

CATERING THEORY AND PRACTICAL N4

Meat – Workbook Extra Questions

- 1 Various options are provided as possible answers to the following questions. Choose the correct answer and write only the letter (A-D) next to the question number (1.6– 1.7) in the ANSWER BOOK.
- 1.6 Which of the following cuts of beef is found on the hindquarter?
A bolo
B hump
C chuck
D aitchbone (1)
- 1.7 Another name for fat obtained from roasting meat:
A dripping
B suet
C lard
D butter (1)
- 2 Choose the correct word(s) from those given in brackets.
- 2.11 A strong-flavoured beef, normally brisket, covered in a special spice mixture (pastrami/corned beef) (1)
14. Distinguish between the forequarter and the hindquarter of a beef carcass according to the following:
- 14.1 Difference in price (2)
- 14.2 Presence of bones (2)
- 14.3 Flavour (2)
- 14.4 Moist or dry cooking methods (2)
15. Name the THREE different sections of a beef fillet and identify the menu items best suited to each of the 3 sections. (6)
17. Distinguish between collagen and elastin by giving a clear description of each. (2 x 2) (4)

18. Give the correct description of each of the following beef/veal menu items:
- 18.1 Steak tartare (4)
 - 18.2 Beef Wellington (4)
 - 18.3 Beef carpaccio (2)
 - 18.4 Wiener schnitzel (4)
 - 18.5 Beef stroganoff (4)
22. State from which animal carcass and meat cut each of the following menu items originate traditionally: (2)
- 22.1 Wiener schnitzel (2)
 - 22.2 Crown roast (2)
 - 22.3 Chateaubriand (2)
 - 22.4 Beef stroganoff (2)