# PRACTICE EXAM 15: RED SEAL COOK SIMULATION (150 QUESTIONS)

*This practice exam contains 150 four-option questions mapped to the current Red Seal Cook major work activities. Select the best answer for each question; each question has one correct answer. Complete the set before reviewing the answer key and explanations. Use the current official Red Seal and provincial or territorial examination instructions for timing, scoring, and eligibility requirements.*

**1.** A cook is working during a special-diet order. Glass breaks beside an uncovered tray of prepared vegetables. What should the cook do first?

A. Isolate the area, discard exposed food, and clean it by the approved procedure
B. Strain the vegetables through a clean colander
C. Wipe the visible glass away and continue
D. Pick up the largest pieces and keep the tray

**2.** Which practice best supports allergen control when, during a receiving and storage period, a guest reports a serious food allergy on an order?

A. Tell the guest the dish should be acceptable
B. Verify ingredients and prevent cross-contact using the approved process
C. Remove the garnish after cooking
D. Assume a similar ingredient is safe

**3.** During a garde-manger preparation, a cook develops symptoms covered by the workplace illness policy. Which choice demonstrates the correct control?

A. Work faster and avoid tasting
B. Report the condition and follow the approved exclusion or restriction procedure

C. Wear a second apron and continue
D. Hide the symptoms until the shift ends

**4.** A quality check during a pastry and dessert pickup identifies this situation: raw poultry is stored in a cooler with ready-to-eat salad. Which response is most appropriate?

A. Place both foods on one uncovered tray
B. Keep both foods beside prepared desserts
C. Store the poultry below ready-to-eat food
D. Store the poultry above the salad

**5.** During a staff meal production run, a cook has handled raw meat and must begin a salad. Which action best addresses the stated condition?

A. Wash hands using the approved procedure before handling the salad
B. Change the apron and continue immediately
C. Rinse hands briefly with cold water
D. Wipe the gloves on a clean towel

**6.** A cook is working during a late delivery adjustment. A chemical container spills beside a preparation station. What should the cook do first?

A. Add water and continue preparing food
B. Move only the nearest pan and keep working
C. Pour the spill into the floor drain
D. Isolate the area and follow the SDS and workplace response procedure

**7.** Which practice best supports foreign-object control when, during a quality-control check, glass breaks beside an uncovered tray of prepared vegetables?

A. Strain the vegetables through a clean colander

B. Wipe the visible glass away and continue
C. Isolate the area, discard exposed food, and clean it by the approved procedure
D. Pick up the largest pieces and keep the tray

**8.** During a final service rehearsal, a guest reports a serious food allergy on an order. Which choice demonstrates the correct control?

A. Verify ingredients and prevent cross-contact using the approved process
B. Tell the guest the dish should be acceptable
C. Remove the garnish after cooking
D. Assume a similar ingredient is safe

**9.** A quality check during a high-volume breakfast service identifies this situation: a cook develops symptoms covered by the workplace illness policy. Which response is most appropriate?

A. Work faster and avoid tasting
B. Report the condition and follow the approved exclusion or restriction procedure
C. Wear a second apron and continue
D. Hide the symptoms until the shift ends

**10.** During a banquet production shift, raw poultry is stored in a cooler with ready-to-eat salad. Which action best addresses the stated condition?

A. Place both foods on one uncovered tray
B. Keep both foods beside prepared desserts
C. Store the poultry above the salad
D. Store the poultry below ready-to-eat food

**11.** A cook is working during a small restaurant dinner service. A cook has handled raw meat and must begin a salad. What should the cook do first?

A. Change the apron and continue immediately
B. Rinse hands briefly with cold water
C. Wipe the gloves on a clean towel
D. Wash hands using the approved procedure before handling the salad

**12.** Which practice best supports chemical safety when, during a hotel lunch preparation, a chemical container spills beside a preparation station?

A. Add water and continue preparing food
B. Move only the nearest pan and keep working
C. Isolate the area and follow the SDS and workplace response procedure
D. Pour the spill into the floor drain

**13.** During a catering kitchen before dispatch, glass breaks beside an uncovered tray of prepared vegetables. Which choice demonstrates the correct control?

A. Strain the vegetables through a clean colander
B. Isolate the area, discard exposed food, and clean it by the approved procedure
C. Wipe the visible glass away and continue
D. Pick up the largest pieces and keep the tray

**14.** During a retirement residence meal service, a station begins service without several tools and labelled components. Which action best addresses the stated condition?

A. Gather, label, and sequence the station before production begins
B. Prepare only the garnish and improvise the rest
C. Start cooking and search between steps
D. Ask another station to guess what is needed

**15.** A cook is working during a seasonal menu change. A substitution is needed because an ingredient is unavailable. What should the cook do first?

A. Use the closest-looking ingredient silently
B. Confirm the requirement, assess the substitute, and communicate the change
C. Change the recipe without recording it
D. Serve the item and explain only if asked

**16.** Which practice best supports measurement reliability when, during a plated tasting service, a thermometer gives an unexpected reading during a product check?

A. Compare it with the wall clock
B. Wipe the probe and assume it is accurate
C. Accept the reading because the display is on
D. Verify the thermometer using the approved accuracy-check procedure

**17.** During a production kitchen handoff, a recipe must be increased for a larger service. Which choice demonstrates the correct control?

A. Change every ingredient by the same volume
B. Double the cooking time automatically
C. Scale the ingredients accurately while preserving the recipe ratio
D. Estimate the added ingredients by sight

**18.** A quality check during a delayed service period identifies this situation: older acceptable stock is behind a newly delivered case. Which response is most appropriate?

A. Use the older acceptable stock first and rotate the new case behind it
B. Use the newest case first
C. Mix both cases without checking dates
D. Discard the older case automatically

**19.** During a station reset between services, a delivery arrives with damaged packaging and an uncertain temperature. Which action best addresses the stated condition?

A. Inspect it against requirements and reject or report it when it fails
B. Hide the damage with a new label
C. Place it in storage without recording the issue
D. Accept it and use it first

**20.** A cook is working during a busy weekend brunch. A station begins service without several tools and labelled components. What should the cook do first?

A. Prepare only the garnish and improvise the rest
B. Start cooking and search between steps
C. Ask another station to guess what is needed
D. Gather, label, and sequence the station before production begins

**21.** Which practice best supports communication when, during a special-diet order, a substitution is needed because an ingredient is unavailable?

A. Use the closest-looking ingredient silently
B. Confirm the requirement, assess the substitute, and communicate the change
C. Change the recipe without recording it
D. Serve the item and explain only if asked

**22.** During a receiving and storage period, a thermometer gives an unexpected reading during a product check. Which choice demonstrates the correct control?

A. Compare it with the wall clock
B. Wipe the probe and assume it is accurate
C. Verify the thermometer using the approved accuracy-check procedure
D. Accept the reading because the display is on

**23.** A quality check during a garde-manger preparation identifies this situation: a recipe must be increased for a larger service. Which response is most appropriate?

A. Change every ingredient by the same volume
B. Scale the ingredients accurately while preserving the recipe ratio
C. Double the cooking time automatically
D. Estimate the added ingredients by sight

**24.** During a pastry and dessert pickup, older acceptable stock is behind a newly delivered case. Which action best addresses the stated condition?

A. Use the newest case first
B. Mix both cases without checking dates
C. Use the older acceptable stock first and rotate the new case behind it
D. Discard the older case automatically

**25.** Which practice best supports delicate handling when, during a late delivery adjustment, delicate berries are needed for a plated dessert?

A. Press them to test firmness
B. Leave them uncovered beside raw vegetables
C. Wash them aggressively and stack them deeply
D. Sort and handle them gently, keeping sound fruit protected and chilled as required

**26.** During a quality-control check, fresh herbs are washed but remain wet before chopping. Which choice demonstrates the correct control?

A. Dry the herbs thoroughly before cutting or storing them
B. Add extra salt to absorb the moisture
C. Seal them while surface water remains
D. Chop them repeatedly to remove water

**27.** A quality check during a final service rehearsal identifies this situation: a mixed vegetable garnish contains pieces of very different sizes. Which response is most appropriate?

A. Cook the largest pieces longer in the pan
B. Serve the pieces as they are
C. Add liquid until all pieces soften
D. Re-cut the vegetables so the pieces are consistent for the intended method

**28.** During a high-volume breakfast service, green vegetables must keep a bright colour for service. Which action best addresses the stated condition?

A. Cook them slowly without cooling
B. Cover them with oil before blanching
C. Blanch briefly and cool promptly using the approved method
D. Hold them in hot water until service

**29.** A cook is working during a banquet production shift. Cut apples begin browning during preparation. What should the cook do first?

A. Use an approved anti-browning method suited to the product
B. Cover the browning with a dark garnish
C. Rinse them once and leave them exposed
D. Add baking soda directly to the fruit

**30.** Which practice best supports produce yield when, during a small restaurant dinner service, a produce order must be costed after trimming?

A. Use the delivery weight as the final yield
B. Record the usable yield after trimming and processing
C. Ignore trim because it is a small amount
D. Estimate portions from the purchase price alone

**31.** During a hotel lunch preparation, delicate berries are needed for a plated dessert. Which choice demonstrates the correct control?

A. Press them to test firmness
B. Sort and handle them gently, keeping sound fruit protected and chilled as required
C. Leave them uncovered beside raw vegetables
D. Wash them aggressively and stack them deeply

**32.** A quality check during a catering kitchen before dispatch identifies this situation: fresh herbs are washed but remain wet before chopping. Which response is most appropriate?

