**CULINARY DEPARMENT**

1. What is pantry garde manger?

It’s a cold kitchen section preparing and presenting cold food, such as salad, cold appetizer, cold soup, sandwich, canapé, cold cut and cheeses, yogurt, fruits.

1. Please mention type of section in the kitchen?

Hot section, cold section,and pastry section

1. Mainly the kitchen space divided by 5 area, please mention?

* Storage area
* Food preparation area
* Cooking area
* Cleaning and washing area
* Service area

1. What kind of utensil they used in the kitchen area?

Spatula, knifes, gooseneck, tongs ,strainer,ladle,fan, fan soup, colander

1. Type of Chopping board color and which color used for (red meat, poultry, fish, vegetable and food ready to eat)?

Each item is different color, red color for red meat, yellow for poultry, blue for fish, green for vegetables, white for food ready to eat

1. What is cold appetizer?

Cold appetizer is first food out before main courses. Usually is a small portion with any kind of cold sauce or dressing.

1. Type of cold appetizer?

Tomato mozzarella cheese, smoke tuna tartar, shrimp cocktail, sushi, beetroot carpazio

1. What are ingredients of caprese salad and what dressing?

Sliced of fresh mozzarella cheese and tomato served with basil pesto sauce or balsamic dressing

1. How to make Caesar salad?

Combine of romaine lettuce, Caesar dressing, parmesan cheese and croutons

1. What is Caesar dressing?

Caesar dressing is made from egg yolk, Dijon mustard, anchovies, garlic, vegetable oil, Worcestershire sauce, lemon juice, red wine vinegar, salt, black pepper, Tabasco, parmesan cheese.

1. Please mention of Basic of cooking method do you know?

Poaching, simmering, steam, boiling, braising, stewing, blanching, roasting, baking, grilling, deep frying, broilling, searring, sauting, pan frying

1. Please explain, what is the different of poaching and simmering?

Poaching is cooked food in liquid under boiling water (160f-180f) and simmering is cooked food in liquid under boiling point with small fire to longer time (185f-205f)

1. What are the 5 mother (basic) sauces?

Brown sauce/espagnole, hollandaise, béchamel, veloute and tomato sauce

1. What are the ingredients of consommé?

Is very similar with clarified bouillon ,made from minced or chopped lean meat or poultry mixed together with mirepoix, bouquet garnie, tomato paste white egg, place in stock pot added ether bouillon or clear broth slowly brought to a simmer and carefully kept there until the desire product is reached

1. What is the dangerous zone temperature?

And why it call dangerous zone?

Between 40f to 140f, the zone where the bacteria can multiply rapidly

1. How to make chocolate soufflé?

Pre heat the oven to (190\*c convection) 210\*c regular oven, mix the two chocolates and keep it warm, whip the egg white to a snow and fold into the chocolate, fill the prepared soufflé dish and smooth the top and the side with the small knife

1. What is chef baker responsible?

He is responsible for all the products he makes in the bakery section and is assisted by several bakers

1. What is apprentice’s pastry?

Apprentices or trainees who conduct training (on the job training) and assist in daily work from preparation to completion. Usually this group is also called the cook helper

1. What will you do if in the middle of making dough, you forget to add salt or any other item?

Add the salt with water and deluted and add to mixture

1. What should you do if the caesar dressing that you make is disemulsified?

We need to add little bit egg yolk and mixing and add slowly the disemulsified dressing