

NAME: _____

FSM Worksheet 2



Putting it into Practice

1. Modify the following meal so it does not create an equipment challenge:

Baked Chicken
Baked Potatoes
Roasted Broccoli
Fresh-baked cookies

2. Why would the above menu create challenges related to equipment?
3. List a grain that would be culturally appropriate for the following groups:

Culture	Food Substitution
Hispanic/Latino	_____
East Indian	_____
Chinese Americans	_____
Middle Eastern Americans	_____

4. Rewrite the following menu to improve the visual impact of it:

Boneless, skinless Chicken Breast

Cauliflower

Baked Potatoes

White Cake with White Frosting

Milk

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5. Plan a menu for the following events. You will be serving 40 clients and their families. No one has a modified consistency diet.

St. Patrick's Day Lunch

Easter Brunch

Valentine's Day Supper

Summer Picnic

6. Adjust the following menu for a Kosher Jewish client? Why would you make the modifications?

Baked Ham
Scalloped Potatoes
Steamed Broccoli
Cranberry salad
Coconut Crème Pie

7. List six tasks for monitoring the meal service.