A. Dry the herbs thoroughly before cutting or storing them
B. Add extra salt to absorb the moisture
C. Seal them while surface water remains
D. Chop them repeatedly to remove water

**33.** During a teaching kitchen practical, a mixed vegetable garnish contains pieces of very different sizes. Which action best addresses the stated condition?

A. Cook the largest pieces longer in the pan
B. Serve the pieces as they are
C. Add liquid until all pieces soften
D. Re-cut the vegetables so the pieces are consistent for the intended method

**34.** A cook is working during a retirement residence meal service. Green vegetables must keep a bright colour for service. What should the cook do first?

A. Cook them slowly without cooling
B. Cover them with oil before blanching
C. Blanch briefly and cool promptly using the approved method
D. Hold them in hot water until service

**35.** Which practice best supports fruit appearance when, during a seasonal menu change, cut apples begin browning during preparation?

A. Cover the browning with a dark garnish
B. Rinse them once and leave them exposed
C. Add baking soda directly to the fruit
D. Use an approved anti-browning method suited to the product

**36.** During a plated tasting service, a produce order must be costed after trimming. Which choice demonstrates the correct control?

A. Record the usable yield after trimming and processing
B. Use the delivery weight as the final yield
C. Ignore trim because it is a small amount
D. Estimate portions from the purchase price alone

**37.** During a delayed service period, a stock is becoming cloudy during cooking. Which action best addresses the stated condition?

A. Stir it constantly with a whisk
B. Cover it tightly and stop skimming
C. Maintain a gentle simmer and remove impurities as directed
D. Boil it vigorously to finish faster

**38.** A cook is working during a station reset between services. A brown stock needs deeper colour and flavour. What should the cook do first?

A. Use extra salt to create a darker appearance
B. Roast the bones and vegetables to the intended colour before extraction
C. Add colouring after the stock is finished
D. Boil the raw bones without browning

**39.** Which practice best supports stock cooling when, during a busy weekend brunch, a large batch of stock must be cooled after cooking?

A. Leave it in the deep pot until morning
B. Cover it tightly while it is still hot
C. Place the hot pot beside ready-to-eat salads
D. Divide it into shallow containers or use another approved rapid-cooling method

**40.** During a special-diet order, a soup contains visible fat that is not part of the intended finish. Which choice demonstrates the correct control?

A. Remove the unwanted fat using the appropriate skimming or chilling method
B. Add flour until the surface disappears
C. Cover the soup and serve it unchanged
D. Blend the fat into the soup without tasting

**41.** A quality check during a receiving and storage period identifies this situation: a pureed soup is smooth but too thick for the menu specification. Which response is most appropriate?

A. Add sugar to loosen the texture
B. Add dry flour directly to the pot
C. Adjust it gradually with a suitable liquid while preserving seasoning
D. Boil it hard until it thins

**42.** During a garde-manger preparation, a soup tastes flat after the base has been prepared. Which action best addresses the stated condition?

A. Taste and adjust seasoning in stages while considering concentration and service temperature
B. Add a large amount of salt at once
C. Add garnish instead of tasting
D. Reduce it without checking the salt level

**43.** A cook is working during a pastry and dessert pickup. A stock is becoming cloudy during cooking. What should the cook do first?

A. Stir it constantly with a whisk
B. Maintain a gentle simmer and remove impurities as directed
C. Cover it tightly and stop skimming
D. Boil it vigorously to finish faster

**44.** Which practice best supports brown stock development when, during a staff meal production run, a brown stock needs deeper colour and flavour?

A. Use extra salt to create a darker appearance
B. Roast the bones and vegetables to the intended colour before extraction
C. Add colouring after the stock is finished
D. Boil the raw bones without browning

**45.** During a late delivery adjustment, a large batch of stock must be cooled after cooking. Which choice demonstrates the correct control?

A. Leave it in the deep pot until morning
B. Cover it tightly while it is still hot
C. Place the hot pot beside ready-to-eat salads
D. Divide it into shallow containers or use another approved rapid-cooling method

**46.** A quality check during a quality-control check identifies this situation: a soup contains visible fat that is not part of the intended finish. Which response is most appropriate?

A. Add flour until the surface disappears
B. Cover the soup and serve it unchanged
C. Remove the unwanted fat using the appropriate skimming or chilling method
D. Blend the fat into the soup without tasting

**47.** During a final service rehearsal, a pureed soup is smooth but too thick for the menu specification. Which action best addresses the stated condition?

A. Add sugar to loosen the texture
B. Adjust it gradually with a suitable liquid while preserving seasoning
C. Add dry flour directly to the pot
D. Boil it hard until it thins

**48.** A cook is working during a high-volume breakfast service. A soup tastes flat after the base has been prepared. What should the cook do first?

A. Add a large amount of salt at once
B. Add garnish instead of tasting
C. Reduce it without checking the salt level
D. Taste and adjust seasoning in stages while considering concentration and service temperature

**49.** During a small restaurant dinner service, a starch slurry is needed to adjust a hot sauce. Which choice demonstrates the correct control?

A. Mix the starch with cold liquid before adding it gradually to the hot sauce
B. Boil the starch in oil first
C. Add the slurry without stirring the sauce
D. Sprinkle dry starch directly into the sauce

**50.** A quality check during a hotel lunch preparation identifies this situation: a reduction becomes saltier as its volume decreases. Which response is most appropriate?

A. Reduce it until the surface is completely dry
B. Add salt early without tasting
C. Season cautiously and reassess concentration throughout the reduction
D. Dilute it with more salt

**51.** During a catering kitchen before dispatch, an oil-based sauce begins separating during mixing. Which action best addresses the stated condition?

A. Control temperature and add the oil gradually while maintaining agitation
B. Add the remaining oil quickly
C. Heat the sauce aggressively
D. Stop mixing and garnish the surface

**52.** A cook is working during a teaching kitchen practical. An egg-based sauce is becoming grainy over heat. What should the cook do first?

A. Add dry starch without assessing the sauce
B. Hold it directly over the burner
C. Remove or reduce the heat and stabilize the sauce using the approved method
D. Raise the heat to finish faster

**53.** Which practice best supports sauce consistency when, during a retirement residence meal service, a finished sauce should coat the back of a spoon?

A. Stop before the starch or reduction develops
B. Cook and reduce it until it reaches the specified coating consistency
C. Thin it until it runs like water
D. Add garnish to make it appear thicker

**54.** During a seasonal menu change, a roux-based sauce is lumpy after liquid is added. Which choice demonstrates the correct control?

A. Add all the liquid at once and stop stirring
B. Add dry flour to the finished sauce
C. Strain the sauce without correcting the process
D. Add liquid gradually while whisking the roux into a smooth mixture

**55.** A quality check during a plated tasting service identifies this situation: a starch slurry is needed to adjust a hot sauce. Which response is most appropriate?

A. Boil the starch in oil first
B. Mix the starch with cold liquid before adding it gradually to the hot sauce
C. Add the slurry without stirring the sauce
D. Sprinkle dry starch directly into the sauce

**56.** During a production kitchen handoff, a reduction becomes saltier as its volume decreases. Which action best addresses the stated condition?

A. Reduce it until the surface is completely dry
B. Add salt early without tasting
C. Dilute it with more salt
D. Season cautiously and reassess concentration throughout the reduction

**57.** A cook is working during a delayed service period. An oil-based sauce begins separating during mixing. What should the cook do first?

A. Control temperature and add the oil gradually while maintaining agitation
B. Add the remaining oil quickly
C. Heat the sauce aggressively
D. Stop mixing and garnish the surface

**58.** Which practice best supports egg sauce control when, during a station reset between services, an egg-based sauce is becoming grainy over heat?

A. Add dry starch without assessing the sauce
B. Hold it directly over the burner
C. Remove or reduce the heat and stabilize the sauce using the approved method
D. Raise the heat to finish faster

**59.** During a busy weekend brunch, a finished sauce should coat the back of a spoon. Which choice demonstrates the correct control?

A. Stop before the starch or reduction develops
B. Thin it until it runs like water
C. Add garnish to make it appear thicker
D. Cook and reduce it until it reaches the specified coating consistency

**60.** A quality check during a special-diet order identifies this situation: a roux-based sauce is lumpy after liquid is added. Which response is most appropriate?

A. Add all the liquid at once and stop stirring
B. Add liquid gradually while whisking the roux into a smooth mixture
C. Add dry flour to the finished sauce
D. Strain the sauce without correcting the process

**61.** During a receiving and storage period, a starch slurry is needed to adjust a hot sauce. Which action best addresses the stated condition?

A. Mix the starch with cold liquid before adding it gradually to the hot sauce
B. Boil the starch in oil first
C. Add the slurry without stirring the sauce
D. Sprinkle dry starch directly into the sauce

**62.** Which practice best supports substitution control when, during a pastry and dessert pickup, a plant-based dairy alternative is requested for a menu item?

A. Remove the dairy garnish and change nothing else
B. Use any product with a similar colour
C. Confirm the ingredient's function and allergen information before substituting
D. Assume all plant-based products are interchangeable

**63.** During a staff meal production run, hot liquid must be added to beaten eggs for a custard. Which choice demonstrates the correct control?

A. Pour the hot liquid in all at once
B. Boil the eggs before adding liquid
C. Chill the eggs and skip mixing
D. Add the hot liquid gradually while whisking the eggs

**64.** A quality check during a late delivery adjustment identifies this situation: egg whites are not whipping to the expected volume. Which response is most appropriate?

A. Use a wet bowl and whip longer
B. Add yolk to strengthen the foam
C. Use a clean, grease-free bowl and prevent yolk contamination
D. Add oil to improve volume

**65.** During a quality-control check, an omelette is dry and tough at service. Which action best addresses the stated condition?

