**DIRECTIOINS:** Complete this test REVIEW using your notes from the power point we covered in class “Looking at Meat,” as well as, the TIPs for Making Menus, Serving Family Meals and this website [www.porkfoodservice.org](http://www.porkfoodservice.org).

**Define the following vocabulary:**

Braising Butterfly Rub Grill

Broth Caramelize Sauté Marinade

Brine Glaze Stew Roast

Marbling Elastin Aroma Fillets

Cut Pan-frying

**Answer the following questions:**

1. What are the advantages and disadvantages of processed meats?

1. List the types of shellfish and finfish.
2. What is the difference between inspection and grading?
3. List the types of variety meats.
4. What does the price on the meat package tell you about the meat?
5. What two factors affect thickness of muscle fibers?
6. Lobsters are \_\_\_\_\_\_\_\_\_\_\_ color when they are removed from the water and become \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ when cooked.
7. Why are all fish naturally tender?
8. List the ways you can cook finfish.
9. What is poultry?
10. Which type of chicken is the most tender and common?
11. How do you measure correctly with a meat thermometer?
12. How do meat, poultry and fish muscles compare in cholesterol content.
13. What is the “nick name” for PORK?
14. What are the three main parts of designing a restaurant menu?
15. What are a couple of factors you want to stay away from when designing a menu, which can make the menu hard to read?
16. What does your menu layout describe about your restaurant?
17. Name the 3 basic etiquette rules to use BEFORE eating.
18. In what way can good table manners be an asset in the working world?
19. What is the average percent a person should tip?