

## Chapter 8 – The Flow of Food – Preparation

### Identify

1. Correct ways for prepping food to prevent cross-contamination and time-temp abuse
2. Safe methods for thawing food
3. Minimum internal cooking temps for TCS food
4. The correct way to cook TCS food in microwave oven
5. Importance of informing consumers of risks when serving raw or undercooked food
6. Requirements for partially cooking TCS food
7. Methods and time-temp requirements for cooling TCS food
8. Time and temp requirements for reheating TCS food

### General preparation practices

#### When prepping food

- Make sure workstation, cutting boards, and utensils are clean and sanitized
- Only remove as much food from cooler as you can prep in short period of time
  - Prevents time-temp abuse
- Return prepped food to cooler or cook as quickly as possible

#### Food and color additives

- Only use additives approved by local regulatory authority
- Never use more additives than are allowed by law
- Never use additives to alter appearance of food
- Don't sell produce treated w/ sulfites before it was received in operation
- Don't add sulfites to produce that will be eaten raw

#### Present food honestly

- Don't use following to misrepresent appearance of food
  - Food additives or color additives
  - Colored overwraps
  - Lights
- Food must be presented in way it was described
  - Example: if menu offers "fried perch", another fish can't be substituted
- Food not presented honestly must be thrown out

#### Corrective actions

- Food must be thrown out in following situations
  - When it's handled by staff who have been restricted or excluded from operation due to illness
  - When it's contaminated by hands or bodily fluids from nose or mouth
  - When it has exceeded time and temp requirements designed to keep food safe

### Thawing

#### General guidelines for TCS food

- Thaw in a cooler, keeping its temp at 41F or lower
- Submerge food under running, drinkable water at 70F or lower
  - Use clean and sanitized food-prep sink
  - Use water flow strong enough to wash away food bits
  - Never let temp of food go above 41F for longer than 4 hours
- Thaw food in microwave

# Food Preparation Chapter Study Guide

**Daniel John Stine, Dominic Hawkes**



## **Food Preparation Chapter Study Guide:**

**Study Guide for Essentials for Nursing Practice** Patricia A. Potter, Anne Griffin Perry, RN, EdD, FAAN, Patricia Stockert, Amy Hall, Patricia Castaldi, DNP, RN, 2014-04-25 Master content from your textbook with this helpful study tool Corresponding to the chapters in Basic Nursing 7th Edition this study guide helps you understand and apply material with chapter review questions activities case studies and more Chapter review questions include matching short answer multiple choice and true false questions to provide evaluation and test taking practice Skills performance checklists help you measure your mastery of important nursing procedures Each chapter includes a case study with related questions allowing you to apply what you've learned Instructions for creating and using study charts assist you in organizing the material and reviewing key concepts Study group questions make it easier for you to review material with your peers

**Food Preparation** Mrs. Beth Warner (Mull) Josserand, 1917 **Guide to Literature of Home and Family Life** Annie Isabel Robertson, 1924 **Food Preparation** Beth Warner Mull Josserand, 1917 *Guide to Literature of Home and Family Life* Annie Robertson Dyer, 1924 **The Food Protection Manager's Handbook** Chef Dominic Hawkes, Daniel John Stine, 2024 Prepares you for any ANSI accredited Food Preparation Manager exam Provides a variety of study materials to support a range of learning styles Practice exam software simulates the real exam with 90 timed questions Includes full chapter videos to introduce material in a visual format Interactive end of chapter quizzes reinforce material learned in the chapter Can be used for first time certification or those looking for recertification Instead of feeling overwhelmed by all the information covered in the Food Protection Manager certification exam employ your secret recipe for success the Food Protection Manager's Handbook Just like your favorite dish this handbook is well presented easily digestible and full of all the necessary ingredients to help you ace the exam and ensure your place as an integral part of your food safety team Beginner accessible but also ideal for professionals who are looking to certify or recertify as a food protection manager this handbook concentrates on exactly what you need to know in each exam category The FDA Food Code is the basis for everything you will learn Become better versed in all aspects of food safety pass the food protection manager certification exam with ease gain career boosting credentials and ensure the success of your food establishment with the Food Protection Manager's Handbook Quick recall is everything both with food safety measures and when taking an exam The Food Protection Manager's Handbook design helps you study and remember what you've learned Each topic starts with a brief introduction key terms and objectives and ends with chapter review questions to check comprehension Encode and store information in your memory with mnemonic aids charts textboxes and graphics and photos that bring the material to life The glossary contains all the words in orange Food Code section references in the margins tell you exactly where to look for further information on a topic Prepare for the exam and master the steps taken to handle prepare and store food while avoiding all kinds of contamination Confidently identify pathogens and allergens and apply food safety controls Immerse yourself in the day to day

activities and concerns of a food establishment sources and receiving of food food service cleaning and sanitizing facility and equipment and pest control Learn to comply with all regulations and inspections how to plan for a crisis and train staff Reinforce your learning with the included chapter videos and take the practice exam as many times as you need to End of Chapter Quizzes Take a fun interactive quiz at the end of every chapter at any time The quizzes are ten questions each and untimed so you have time to think Click the review quiz button to immediately see how your answers compare to the correct ones Click to get a detailed report with your score the time it took you to take the quiz and a list of questions marked correct or incorrect The quiz questions emphasize the most important information in each chapter These short enjoyable quizzes help anchor the information in your memory to make it easy for you to transfer what you learn to your job in the food service industry and to obtain your food protection manager certification They also help identify gaps in your knowledge that you can then review in the Handbook or the included chapter videos Videos More than just a simple study aid the video included for each chapter of the Food Protection Manager Handbook recounts all the information from the chapter in detail Let Chef Dominic Hawkes Master Chef of Great Britain and member of the American Culinary Federation lead you through best practices for food safety Food Code rules and regulations and the science behind them With or without closed captioning you can pause rewind take notes and absorb the information at your convenience These videos fit with any learning style and any schedule Watch the videos and use the textbook as a reference guide or rather than sit through a day of classes use the videos to learn at your own pace Learn during your commute or on your lunch break These videos are a practical and entertaining way to study and memorize crucial food safety information and pass the food protection manager certification exam Practice Exam Software The practice exam software included with the Food Protection Manager Handbook is the best way to alleviate test anxiety and prepare for the real exam Download the software and take the practice exam on your own computer The practice exam format and questions imitate the real exam with 90 questions in 90 minutes and a passing score of 70% If you like take the practice exam multiple times A bank of 300 questions ensures each practice exam is different After submitting your answers the results appear right away You can review the quiz to see exactly which questions you did or did not answer correctly and you can get a detailed report of the quiz so you know which chapters to focus on You know passing the food protection manager certification exam has the potential to change your life and career for the better and this excellent practice exam can help you achieve that goal

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