A. Hold it on the pan until pickup
B. Use moderate heat and remove it when just set for the intended finish
C. Cook it longer over high heat
D. Add water after it is dry

**66.** A cook is working during a final service rehearsal. A cheese sauce becomes oily and stringy over high heat. What should the cook do first?

A. Use gentle heat and add the cheese under controlled conditions
B. Boil the sauce until the cheese melts
C. Add more cheese while increasing heat
D. Hold it on a hot burner uncovered

**67.** Which practice best supports dairy stability when, during a high-volume breakfast service, acid is being added to a hot dairy preparation?

A. Increase heat to prevent separation
B. Add salt and ignore the acidity
C. Add the acid quickly at a full boil
D. Control temperature and add the acid gradually while observing the product

**68.** During a banquet production shift, a plant-based dairy alternative is requested for a menu item. Which choice demonstrates the correct control?

A. Remove the dairy garnish and change nothing else
B. Use any product with a similar colour
C. Confirm the ingredient's function and allergen information before substituting
D. Assume all plant-based products are interchangeable

**69.** A quality check during a small restaurant dinner service identifies this situation: hot liquid must be added to beaten eggs for a custard. Which response is most appropriate?

A. Pour the hot liquid in all at once
B. Add the hot liquid gradually while whisking the eggs
C. Boil the eggs before adding liquid
D. Chill the eggs and skip mixing

**70.** During a hotel lunch preparation, egg whites are not whipping to the expected volume. Which action best addresses the stated condition?

A. Use a wet bowl and whip longer
B. Add yolk to strengthen the foam
C. Add oil to improve volume
D. Use a clean, grease-free bowl and prevent yolk contamination

**71.** A cook is working during a catering kitchen before dispatch. An omelette is dry and tough at service. What should the cook do first?

A. Use moderate heat and remove it when just set for the intended finish
B. Hold it on the pan until pickup
C. Cook it longer over high heat
D. Add water after it is dry

**72.** During a retirement residence meal service, a pasta sauce needs loosening just before service. Which choice demonstrates the correct control?

A. Add cold tap water without tasting
B. Add dry flour to the pan
C. Adjust it with a small amount of reserved pasta cooking water
D. Thin it with extra salt

**73.** A quality check during a seasonal menu change identifies this situation: steamed dumplings are unevenly cooked in the basket. Which response is most appropriate?

A. Cover them with a towel inside the basket
B. Leave space for steam circulation and arrange pieces consistently
C. Increase heat without changing the arrangement
D. Stack them tightly to fit more

**74.** During a plated tasting service, fresh pasta is being held before service. Which action best addresses the stated condition?

A. Follow the approved holding method that protects moisture, temperature, and separation
B. Seal it while it is hot without checking the method
C. Leave it uncovered beside raw meat
D. Add water and hold it indefinitely

**75.** A cook is working during a production kitchen handoff. Fresh pasta dough springs back while being rolled. What should the cook do first?

A. Add dry flour and force it thinner
B. Boil the dough before rolling
C. Cut it immediately into smaller pieces
D. Allow the dough to rest before rolling it again

**76.** Which practice best supports pasta cooking when, during a delayed service period, fresh pasta is sticking during cooking?

A. Stack the pasta tightly in the pot
B. Use sufficient boiling water, separate the pasta, and stir as needed
C. Add oil and stop monitoring the water
D. Lower the water to a simmer before adding it

**77.** During a station reset between services, a stuffed dumpling opens during cooking. Which choice demonstrates the correct control?

A. Remove excess filling from the seam and seal the wrapper securely
B. Boil it harder to close the opening
C. Add more filling to hold the seam
D. Wet the entire wrapper heavily

**78.** A quality check during a busy weekend brunch identifies this situation: a pasta sauce needs loosening just before service. Which response is most appropriate?

A. Add cold tap water without tasting
B. Add dry flour to the pan
C. Adjust it with a small amount of reserved pasta cooking water
D. Thin it with extra salt

**79.** During a special-diet order, steamed dumplings are unevenly cooked in the basket. Which action best addresses the stated condition?

A. Cover them with a towel inside the basket
B. Increase heat without changing the arrangement
C. Stack them tightly to fit more
D. Leave space for steam circulation and arrange pieces consistently

**80.** A cook is working during a receiving and storage period. Fresh pasta is being held before service. What should the cook do first?

A. Follow the approved holding method that protects moisture, temperature, and separation
B. Seal it while it is hot without checking the method
C. Leave it uncovered beside raw meat
D. Add water and hold it indefinitely

**81.** Which practice best supports pasta dough development when, during a garde-manger preparation, fresh pasta dough springs back while being rolled?

A. Add dry flour and force it thinner
B. Boil the dough before rolling
C. Allow the dough to rest before rolling it again
D. Cut it immediately into smaller pieces

**82.** A quality check during a staff meal production run identifies this situation: firm tofu must be browned for a composed dish. Which response is most appropriate?

A. Add water to improve browning
B. Drain and dry the surface before applying the intended heat
C. Cover it tightly from the start
D. Cook it wet in a crowded pan

**83.** During a late delivery adjustment, a nut-free order is prepared on a shared station. Which action best addresses the stated condition?

A. Confirm the requirement and prevent cross-contact with equipment and ingredients
B. Assume a small amount will not matter
C. Remove visible nuts after plating
D. Use the same cutting board after wiping it

**84.** A cook is working during a quality-control check. Quinoa has a bitter surface flavour after cooking. What should the cook do first?

A. Add extra sugar after cooking
B. Boil it without rinsing and add more salt
C. Rinse the quinoa as directed before cooking
D. Toast it until the bitterness increases

**85.** Which practice best supports pulse preparation when, during a final service rehearsal, a pulse remains firm after the expected cooking time?

A. Mash it before it is tender
B. Increase heat until the outside splits
C. Add salt blindly and continue
D. Check soaking, age, liquid, heat, and the recipe method before extending cooking

**86.** During a high-volume breakfast service, nuts are needed for a garnish and must be evenly browned. Which choice demonstrates the correct control?

A. Add water to speed browning
B. Toast them in an even layer and monitor closely
C. Use a deep pile so the centre stays pale
D. Walk away once they enter the oven

**87.** A quality check during a banquet production shift identifies this situation: a grain batch is being scaled for a larger service. Which response is most appropriate?

A. Preserve the formula's grain-to-liquid ratio and adjust the vessel and method
B. Double the grain but keep the liquid unchanged
C. Use a random liquid amount and correct later
D. Increase only the holding time

**88.** During a small restaurant dinner service, firm tofu must be browned for a composed dish. Which action best addresses the stated condition?

A. Add water to improve browning
B. Cover it tightly from the start
C. Drain and dry the surface before applying the intended heat
D. Cook it wet in a crowded pan

**89.** A cook is working during a hotel lunch preparation. A nut-free order is prepared on a shared station. What should the cook do first?

A. Assume a small amount will not matter
B. Confirm the requirement and prevent cross-contact with equipment and ingredients
C. Remove visible nuts after plating
D. Use the same cutting board after wiping it

**90.** Which practice best supports grain preparation when, during a catering kitchen before dispatch, quinoa has a bitter surface flavour after cooking?

A. Add extra sugar after cooking
B. Boil it without rinsing and add more salt
C. Toast it until the bitterness increases
D. Rinse the quinoa as directed before cooking

**91.** During a teaching kitchen practical, a pulse remains firm after the expected cooking time. Which choice demonstrates the correct control?

A. Check soaking, age, liquid, heat, and the recipe method before extending cooking
B. Mash it before it is tender
C. Increase heat until the outside splits
D. Add salt blindly and continue

**92.** A quality check during a retirement residence meal service identifies this situation: nuts are needed for a garnish and must be evenly browned. Which response is most appropriate?

A. Add water to speed browning
B. Use a deep pile so the centre stays pale
C. Toast them in an even layer and monitor closely
D. Walk away once they enter the oven

**93.** A cook is working during a plated tasting service. A variety meat requires preparation before cooking. What should the cook do first?

A. Cook it without inspection
B. Hide the exterior with sauce
C. Soak it indefinitely without checking
D. Clean, trim, and handle it according to the product and approved recipe

**94.** Which practice best supports meat method selection when, during a production kitchen handoff, a collagen-rich cut is still firm after browning?

A. Slice it thinner without further cooking
B. Continue with a suitable moist or combination method until the connective tissue softens
C. Add garnish and ignore the texture
D. Raise the heat and serve it immediately

**95.** During a delayed service period, a steak is not browning well in the pan. Which choice demonstrates the correct control?

A. Cover the pan immediately
B. Add liquid before searing
C. Pile the steaks together
D. Dry the surface and avoid overcrowding the pan

**96.** A quality check during a station reset between services identifies this situation: a cooked roast is removed before service. Which response is most appropriate?

A. Slice it immediately to release heat
B. Rest it as specified so juices redistribute and carryover is considered
C. Return it to high heat without checking
D. Chill it uncovered beside raw poultry

**97.** During a busy weekend brunch, raw poultry is prepared near a salad station. Which action best addresses the stated condition?

A. Rinse the board quickly and continue
B. Place the poultry above the salad
C. Separate the poultry task, equipment, and surfaces from ready-to-eat work
D. Prepare the salad first on the same board

**98.** A cook is working during a special-diet order. A game meat dish has a strong flavour that is not intended. What should the cook do first?

A. Use a suitable preparation and seasoning plan that supports the product without masking defects
B. Ignore the flavour because game is always strong
C. Add unlimited salt at the end
D. Cover it with a sweet garnish

**99.** Which practice best supports variety-meat preparation when, during a receiving and storage period, a variety meat requires preparation before cooking?

