**Name: Stocks**

**Chapter 17 16 points**

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| Complete the following definitions for the key terms using pages 352-358 in Chapter 17 of Foundations of Restaurant Management & Culinary Arts: **Level 1. 2nd ed**. ***9 pt.*** |
| **Mirepoix** |  |
| **Aromatics** |  |
| **Bouquet Garni** |  |
| **Sache d’epices** |  |
| **Stock**  |  |
| **Bouillon** |  |
| **Brown stock** |  |
| **Court bouillon** |  |
| **Fumet**  |  |
| **Glace**  |  |
| **Jus** |  |
| **Remouillage** |  |
| **Vegetable stock** |  |
| **White stock** |  |
| **Blanching**  |  |
| **Brown (in terms of bones)** |  |
| **Sweating**  |  |
| **Fat removal (from stock)** |  |

**Answer each question in the boxes below using at least 3 complete sentences for each.**

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| Why would stocks be called the “building blocks” of soups and sauces? |
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| How is the quality of a stock determined? |
|  |
| You have 16 lb of bones and 12 qt of water in your steam-jacketed kettle. How many pounds of mirepoix should you add?  |
|  |
| Explain why you **wouldn’t** put a large stockpot of **hot stock** in the cooler.  |
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