation of success in the kitchen and the development of manual skills to apply this knowledge

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Professional Cooking for Canadian Chefs, 10th Edition Student Study Guide Wayne Gisslen,2025-04-07 This is the study guide to accompany the Tenth edition of Professional Cooking for Canadian Chefs The Tenth Edition of Professional Cooking for Canadian Chefs reflects the changing nature of our understanding of cooking and related fields such as food safety nutrition and dietary practices as well as new thinking about how best to teach this material What has not changed is the core material that focuses on the essentials the comprehensive understanding of ingredients and basic cooking techniques that are the foundation of success in the kitchen and the development of manual skills to apply this knowledge

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