A. Cook it without inspection
B. Hide the exterior with sauce
C. Soak it indefinitely without checking
D. Clean, trim, and handle it according to the product and approved recipe

**100.** During a garde-manger preparation, a collagen-rich cut is still firm after browning. Which choice demonstrates the correct control?

A. Slice it thinner without further cooking
B. Add garnish and ignore the texture
C. Continue with a suitable moist or combination method until the connective tissue softens
D. Raise the heat and serve it immediately

**101.** A quality check during a pastry and dessert pickup identifies this situation: a steak is not browning well in the pan. Which response is most appropriate?

A. Dry the surface and avoid overcrowding the pan
B. Cover the pan immediately
C. Add liquid before searing
D. Pile the steaks together

**102.** During a staff meal production run, a cooked roast is removed before service. Which action best addresses the stated condition?

A. Slice it immediately to release heat
B. Rest it as specified so juices redistribute and carryover is considered
C. Return it to high heat without checking
D. Chill it uncovered beside raw poultry

**103.** A cook is working during a late delivery adjustment. Raw poultry is prepared near a salad station. What should the cook do first?

A. Rinse the board quickly and continue
B. Place the poultry above the salad
C. Prepare the salad first on the same board
D. Separate the poultry task, equipment, and surfaces from ready-to-eat work

**104.** Which practice best supports game flavour management when, during a quality-control check, a game meat dish has a strong flavour that is not intended?

A. Ignore the flavour because game is always strong
B. Use a suitable preparation and seasoning plan that supports the product without masking defects
C. Add unlimited salt at the end
D. Cover it with a sweet garnish

**105.** During a final service rehearsal, a variety meat requires preparation before cooking. Which choice demonstrates the correct control?

A. Cook it without inspection
B. Hide the exterior with sauce
C. Clean, trim, and handle it according to the product and approved recipe
D. Soak it indefinitely without checking

**106.** A quality check during a high-volume breakfast service identifies this situation: a collagen-rich cut is still firm after browning. Which response is most appropriate?

A. Continue with a suitable moist or combination method until the connective tissue softens
B. Slice it thinner without further cooking
C. Add garnish and ignore the texture
D. Raise the heat and serve it immediately

**107.** During a banquet production shift, a steak is not browning well in the pan. Which action best addresses the stated condition?

A. Cover the pan immediately
B. Add liquid before searing
C. Dry the surface and avoid overcrowding the pan
D. Pile the steaks together

**108.** A cook is working during a small restaurant dinner service. A cooked roast is removed before service. What should the cook do first?

A. Rest it as specified so juices redistribute and carryover is considered
B. Slice it immediately to release heat
C. Return it to high heat without checking
D. Chill it uncovered beside raw poultry

**109.** During a catering kitchen before dispatch, a fin fish delivery must be assessed before storage. Which choice demonstrates the correct control?

A. Leave it warm until the next shift
B. Check the product's freshness indicators and store it under the approved condition
C. Rely only on the package colour
D. Accept strong odour as normal

**110.** A quality check during a teaching kitchen practical identifies this situation: a fillet is being cut from a fish with a visible bone line. Which response is most appropriate?

A. Press the fillet flat and cut randomly
B. Cut straight through the bones with a dull knife
C. Pull the flesh away by hand
D. Use the appropriate knife angle and follow the bone structure to remove the fillet cleanly

**111.** During a retirement residence meal service, live shellfish are inspected before cooking. Which action best addresses the stated condition?

A. Accept every shell regardless of condition
B. Use the approved live-product check and remove specimens that fail it
C. Soak them in fresh water indefinitely
D. Open them and hold them uncovered

**112.** A cook is working during a seasonal menu change. Ice is melting around a seafood pan. What should the cook do first?

A. Keep the product cold, drain meltwater, and prevent contact with contaminated liquid
B. Add warm water to increase coverage
C. Place ready-to-eat garnish underneath
D. Let the product sit in the meltwater

**113.** Which practice best supports raw seafood safety when, during a plated tasting service, a guest asks for raw seafood prepared with citrus?

A. Serve it without confirming the request
B. Assume citrus makes the seafood safe
C. Follow the approved raw-product and dietary procedure; do not treat acidity as a complete safety control
D. Hold it at room temperature for flavour

**114.** During a production kitchen handoff, calamari is becoming tough during cooking. Which choice demonstrates the correct control?

A. Keep cooking it slowly without a plan
B. Add water and ignore the texture
C. Hold it on the grill until pickup
D. Use the method and time range suited to the product instead of extending uncontrolled heat

**115.** A quality check during a delayed service period identifies this situation: a fin fish delivery must be assessed before storage. Which response is most appropriate?

A. Leave it warm until the next shift
B. Check the product's freshness indicators and store it under the approved condition
C. Rely only on the package colour
D. Accept strong odour as normal

**116.** During a station reset between services, a fillet is being cut from a fish with a visible bone line. Which action best addresses the stated condition?

A. Press the fillet flat and cut randomly
B. Cut straight through the bones with a dull knife
C. Use the appropriate knife angle and follow the bone structure to remove the fillet cleanly
D. Pull the flesh away by hand

**117.** A cook is working during a busy weekend brunch. Live shellfish are inspected before cooking. What should the cook do first?

A. Accept every shell regardless of condition
B. Soak them in fresh water indefinitely
C. Open them and hold them uncovered
D. Use the approved live-product check and remove specimens that fail it

**118.** Which practice best supports seafood storage when, during a special-diet order, ice is melting around a seafood pan?

A. Keep the product cold, drain meltwater, and prevent contact with contaminated liquid
B. Add warm water to increase coverage
C. Place ready-to-eat garnish underneath
D. Let the product sit in the meltwater

**119.** During a receiving and storage period, a guest asks for raw seafood prepared with citrus. Which choice demonstrates the correct control?

A. Serve it without confirming the request

B. Assume citrus makes the seafood safe

C. Hold it at room temperature for flavour

D. Follow the approved raw-product and dietary procedure; do not treat acidity as a complete safety control

**120.** A quality check during a garde-manger preparation identifies this situation: calamari is becoming tough during cooking. Which response is most appropriate?

A. Use the method and time range suited to the product instead of extending uncontrolled heat

B. Keep cooking it slowly without a plan

C. Add water and ignore the texture

D. Hold it on the grill until pickup

**121.** During a pastry and dessert pickup, a fin fish delivery must be assessed before storage. Which action best addresses the stated condition?

A. Leave it warm until the next shift

B. Rely only on the package colour

C. Check the product's freshness indicators and store it under the approved condition

D. Accept strong odour as normal

**122.** A cook is working during a staff meal production run. A fillet is being cut from a fish with a visible bone line. What should the cook do first?

A. Press the fillet flat and cut randomly

B. Use the appropriate knife angle and follow the bone structure to remove the fillet cleanly

C. Cut straight through the bones with a dull knife

D. Pull the flesh away by hand

**123.** Which practice best supports shellfish quality when, during a late delivery adjustment, live shellfish are inspected before cooking?

A. Use the approved live-product check and remove specimens that fail it
B. Accept every shell regardless of condition
C. Soak them in fresh water indefinitely
D. Open them and hold them uncovered

**124.** A quality check during a final service rehearsal identifies this situation: a dressed salad must remain crisp for pickup. Which response is most appropriate?

A. Add extra dressing to improve holding
B. Leave wet vegetables un-drained
C. Dress it close to service and use the specified amount of dressing
D. Dress it at the start of the shift

**125.** During a high-volume breakfast service, an emulsified dressing is splitting. Which action best addresses the stated condition?

A. Add water without tasting or mixing
B. Whisk steadily while adding the oil gradually and control the temperature
C. Pour in all the oil at once
D. Heat it aggressively

**126.** A cook is working during a banquet production shift. A composed salad looks balanced but eats bland. What should the cook do first?

A. Add garnish without tasting
B. Use extra salt only on the plate
C. Serve it because the colours are attractive
D. Taste the components and adjust seasoning, acidity, and texture before service

**127.** Which practice best supports condiment control when, during a small restaurant dinner service, a condiment container has no label or date?

A. Identify, date, and store it according to the approved procedure before use
B. Mix it with a labelled container
C. Place it beside clean garnish
D. Use it first without checking

**128.** During a hotel lunch preparation, cold salad components are prepared on a board used for raw poultry. Which choice demonstrates the correct control?

A. Add extra dressing to compensate
B. Stop and clean and sanitize the equipment according to the approved procedure
C. Wipe the board with a dry towel
D. Cut the salad in a different corner

**129.** A quality check during a catering kitchen before dispatch identifies this situation: a sandwich becomes soggy before service. Which response is most appropriate?

A. Add dressing directly to the bread early
B. Soak the bread before filling
C. Use a moisture barrier and assemble components in an order that protects the bread
D. Wrap it while the filling is steaming

**130.** During a teaching kitchen practical, a dressed salad must remain crisp for pickup. Which action best addresses the stated condition?

A. Add extra dressing to improve holding
B. Leave wet vegetables un-drained
C. Dress it at the start of the shift
D. Dress it close to service and use the specified amount of dressing

**131.** A cook is working during a retirement residence meal service. An emulsified dressing is splitting. What should the cook do first?

A. Whisk steadily while adding the oil gradually and control the temperature
B. Add water without tasting or mixing
C. Pour in all the oil at once
D. Heat it aggressively

**132.** Which practice best supports salad seasoning when, during a seasonal menu change, a composed salad looks balanced but eats bland?

A. Add garnish without tasting
B. Use extra salt only on the plate
C. Taste the components and adjust seasoning, acidity, and texture before service
D. Serve it because the colours are attractive

**133.** A quality check during a production kitchen handoff identifies this situation: a gel is not setting at the expected texture. Which response is most appropriate?

