Name:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Period:\_\_\_\_\_\_\_\_\_\_

**PROSTART CHAPTER SIX**

1. Define Mirepoix: (370)

2. Define Aromatics: (370)

3. Define Stock: (371)

4. Describe the following stocks: (371-372)

|  |  |
| --- | --- |
| Brown Stock |  |
| Fumet |  |
| Court Bouillon |  |
| Bouillon/Broth |  |
| Jus |  |

5. Bones for stock need to be prepared. Describe 3 methods of preparation. (372)

Blanching:

Browning:

Sweating:

6. What are some methods of cooling stock quickly? (376)

7. Describe degreasing: (377)

8. Describe the 5 grand/mother sauces: (382-383)

|  |  |
| --- | --- |
| Bechamel |  |
| Veloute |  |
| Brown or Espagnole |  |
| Tomato |  |
| Hollandaise |  |

9. What is a roux? (385)

10. What is a beurre manie? (385)

11. What is a slurry? (385)

12. What is a liaison? (386)

13. What does it mean to temper? (386)

14. What is a compound butter? (387)

15. What is a coulis? (387)

16. What is salsa? (387)

17. List the two types of soups and some examples of each. (393)

1. 2.

18. What is borscht? (394)

What is vichyssoise? (394)

19. How do you make consommé? (394-395)

20. What is the difference between cream and puree soup? (398)

21. What ingredient does bisque typically have? (398)

22. Describe a chowder. (399)

23. Exam Prep Questions

1. \_\_\_\_\_ 6. \_\_\_\_\_

2. \_\_\_\_\_ 7. \_\_\_\_\_

3. \_\_\_\_\_ 8. \_\_\_\_\_

4. \_\_\_\_\_ 9. \_\_\_\_\_

5. \_\_\_\_\_ 10. \_\_\_\_\_