

## Chapter 1 Review

### Multiple Choice

Identify the choice that best completes the statement or answers the question.

- \_\_\_\_\_ 1. Cafés became popular in Europe after coffee from \_\_\_\_\_ was introduced.
- Asia
  - Africa
  - North America
  - the Middle East
- \_\_\_\_\_ 2. In which commercial segment does the event host choose the menu for a specific number of people?
- Retail
  - Airline
  - Catering
  - Restaurant
- \_\_\_\_\_ 3. A business that operates foodservice for companies in the manufacturing or service industry is called a
- cafeteria.
  - self-operator.
  - vending service.
  - contract feeder.
- \_\_\_\_\_ 4. All of the services that people will need and pay for when they are away from home are called
- lodging.
  - hospitality.
  - travel and tourism.
  - foodservice.
- \_\_\_\_\_ 5. In ancient Greece, the private clubs that offered food to members were known as
- guilds.
  - lesche.
  - resorts.
  - phatnai.
- \_\_\_\_\_ 6. Establishments that catered to travelers, traders, and visiting diplomats in ancient Greece were called
- guilds.
  - lesche.
  - phatnai.
  - restorantes.
- \_\_\_\_\_ 7. Who wrote *De Re Coquinaria (On Cooking)*?
- Louis Pasteur
  - Marcus Apicius
  - Georges Escoffier
  - Marie-Antoine Carême

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- \_\_\_\_\_ 8. What elaborate and refined system of food preparation was brought from Italy to France in the 1500s?
- Grand cuisine
  - Haute cuisine
  - Nouvelle cuisine
  - Classical cuisine
- \_\_\_\_\_ 9. Where did the first café open?
- Paris, France
  - Dublin, Ireland
  - Oxford, England
  - New York, New York
- \_\_\_\_\_ 10. What developed during the Middle Ages to organize members with similar interests or professions?
- Guilds
  - Phatnai
  - Trade shows
  - Convention centers
- \_\_\_\_\_ 11. An assembly-line process of serving food quickly and cheaply without the need for servers is called \_\_\_\_\_ service.
- quick
  - retail
  - cafeteria
  - stadium
- \_\_\_\_\_ 12. Who defined the art of the grand cuisine?
- Louis Pasteur
  - Marcus Apicius
  - Georges Escoffier
  - Marie-Antoine Carême
- \_\_\_\_\_ 13. Who is credited with establishing the exact rules of conduct and dress for chefs?
- Boulangier
  - Marcus Apicius
  - Georges Escoffier
  - Marie-Antoine Carême
- \_\_\_\_\_ 14. Who is known as the father of modern French cuisine, or nouvelle cuisine?
- Paul Bocuse
  - Fernand Point
  - Ferdinand Metz
  - Georges Escoffier
- \_\_\_\_\_ 15. During the Gilded Age, who served dinners from a horse-drawn wagon to workers outside their factories?
- Ray Kroc
  - Walter Scott
  - Fred Harvey
  - Frank Carney

- \_\_\_\_\_ 16. Who opened one of the first quick-service franchises to focus on a menu other than hamburgers?
- Bill Darden
  - Frank Carney
  - Norman Brinker
  - Howard Johnson
- \_\_\_\_\_ 17. One of the first national fine-dining chains was
- Red Lobster.
  - The Capital Grille.
  - Howard Johnson's.
  - Ruth's Chris Steak House.
- \_\_\_\_\_ 18. A company that allows another to use its name, sell its products, and receive services is a(n)
- chain.
  - franchise.
  - independent entrepreneur.
  - corporate restaurant group.
- \_\_\_\_\_ 19. What is the name of the consumer-based guide that rates restaurants on four qualities—food, décor, service, and cost?
- AAA
  - Zagat Survey*
  - Michelin Guide*
  - Mobil Travel Guide*
- \_\_\_\_\_ 20. A large show open to the public that highlights a particular type of product or service is a(n)
- exposition.
  - exhibition.
  - trade show.
  - convention.
- \_\_\_\_\_ 21. What is it called when a manufacturer rents space to exhibit, advertise, or demonstrate its products or services to people interested in that specific field?
- Exhibition
  - Exposition
  - Trade show
  - Convention
- \_\_\_\_\_ 22. What type of tourism includes visiting a place to enjoy its natural beauty?
- Cultural
  - Historic
  - Recreational
  - Environmental
- \_\_\_\_\_ 23. Travelers who want comfort and moderately priced accommodations should stay at a(n)
- mid-priced facility.
  - economy lodging.
  - all-suite property.
  - bed and breakfast.

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- \_\_\_\_\_ 24. Which organization rates a facility by looking at the quality of the building and its furnishings, maintenance, housekeeping, and overall service?
- a. AAA
  - b. *Zagat Survey*
  - c. *Michelin Guide*
  - d. *Mobil Travel Guide*
- \_\_\_\_\_ 25. The employee who takes orders from servers and calls out the orders to the various production areas in the kitchen is called a(n)
- a. chef.
  - b. host.
  - c. expediter.
  - d. epicurean.

**Short Answer**

26. \_\_\_\_\_ is the process of making milk safer to drink by heating it to a certain temperature to destroy harmful pathogens.
27. Employees who work outside the public space, such as chefs, are called \_\_\_\_\_ employees.
28. \_\_\_\_\_ is when one kitchen prepares food that is then shipped to other locations to be served.