A. Freeze it immediately without diagnosis
B. Increase colour to hide the softness
C. Add random powder to the finished gel
D. Check the formula, concentration, temperature, and setting time before remaking it

**134.** During a delayed service period, a glaze must finish a plated item without running. Which action best addresses the stated condition?

A. Thin it until it cannot coat
B. Apply it at the correct temperature and thickness for the product
C. Pour it while extremely hot
D. Use a thick layer that hides the item

**135.** A cook is working during a station reset between services. A brine is chosen for a poultry preparation. What should the cook do first?

A. Use dry salt without considering time
B. Use the approved salt solution, time, and product handling method
C. Leave the product in the brine indefinitely
D. Add sugar only after service

**136.** Which practice best supports marinade use when, during a busy weekend brunch, a marinade is requested for a tender cut before grilling?

A. Assume acidity tenderizes every cut equally
B. Apply it after cooking and call it marinating
C. Use the same marinade indefinitely
D. Match the marinade and exposure time to the product and intended result

**137.** During a special-diet order, finger foods must be passed during a reception. Which choice demonstrates the correct control?

A. Make each portion stable, easy to handle, and suitable for one or two bites
B. Ignore the serving vessel until pickup
C. Use oversized portions that require a knife
D. Add a loose sauce that drips

**138.** A quality check during a receiving and storage period identifies this situation: cured products are being prepared for a display. Which response is most appropriate?

A. Rely on appearance alone
B. Hold it uncovered beside raw meat
C. Follow the approved cure, storage, slicing, and labelling controls
D. Change the cure without recording it

**139.** During a garde-manger preparation, a gel is not setting at the expected texture. Which action best addresses the stated condition?

A. Freeze it immediately without diagnosis
B. Check the formula, concentration, temperature, and setting time before remaking it
C. Increase colour to hide the softness
D. Add random powder to the finished gel

**140.** A cook is working during a pastry and dessert pickup. A glaze must finish a plated item without running. What should the cook do first?

A. Thin it until it cannot coat
B. Pour it while extremely hot
C. Use a thick layer that hides the item
D. Apply it at the correct temperature and thickness for the product

**141.** During a late delivery adjustment, a mousse loses volume during assembly. Which choice demonstrates the correct control?

A. Fold the components gently in stages to protect the incorporated air
B. Stir vigorously until uniform
C. Press the foam flat before adding liquid
D. Heat the mousse to restore volume

**142.** A quality check during a quality-control check identifies this situation: cake layers are warm when icing is applied. Which response is most appropriate?

A. Freeze the warm cake without protecting it
B. Slice and decorate while steam remains
C. Add more icing to hold the layers
D. Cool the layers fully before filling and icing them

**143.** During a final service rehearsal, chocolate is dull and streaked after setting. Which action best addresses the stated condition?

A. Freeze it immediately without tempering
B. Add water to make it shinier
C. Control the heating, cooling, and working temperatures required for the chocolate
D. Keep it hot throughout the process

**144.** A cook is working during a high-volume breakfast service. A pastry dough becomes tough after extensive mixing. What should the cook do first?

A. Add more flour and knead longer
B. Mix only enough to combine and limit unnecessary gluten development
C. Warm the dough and mix harder
D. Bake it longer to soften it

**145.** Which practice best supports batter mixing when, during a banquet production shift, a batter becomes dense after flour is added?

A. Mix only to the required development and avoid overworking the flour
B. Add extra flour to lighten it
C. Remove the leavener and keep mixing
D. Beat it until completely smooth for as long as possible

**146.** During a small restaurant dinner service, a custard is curdling during baking. Which choice demonstrates the correct control?

A. Add dry flour after baking
B. Increase heat to finish quickly
C. Use gentle heat and remove the custard when the intended set is reached
D. Boil it until the surface browns

**147.** A quality check during a hotel lunch preparation identifies this situation: a mousse loses volume during assembly. Which response is most appropriate?

A. Stir vigorously until uniform
B. Press the foam flat before adding liquid
C. Heat the mousse to restore volume
D. Fold the components gently in stages to protect the incorporated air

**148.** During a catering kitchen before dispatch, cake layers are warm when icing is applied. Which action best addresses the stated condition?

A. Freeze the warm cake without protecting it
B. Slice and decorate while steam remains
C. Cool the layers fully before filling and icing them
D. Add more icing to hold the layers

**149.** A cook is working during a teaching kitchen practical. Chocolate is dull and streaked after setting. What should the cook do first?

A. Freeze it immediately without tempering
B. Control the heating, cooling, and working temperatures required for the chocolate
C. Add water to make it shinier
D. Keep it hot throughout the process

**150.** Which practice best supports short pastry texture when, during a retirement residence meal service, a pastry dough becomes tough after extensive mixing?

A. Mix only enough to combine and limit unnecessary gluten development
B. Add more flour and knead longer
C. Warm the dough and mix harder
D. Bake it longer to soften it

## Practice Exam 15: Answer Key and Explanations

**1. A** — This choice is correct because glass fragments can travel beyond what is visible. The control addresses the named condition instead of a later symptom. The other options assume that inspection or straining can make exposed food safe. The cook should verify the discarded product, controlled cleanup, and release of the area and report deviations according to procedure.

**2. B** — This choice is correct because the request requires ingredient verification and controlled preparation. The control addresses the named condition instead of a later symptom. The other options treat the request as a preference or depend on appearance. The cook should verify the confirmed ingredients, clean equipment, and communication at handoff and report deviations according to procedure.

**3. B** — This choice is correct because illness controls protect food and coworkers through early reporting. The control addresses the named condition instead of a later symptom. The other options replace reporting with a personal workaround that does not address the risk. The cook should verify the report, supervisor direction, and protected food-handling status and report deviations according to procedure.

**4. C** — This choice is correct because separation prevents raw juices from reaching ready-to-eat food. The control addresses the named condition instead of a later symptom. The other options either place the raw product above protected food or remove the needed separation. The cook should verify the shelf position, container, cover, and condition of the food and report deviations according to procedure.

**5. A** — This choice is correct because handwashing interrupts transfer before a ready-to-eat task. The control addresses the named condition instead of a later symptom. The other options rely on clothing or a quick rinse instead of cleaning the hands. The cook should verify the handwashing step and the clean start of the salad task and report deviations according to procedure.

**6. D** — This choice is correct because the approved response controls exposure and prevents contamination. The control addresses the named condition instead of a later symptom. The other options continue production or dispose of the chemical without the required procedure. The cook should verify the isolated area, product protection, and completed response steps and report deviations according to procedure.

**7. C** — This choice is correct because glass fragments can travel beyond what is visible. The control addresses the named condition instead of a later symptom. The other options assume that inspection or straining can make exposed food safe. The cook should verify the discarded product, controlled cleanup, and release of the area and report deviations according to procedure.

**8. A** — This choice is correct because the request requires ingredient verification and controlled preparation. The control addresses the named condition instead of a later symptom. The other options treat the request as a preference or depend on appearance. The cook should verify the confirmed

ingredients, clean equipment, and communication at handoff and report deviations according to procedure.

**9. B** — This choice is correct because illness controls protect food and coworkers through early reporting. The control addresses the named condition instead of a later symptom. The other options replace reporting with a personal workaround that does not address the risk. The cook should verify the report, supervisor direction, and protected food-handling status and report deviations according to procedure.

**10. D** — This choice is correct because separation prevents raw juices from reaching ready-to-eat food. The control addresses the named condition instead of a later symptom. The other options either place the raw product above protected food or remove the needed separation. The cook should verify the shelf position, container, cover, and condition of the food and report deviations according to procedure.

**11. D** — This choice is correct because handwashing interrupts transfer before a ready-to-eat task. The control addresses the named condition instead of a later symptom. The other options rely on clothing or a quick rinse instead of cleaning the hands. The cook should verify the handwashing step and the clean start of the salad task and report deviations according to procedure.

**12. C** — This choice is correct because the approved response controls exposure and prevents contamination. The control addresses the named condition instead of a later symptom. The other options continue production or dispose of the chemical without the required procedure. The cook should verify the isolated area, product protection, and completed response steps and report deviations according to procedure.

**13. B** — This choice is correct because glass fragments can travel beyond what is visible. The control addresses the named condition instead of a later symptom. The other options assume that inspection or straining can make exposed food safe. The cook should verify the discarded product, controlled cleanup, and release of the area and report deviations according to procedure.

**14. A** — This choice is correct because organized preparation exposes missing resources before time pressure increases. The control addresses the named condition instead of a later symptom. The other options delay the control until the service problem is already visible. The cook should verify complete components, tool availability, labels, and station readiness and report deviations according to procedure.

**15. B** — This choice is correct because a substitution can affect safety, allergens, cost, and quality. The control addresses the named condition instead of a later symptom. The other options assume visual similarity means functional equivalence. The cook should verify approval, ingredient information, updated labels, and the handoff message and report deviations according to procedure.

**16. D** — This choice is correct because decisions depend on a measurement that has been checked. The control addresses the named condition instead of a later symptom. The other options treat the instrument's appearance as proof of accuracy. The cook should verify the verification result, probe condition, and documented correction and report deviations according to procedure.

**17. C** — This choice is correct because ratio and measurement preserve the intended formula. The control addresses the named condition instead of a later symptom. The other options change time or quantities without considering the product and method. The cook should verify the scaled formula, measured ingredients, and resulting yield and report deviations according to procedure.

**18. A** — This choice is correct because rotation protects quality and reduces avoidable waste. During a delayed service period, that control addresses the condition named in the question instead of a later symptom. The other options ignore dates or discard usable product without assessment. The cook should verify labels, dates, storage order, and the recorded adjustment and report deviations according to procedure.

