

NAME: _____

FSM Worksheet 4



Putting it into Practice

1. Match the food to the appropriate standard.

_____ Fresh eggs	a. PUFI
_____ Non-refrigerated creamers	b. Grade A
_____ Butter	c. Grade A or AA
_____ Poultry	d. Ultra-high temp pasteurized
_____ Fish and Shellfish	e. IQF
_____ Frozen Fruit	
_____ Cheese	

2. The muffins for today's menu are peaked and have tunnels. What went wrong during production?
3. For the best quality in poultry, game, stuffed fish, stuffed meat, and stuffed pasta, what should the maximum internal temperature be at the end of cooking?
4. Why is it important to monitor food waste?

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5. You have a client with celiac disease. Tonight's menu is enchiladas with wheat tortillas, tortilla chips, sautéed peppers and orange slices. What modifications would you make to serve a gluten-free meal to your client?
6. Give one solution to the following production problems:

Problem	Solution
The cream of broccoli soup is curdled	
The chicken is too dry	
The brownies are overbaked	
The batch of soup didn't produce enough yield	

7. List 6 garnishes to make an appealing plate: