Chapter 17 Study Guide:

1. Know what temp range foodborne pathogens grow best in
2. Know what characteristics determine the quality of a stock
3. Know the definition of a bouquet garni, fumet, glace, jus, salsa, puree soup, chowder soup, Consomme soup, demi-glace, Liaison, Veloute, béchamel, espagnole
4. Know the ways of preparing bones for stock (their definitions)
5. Meats served with their own juices are called (meat)\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_
6. Know the two types of aromatics in a stock
7. Know which liquid is used most in making stock
8. Know the ratio of mirepoix ingredients
9. Know the definition of the categories of soups (be able to distinguish whether one belongs to a certain category)
10. Know what you should NOT do when reheating a cream soup
11. Be able to recognize an example of a clear soup
12. Know which thickener is most often used in chowders
13. Know what the main ingredient in a bisque is
14. Know the function of sauces in a dish
15. Know the mother sauce base for Creole sauce
16. Be able to recognize examples of derivative (not mother) sauces
17. Know which roux is flavorful & has a nutty taste to match its aroma (is it white, blonde or brown?)
18. Know why mother sauces are called mother sauces

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