**19. A** — This choice is correct because receiving is the first opportunity to prevent a nonconforming product from entering production. The control addresses the named condition instead of a later symptom. The other options move the problem downstream without evaluation. The cook should verify packaging, temperature, date, quantity, and the receiving decision and report deviations according to procedure.

**20. D** — This choice is correct because organized preparation exposes missing resources before time pressure increases. The control addresses the named condition instead of a later symptom. The other options delay the control until the service problem is already visible. The cook should verify complete components, tool availability, labels, and station readiness and report deviations according to procedure.

**21. B** — This choice is correct because a substitution can affect safety, allergens, cost, and quality. During a special-diet order, that control addresses the condition named in the question instead of a later symptom. The other options assume visual similarity means functional equivalence. The cook should verify approval, ingredient information, updated labels, and the handoff message and report deviations according to procedure.

**22. C** — This choice is correct because decisions depend on a measurement that has been checked. The control addresses the named condition instead of a later symptom. The other options treat the instrument's appearance as proof of accuracy. The cook should verify the verification result, probe condition, and documented correction and report deviations according to procedure.

**23. B** — This choice is correct because ratio and measurement preserve the intended formula. The control addresses the named condition instead of a later symptom. The other options change time or quantities without considering the product and method. The cook should verify the scaled formula, measured ingredients, and resulting yield and report deviations according to procedure.

**24. C** — This choice is correct because rotation protects quality and reduces avoidable waste. The control addresses the named condition instead of a later symptom. The other options ignore dates or discard usable product without assessment. The cook should verify labels, dates, storage order, and the recorded adjustment and report deviations according to procedure.

**25. D** — This choice is correct because gentle handling preserves structure and reduces contamination or crushing. During a late delivery adjustment, that control addresses the condition named in the question

instead of a later symptom. The other options apply pressure, excessive water, or unsafe storage. The cook should verify appearance, firmness, cleanliness, and holding condition and report deviations according to procedure.

**26. A** — This choice is correct because excess surface water damages texture and dilutes flavour. The control addresses the named condition instead of a later symptom. The other options use seasoning or extra handling instead of controlling moisture. The cook should verify dry leaves, clean cuts, aroma, and storage condition and report deviations according to procedure.

**27. D** — This choice is correct because uniform size supports even cooking and consistent presentation. The control addresses the named condition instead of a later symptom. The other options compensate after the defect appears rather than correcting preparation. The cook should verify piece size, cooking result, texture, and portion consistency and report deviations according to procedure.

**28. C** — This choice is correct because brief heating followed by cooling limits overcooking. The control addresses the named condition instead of a later symptom. The other options extend heat exposure or skip the step that stops carryover. The cook should verify colour, tenderness, temperature, and the cooling record and report deviations according to procedure.

**29. A** — This choice is correct because controlling oxidation protects appearance and flavour. During a banquet production shift, that control addresses the condition named in the question instead of a later symptom. The other options mask the defect or use an unsuitable chemical change. The cook should verify cut surface, treatment, holding time, and final colour and report deviations according to procedure.

**30. B** — This choice is correct because usable output is the quantity that supports costing and planning. The control addresses the named condition instead of a later symptom. The other options confuse incoming weight with the amount available for service. The cook should verify as-purchased weight, trim, edible portion, and portions produced and report deviations according to procedure.

**31. B** — This choice is correct because gentle handling preserves structure and reduces contamination or crushing. During a hotel lunch preparation, that control addresses the condition named in the question instead of a later symptom. The other options apply pressure, excessive water, or unsafe storage. The cook should verify appearance, firmness, cleanliness, and holding condition and report deviations according to procedure.

**32. A** — This choice is correct because excess surface water damages texture and dilutes flavour. The control addresses the named condition instead of a later symptom. The other options use seasoning or extra handling instead of controlling moisture. The cook should verify dry leaves, clean cuts, aroma, and storage condition and report deviations according to procedure.

**33. D** — This choice is correct because uniform size supports even cooking and consistent presentation. The control addresses the named condition instead of a later symptom. The other options compensate after the defect appears rather than correcting preparation. The cook should verify piece size, cooking result, texture, and portion consistency and report deviations according to procedure.

**34. C** — This choice is correct because brief heating followed by cooling limits overcooking. The control addresses the named condition instead of a later symptom. The other options extend heat exposure or skip the step that stops carryover. The cook should verify colour, tenderness, temperature, and the cooling record and report deviations according to procedure.

**35. D** — This choice is correct because controlling oxidation protects appearance and flavour. During a seasonal menu change, that control addresses the condition named in the question instead of a later symptom. The other options mask the defect or use an unsuitable chemical change. The cook should verify cut surface, treatment, holding time, and final colour and report deviations according to procedure.

**36. A** — This choice is correct because usable output is the quantity that supports costing and planning. The control addresses the named condition instead of a later symptom. The other options confuse incoming weight with the amount available for service. The cook should verify as-purchased weight, trim, edible portion, and portions produced and report deviations according to procedure.

**37. C** — This choice is correct because agitation breaks particles into the liquid and reduces clarity. The control addresses the named condition instead of a later symptom. The other options increase movement or remove the control that separates impurities. The cook should verify surface activity, skimming, clarity, aroma, and final strain and report deviations according to procedure.

**38. B** — This choice is correct because controlled browning develops the desired flavour compounds. The control addresses the named condition instead of a later symptom. The other options substitute salt or late colouring for the underlying cooking step. The cook should verify roast colour, aroma, bitterness, and final concentration and report deviations according to procedure.

**39. D** — This choice is correct because smaller depth increases heat transfer and reduces risk during cooling. The control addresses the named condition instead of a later symptom. The other options rely on passive cooling or place hot product near protected food. The cook should verify container depth, cooling progress, labels, and storage location and report deviations according to procedure.

**40. A** — This choice is correct because degreasing improves flavour, texture, and appearance. During a special-diet order, that control addresses the condition named in the question instead of a later symptom. The other options hide the defect with another ingredient or ignore it. The cook should verify surface fat, mouthfeel, seasoning, and presentation and report deviations according to procedure.

**41. C** — This choice is correct because controlled dilution changes viscosity without introducing a new defect. The control addresses the named condition instead of a later symptom. The other options use an unsuitable thickener or change flavour to solve texture. The cook should verify nappe or pour, seasoning, temperature, and final consistency and report deviations according to procedure.

**42. A** — This choice is correct because seasoning must be judged against concentration and final use. The control addresses the named condition instead of a later symptom. The other options make a large unverified adjustment or treat garnish as seasoning control. The cook should verify tasting notes, concentration, balance, and service condition and report deviations according to procedure.

**43. B** — This choice is correct because agitation breaks particles into the liquid and reduces clarity. The control addresses the named condition instead of a later symptom. The other options increase movement or remove the control that separates impurities. The cook should verify surface activity, skimming, clarity, aroma, and final strain and report deviations according to procedure.

**44. B** — This choice is correct because controlled browning develops the desired flavour compounds. The control addresses the named condition instead of a later symptom. The other options substitute salt or late colouring for the underlying cooking step. The cook should verify roast colour, aroma, bitterness, and final concentration and report deviations according to procedure.

**45. D** — This choice is correct because smaller depth increases heat transfer and reduces risk during cooling. The control addresses the named condition instead of a later symptom. The other options rely on passive cooling or place hot product near protected food. The cook should verify container depth, cooling progress, labels, and storage location and report deviations according to procedure.

**46. C** — This choice is correct because degreasing improves flavour, texture, and appearance. During a quality-control check, that control addresses the condition named in the question instead of a later symptom. The other options hide the defect with another ingredient or ignore it. The cook should verify surface fat, mouthfeel, seasoning, and presentation and report deviations according to procedure.

**47. B** — This choice is correct because controlled dilution changes viscosity without introducing a new defect. The control addresses the named condition instead of a later symptom. The other options use an unsuitable thickener or change flavour to solve texture. The cook should verify nappe or pour, seasoning, temperature, and final consistency and report deviations according to procedure.

**48. D** — This choice is correct because seasoning must be judged against concentration and final use. The control addresses the named condition instead of a later symptom. The other options make a large unverified adjustment or treat garnish as seasoning control. The cook should verify tasting notes, concentration, balance, and service condition and report deviations according to procedure.

**49. A** — This choice is correct because cold dispersion reduces clumping and controlled addition prevents over-thickening. The control addresses the named condition instead of a later symptom. The other options add dry powder or create a second uncontrolled mixture. The cook should verify dispersion, simmering, viscosity, and final mouthfeel and report deviations according to procedure.

**50. C** — This choice is correct because evaporation concentrates both flavour and salt. The control addresses the named condition instead of a later symptom. The other options treat volume loss as if it affected only texture. The cook should verify volume, taste, viscosity, and the point at which service occurs and report deviations according to procedure.

**51. A** — This choice is correct because controlled addition and agitation create smaller droplets and support stability. The control addresses the named condition instead of a later symptom. The other options increase the stress on the unstable emulsion or hide the split. The cook should verify texture, temperature, addition rate, and stability at service and report deviations according to procedure.

**52. C** — This choice is correct because excess heat can set egg proteins beyond the intended texture. The control addresses the named condition instead of a later symptom. The other options continue the condition that caused curdling or scorching. The cook should verify temperature, texture, sheen, and the corrective action and report deviations according to procedure.

**53. B** — This choice is correct because the coating cue links viscosity to the intended use. The control addresses the named condition instead of a later symptom. The other options judge the sauce only by colour or by added garnish. The cook should verify coating, flow, seasoning, and service temperature and report deviations according to procedure.

