



# Culinary I Bell Ringers

# Bell Ringers Week 1

- 11/15- What do you most look forward to learning in Culinary I?
- 11/16- What are the differences between the service staff and food preparation positions?
- 11/17- Describe two types of management job opportunities.
- 11/18- Contrast apprenticeships and certificate programs.

# Bell Ringers Week 2

- 11/21- What are two advantages of corporate training programs?
- 11/22- Name three valuable foodservice skills that you can develop while in high school.
- 11/23- No School
- 11/24- No School
- 11/25- No School

# Bell Ringers Week 3

- 11/28- List the kinds of resources leaders are expected to use effectively on the job.
- 11/29- List five sources for job leads.
- 11/30- What is the purpose of a résumé?
- 12/1- What qualities contribute to developing a strong work ethic?
- 12/2- What sources can be used for networking?

# Bell Ringers Week 4

- 12/5- What is cross-contamination?
- 12/6- Explain the difference between biological and chemical hazards.
- 12/7- Identify the causes of foodborne illnesses.
- 12/8- What is the most common source of cross-contamination?
- 12/9- What is the purpose of the HACCP system?

# Bell Ringers Week 5

- 12/12- What are two things you can do when preparing fruits and vegetables to help reduce the growth of microorganisms?
- 12/13- What kind of hazard can human hair pose to food?
- 12/14- What are the two most important aspects of candy making?
- 12/15- List three tips for preventing unwanted crystallization during candy making.
- 12/16- How should most candies be stored?

**MERRY CHRISTMAS!!!!**

# Bell Ringers Week 6

- 1/2- Give an example of an interfering agent.
- 1/3- What is the difference between a seasoning and a flavoring?
- 1/4- Name five herbs and five spices and the forms in which they are available.
- 1/5- When should spices be added to foods?
- 1/6- How should you properly store dry herbs?

# Bell Ringers Week 7

- 1/9- How do herbs differ from spices?
- 1/10- Identify three classifications of soup.
- 1/11- Explain the difference between a broth and a consommé.
- 1/12-What is an hors d'oeuvre?
- 1/13- Name two guidelines for preparing hot appetizers.



# Bell Ringers Week 8

- 1/16- No School
- 1/17- Explain the different types of appetizer service: table, buffet, and butler.
- 1/18- Name two guidelines for preparing hot appetizers.
- 1/19- Explain why irradiation is used to process meat.
- 1/20- Name the fabricated cuts of pork and beef.

# Bell Ringers Week 9

- 1/23-Compare how high-heat cooking and low-heat cooking affect meat.
- 1/24- Explain how to take the internal temperature of meat and why this is important.
- 1/25- Describe at least two cooking methods that can be used with meat.
- 1/26- Which US city has a brown bread, a cream pie, and baked beans named after it?
- 1/27- Where in California did cioppino originate?

# Bell Ringers Week 10

- 2/6- No School
- 2/7- How do most cooks believe a true barbeque in Texas should be seasoned?
- 2/8- Where does most of the food in Finland come from?
- 2/9- What group colonized the Caribbean Islands and influenced their cuisine?
- 2/10- For what food do the Portuguese have 365 preparation methods for?

# Bell Ringers Week 11

- 2/13- How do foods of Uruguay compare to foods of its neighboring countries, Brazil and Argentina?
- 2/14- How does starch function in cake production?
- 2/15- What are three ways to test cakes for doneness?
- 2/16- What is the best temperature for creaming? Why?
- 2/17- How long should cakes cool before being removed from the pan?

# Bell Ringers Week 12

- 2/20- No School
- 2/21- How should frosted cakes be stored?
- 2/22- List the steps in making an angel food cake.
- 2/23- Define sponge cake.
- 2/24- What are some things I could do to improve upon Culinary I?