**Name: Soups**

**Chapter 17 16 points**

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| Complete the following using pages 365-369 in Chapter 17 of Foundations of Restaurant Management & Culinary Arts: **Level 1. 2nd ed**.  |
| Compare the similarities/differences of clear and thick soups; provide at least two examples of each.  *3 pt.* |
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| **List at least TWO examples of each of the variations of soup and write an ORIGINAL menu description for each item as it could be found on a professional menu.** *Examples ½ pt each, menu descriptions 1 pt each (9 pt)* |
| **Dessert Soups** | **Example #1 Name** |  |
| **Menu Description:** |  |
| **Example #2 Name** |  |
| **Menu Description:** |  |
| **International Soups** | **Example #1 Name** |  |
| **Menu Description:** |  |
| **Example #2 Name** |  |
| **Menu Description:** |  |
| **Traditional Regional Soups** | **Example #1 Name** |  |
| **Menu Description:** |  |
| **Example #2 Name** |  |
| **Menu Description:** |  |
| **Define the following terms: (½ pt each)** |
| **Oignon brule** |  |
| **Raft** |  |
| **Clarified** |  |
| **Puree soup** |  |
| **Chowder** |  |
| **What differentiates a chowder from a cream soup? *1 pt*** |
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