**54. D** — This choice is correct because gradual dispersion prevents flour pockets and supports even thickening. The control addresses the named condition instead of a later symptom. The other options treat straining as a substitute for proper incorporation. The cook should verify smoothness, viscosity, flour flavour, and the addition sequence and report deviations according to procedure.

**55. B** — This choice is correct because cold dispersion reduces clumping and controlled addition prevents over-thickening. The control addresses the named condition instead of a later symptom. The other options add dry powder or create a second uncontrolled mixture. The cook should verify dispersion, simmering, viscosity, and final mouthfeel and report deviations according to procedure.

**56. D** — This choice is correct because evaporation concentrates both flavour and salt. The control addresses the named condition instead of a later symptom. The other options treat volume loss as if it affected only texture. The cook should verify volume, taste, viscosity, and the point at which service occurs and report deviations according to procedure.

**57. A** — This choice is correct because controlled addition and agitation create smaller droplets and support stability. The control addresses the named condition instead of a later symptom. The other options increase the stress on the unstable emulsion or hide the split. The cook should verify texture, temperature, addition rate, and stability at service and report deviations according to procedure.

**58. C** — This choice is correct because excess heat can set egg proteins beyond the intended texture. The control addresses the named condition instead of a later symptom. The other options continue the condition that caused curdling or scorching. The cook should verify temperature, texture, sheen, and the corrective action and report deviations according to procedure.

**59. D** — This choice is correct because the coating cue links viscosity to the intended use. The control addresses the named condition instead of a later symptom. The other options judge the sauce only by colour or by added garnish. The cook should verify coating, flow, seasoning, and service temperature and report deviations according to procedure.

**60. B** — This choice is correct because gradual dispersion prevents flour pockets and supports even thickening. The control addresses the named condition instead of a later symptom. The other options treat straining as a substitute for proper incorporation. The cook should verify smoothness, viscosity, flour flavour, and the addition sequence and report deviations according to procedure.

**61. A** — This choice is correct because cold dispersion reduces clumping and controlled addition prevents over-thickening. The control addresses the named condition instead of a later symptom. The other options add dry powder or create a second uncontrolled mixture. The cook should verify dispersion, simmering, viscosity, and final mouthfeel and report deviations according to procedure.

**62. C** — This choice is correct because different alternatives vary in flavour, fat, protein, and allergens. The control addresses the named condition instead of a later symptom. The other options use appearance as proof of functional or dietary equivalence. The cook should verify label, recipe function, allergen information, and guest communication and report deviations according to procedure.

**63. D** — This choice is correct because gradual warming reduces sudden protein setting. During a staff meal production run, that control addresses the condition named in the question instead of a later symptom. The other options create localized overheating or omit the control that protects texture. The cook should verify smoothness, temperature transition, and final set and report deviations according to procedure.

**64. C** — This choice is correct because fat interferes with the protein network that holds air. The control addresses the named condition instead of a later symptom. The other options introduce the very contamination that prevents stable foam. The cook should verify bowl condition, foam volume, stability, and texture and report deviations according to procedure.

**65. B** — This choice is correct because residual heat continues setting egg proteins after removal. The control addresses the named condition instead of a later symptom. The other options extend heat exposure or attempt to repair an overcooked product. The cook should verify surface colour, centre texture, fold, and service timing and report deviations according to procedure.

**66. A** — This choice is correct because excess heat can separate fat and toughen proteins. During a final service rehearsal, that control addresses the condition named in the question instead of a later symptom. The other options continue the heating pattern that caused the defect. The cook should verify temperature, smoothness, sheen, and holding condition and report deviations according to procedure.

**67. D** — This choice is correct because heat and acidity together can destabilize dairy proteins. The control addresses the named condition instead of a later symptom. The other options treat the two variables independently or mask the separation. The cook should verify temperature, addition rate, curdling, and final texture and report deviations according to procedure.

**68. C** — This choice is correct because different alternatives vary in flavour, fat, protein, and allergens. The control addresses the named condition instead of a later symptom. The other options use appearance as proof of functional or dietary equivalence. The cook should verify label, recipe function, allergen information, and guest communication and report deviations according to procedure.

**69. B** — This choice is correct because gradual warming reduces sudden protein setting. During a small restaurant dinner service, that control addresses the condition named in the question instead of a later symptom. The other options create localized overheating or omit the control that protects texture. The

cook should verify smoothness, temperature transition, and final set and report deviations according to procedure.

**70. D** — This choice is correct because fat interferes with the protein network that holds air. The control addresses the named condition instead of a later symptom. The other options introduce the very contamination that prevents stable foam. The cook should verify bowl condition, foam volume, stability, and texture and report deviations according to procedure.

**71. A** — This choice is correct because residual heat continues setting egg proteins after removal. The control addresses the named condition instead of a later symptom. The other options extend heat exposure or attempt to repair an overcooked product. The cook should verify surface colour, centre texture, fold, and service timing and report deviations according to procedure.

**72. C** — This choice is correct because starchy water changes flow while helping the sauce cling. During a retirement residence meal service, that control addresses the condition named in the question instead of a later symptom. The other options dilute flavour or add an uncontrolled thickener. The cook should verify coating, seasoning, temperature, and final texture and report deviations according to procedure.

**73. B** — This choice is correct because circulation and spacing support even cooking. During a seasonal menu change, that control addresses the condition named in the question instead of a later symptom. The other options block steam or use heat to compensate for poor loading. The cook should verify position, wrapper texture, filling temperature, and doneness and report deviations according to procedure.

**74. A** — This choice is correct because fresh pasta changes quickly when moisture and time are uncontrolled. During a plated tasting service, that control addresses the condition named in the question instead of a later symptom. The other options ignore contamination or texture changes during holding. The cook should verify label, temperature, separation, and service quality and report deviations according to procedure.

**75. D** — This choice is correct because resting allows the developed gluten to relax. During a production kitchen handoff, that control addresses the condition named in the question instead of a later symptom. The other options add handling or flour without addressing elasticity. The cook should verify dough response, thickness, surface, and rolling consistency and report deviations according to procedure.

**76. B** — This choice is correct because movement and adequate water help prevent sticking and uneven cooking. The control addresses the named condition instead of a later symptom. The other options reduce circulation or rely on oil instead of controlling the cooking environment. The cook should verify water movement, separation, texture, and doneness and report deviations according to procedure.

**77. A** — This choice is correct because a clean, properly sealed seam protects the filling. The control addresses the named condition instead of a later symptom. The other options increase pressure or moisture without correcting the joint. The cook should verify seam, filling quantity, cooking method, and final shape and report deviations according to procedure.

**78. C** — This choice is correct because starchy water changes flow while helping the sauce cling. During a busy weekend brunch, that control addresses the condition named in the question instead of a later symptom. The other options dilute flavour or add an uncontrolled thickener. The cook should verify coating, seasoning, temperature, and final texture and report deviations according to procedure.

**79. D** — This choice is correct because circulation and spacing support even cooking. During a special-diet order, that control addresses the condition named in the question instead of a later symptom. The other options block steam or use heat to compensate for poor loading. The cook should verify position, wrapper texture, filling temperature, and doneness and report deviations according to procedure.

**80. A** — This choice is correct because fresh pasta changes quickly when moisture and time are uncontrolled. The control addresses the named condition instead of a later symptom. The other options ignore contamination or texture changes during holding. The cook should verify label, temperature, separation, and service quality and report deviations according to procedure.

**81. C** — This choice is correct because resting allows the developed gluten to relax. During a garde-manger preparation, that control addresses the condition named in the question instead of a later symptom. The other options add handling or flour without addressing elasticity. The cook should verify dough response, thickness, surface, and rolling consistency and report deviations according to procedure.

**82. B** — This choice is correct because surface moisture limits browning and can soften the product. The control addresses the named condition instead of a later symptom. The other options increase steaming or crowding instead of preparing the surface. The cook should verify surface dryness, pan loading, colour, and texture and report deviations according to procedure.

**83. A** — This choice is correct because allergen safety depends on controlled preparation, not visual inspection. The control addresses the named condition instead of a later symptom. The other options leave contamination in place or treat the request as a garnish issue. The cook should verify ingredient labels, cleaned equipment, and the communication record and report deviations according to procedure.

**84. C** — This choice is correct because rinsing removes surface compounds that can taste bitter. During a quality-control check, that control addresses the condition named in the question instead of a later symptom. The other options correct seasoning instead of correcting preparation. The cook should verify rinse water, aroma, texture, and final flavour and report deviations according to procedure.

**85. D** — This choice is correct because pulse texture depends on several preparation and cooking variables. During a final service rehearsal, that control addresses the condition named in the question instead of a later symptom. The other options change one variable without diagnosing the actual cause. The cook should verify tenderness, hydration, liquid, and cooking progress and report deviations according to procedure.

**86. B** — This choice is correct because nuts can move quickly from aromatic to scorched. The control addresses the named condition instead of a later symptom. The other options create uneven heat or stop

observing a sensitive product. The cook should verify colour, aroma, texture, and the cooling step and report deviations according to procedure.

**87. A** — This choice is correct because hydration depends on the intended ratio and cooking environment. The control addresses the named condition instead of a later symptom. The other options alter one part of the system or rely on a late correction. The cook should verify scaled formula, absorption, texture, and yield and report deviations according to procedure.

**88. C** — This choice is correct because surface moisture limits browning and can soften the product. The control addresses the named condition instead of a later symptom. The other options increase steaming or crowding instead of preparing the surface. The cook should verify surface dryness, pan loading, colour, and texture and report deviations according to procedure.

**89. B** — This choice is correct because allergen safety depends on controlled preparation, not visual inspection. The control addresses the named condition instead of a later symptom. The other options leave contamination in place or treat the request as a garnish issue. The cook should verify ingredient labels, cleaned equipment, and the communication record and report deviations according to procedure.

**90. D** — This choice is correct because rinsing removes surface compounds that can taste bitter. During a catering kitchen before dispatch, that control addresses the condition named in the question instead of a later symptom. The other options correct seasoning instead of correcting preparation. The cook should verify rinse water, aroma, texture, and final flavour and report deviations according to procedure.

**91. A** — This choice is correct because pulse texture depends on several preparation and cooking variables. During a teaching kitchen practical, that control addresses the condition named in the question instead of a later symptom. The other options change one variable without diagnosing the actual cause. The cook should verify tenderness, hydration, liquid, and cooking progress and report deviations according to procedure.

**92. C** — This choice is correct because nuts can move quickly from aromatic to scorched. The control addresses the named condition instead of a later symptom. The other options create uneven heat or stop observing a sensitive product. The cook should verify colour, aroma, texture, and the cooling step and report deviations according to procedure.

**93. D** — This choice is correct because variety meats need product-specific preparation for quality and safety. During a plated tasting service, that control addresses the condition named in the question instead of a later symptom. The other options skip inspection or use an uncontrolled treatment. The cook should verify trim, odour, texture, method, and final presentation and report deviations according to procedure.

**94. B** — This choice is correct because time and moist heat help convert connective tissue to a tender texture. The control addresses the named condition instead of a later symptom. The other options confuse surface colour with tenderness or mask the defect. The cook should verify texture, method, time, and the product's intended doneness and report deviations according to procedure.

**95. D** — This choice is correct because surface moisture and crowding reduce browning. During a delayed service period, that control addresses the condition named in the question instead of a later

symptom. The other options add steam or restrict heat transfer at the critical stage. The cook should verify surface dryness, pan temperature, spacing, and crust and report deviations according to procedure.

**96. B** — This choice is correct because resting supports moisture retention and a more reliable final result. The control addresses the named condition instead of a later symptom. The other options cut early, reheat blindly, or create a storage hazard. The cook should verify internal condition, rest time, carryover, and sliced texture and report deviations according to procedure.

**97. C** — This choice is correct because separation prevents transfer from raw poultry. The control addresses the named condition instead of a later symptom. The other options use order or a quick rinse as a substitute for control. The cook should verify work sequence, equipment, cleaning, and protected food and report deviations according to procedure.

**98. A** — This choice is correct because game preparation requires balance and a product-appropriate method. The control addresses the named condition instead of a later symptom. The other options mask imbalance rather than diagnose handling, ageing, or seasoning. The cook should verify aroma, seasoning, tenderness, and the stated menu result and report deviations according to procedure.

**99. D** — This choice is correct because variety meats need product-specific preparation for quality and safety. The control addresses the named condition instead of a later symptom. The other options skip inspection or use an uncontrolled treatment. The cook should verify trim, odour, texture, method, and final presentation and report deviations according to procedure.

**100. C** — This choice is correct because time and moist heat help convert connective tissue to a tender texture. The control addresses the named condition instead of a later symptom. The other options confuse surface colour with tenderness or mask the defect. The cook should verify texture, method, time, and the product's intended doneness and report deviations according to procedure.

**101. A** — This choice is correct because surface moisture and crowding reduce browning. The control addresses the named condition instead of a later symptom. The other options add steam or restrict heat transfer at the critical stage. The cook should verify surface dryness, pan temperature, spacing, and crust and report deviations according to procedure.

**102. B** — This choice is correct because resting supports moisture retention and a more reliable final result. The control addresses the named condition instead of a later symptom. The other options cut early, reheat blindly, or create a storage hazard. The cook should verify internal condition, rest time, carryover, and sliced texture and report deviations according to procedure.

**103. D** — This choice is correct because separation prevents transfer from raw poultry. The control addresses the named condition instead of a later symptom. The other options use order or a quick rinse as a substitute for control. The cook should verify work sequence, equipment, cleaning, and protected food and report deviations according to procedure.

**104. B** — This choice is correct because game preparation requires balance and a product-appropriate method. The control addresses the named condition instead of a later symptom. The other options mask

imbalance rather than diagnose handling, ageing, or seasoning. The cook should verify aroma, seasoning, tenderness, and the stated menu result and report deviations according to procedure.

**105. C** — This choice is correct because variety meats need product-specific preparation for quality and safety. During a final service rehearsal, that control addresses the condition named in the question instead of a later symptom. The other options skip inspection or use an uncontrolled treatment. The cook should verify trim, odour, texture, method, and final presentation and report deviations according to procedure.

**106. A** — This choice is correct because time and moist heat help convert connective tissue to a tender texture. The control addresses the named condition instead of a later symptom. The other options confuse surface colour with tenderness or mask the defect. The cook should verify texture, method, time, and the product's intended doneness and report deviations according to procedure.

**107. C** — This choice is correct because surface moisture and crowding reduce browning. During a banquet production shift, that control addresses the condition named in the question instead of a later symptom. The other options add steam or restrict heat transfer at the critical stage. The cook should verify surface dryness, pan temperature, spacing, and crust and report deviations according to procedure.

**108. A** — This choice is correct because resting supports moisture retention and a more reliable final result. The control addresses the named condition instead of a later symptom. The other options cut early, reheat blindly, or create a storage hazard. The cook should verify internal condition, rest time, carryover, and sliced texture and report deviations according to procedure.

**109. B** — This choice is correct because freshness depends on several sensory and storage indicators. The control addresses the named condition instead of a later symptom. The other options ignore warning signs or treat packaging as the only evidence. The cook should verify odour, flesh, appearance, temperature, and storage condition and report deviations according to procedure.

**110. D** — This choice is correct because following the structure protects yield and produces a clean fillet. The control addresses the named condition instead of a later symptom. The other options damage the flesh or waste usable product through uncontrolled cutting. The cook should verify knife angle, bone removal, yield, and surface condition and report deviations according to procedure.

**111. B** — This choice is correct because live shellfish require a condition check before preparation. The control addresses the named condition instead of a later symptom. The other options ignore a failed indicator or use a treatment that changes the product. The cook should verify shell condition, odour, response, and storage method and report deviations according to procedure.

**112. A** — This choice is correct because cold storage must protect both temperature and contamination control. The control addresses the named condition instead of a later symptom. The other options use standing water or place protected food below it. The cook should verify ice condition, drainage, product separation, and label and report deviations according to procedure.

**113. C** — This choice is correct because acid changes texture but does not replace approved safety controls. The control addresses the named condition instead of a later symptom. The other options

confuse a culinary effect with a validated control. The cook should verify ingredient source, cold holding, guest requirement, and communication and report deviations according to procedure.

**114. D** — This choice is correct because calamari texture changes quickly outside the intended method. The control addresses the named condition instead of a later symptom. The other options continue the heat that caused toughness or mask it with sauce. The cook should verify method, time, tenderness, and service timing and report deviations according to procedure.

**115. B** — This choice is correct because freshness depends on several sensory and storage indicators. The control addresses the named condition instead of a later symptom. The other options ignore warning signs or treat packaging as the only evidence. The cook should verify odour, flesh, appearance, temperature, and storage condition and report deviations according to procedure.

**116. C** — This choice is correct because following the structure protects yield and produces a clean fillet. The control addresses the named condition instead of a later symptom. The other options damage the flesh or waste usable product through uncontrolled cutting. The cook should verify knife angle, bone removal, yield, and surface condition and report deviations according to procedure.

**117. D** — This choice is correct because live shellfish require a condition check before preparation. The control addresses the named condition instead of a later symptom. The other options ignore a failed indicator or use a treatment that changes the product. The cook should verify shell condition, odour, response, and storage method and report deviations according to procedure.

**118. A** — This choice is correct because cold storage must protect both temperature and contamination control. The control addresses the named condition instead of a later symptom. The other options use standing water or place protected food below it. The cook should verify ice condition, drainage, product separation, and label and report deviations according to procedure.

**119. D** — This choice is correct because acid changes texture but does not replace approved safety controls. The control addresses the named condition instead of a later symptom. The other options confuse a culinary effect with a validated control. The cook should verify ingredient source, cold holding, guest requirement, and communication and report deviations according to procedure.

**120. A** — This choice is correct because calamari texture changes quickly outside the intended method. The control addresses the named condition instead of a later symptom. The other options continue the heat that caused toughness or mask it with sauce. The cook should verify method, time, tenderness, and service timing and report deviations according to procedure.

**121. C** — This choice is correct because freshness depends on several sensory and storage indicators. The control addresses the named condition instead of a later symptom. The other options ignore warning signs or treat packaging as the only evidence. The cook should verify odour, flesh, appearance, temperature, and storage condition and report deviations according to procedure.

**122. B** — This choice is correct because following the structure protects yield and produces a clean fillet. The control addresses the named condition instead of a later symptom. The other options damage

the flesh or waste usable product through uncontrolled cutting. The cook should verify knife angle, bone removal, yield, and surface condition and report deviations according to procedure.

**123. A** — This choice is correct because live shellfish require a condition check before preparation. The control addresses the named condition instead of a later symptom. The other options ignore a failed indicator or use a treatment that changes the product. The cook should verify shell condition, odour, response, and storage method and report deviations according to procedure.

**124. C** — This choice is correct because time and surface moisture soften greens and dilute seasoning. During a final service rehearsal, that control addresses the condition named in the question instead of a later symptom. The other options increase exposure or ignore drainage before assembly. The cook should verify crispness, drainage, dressing amount, and service timing and report deviations according to procedure.

**125. B** — This choice is correct because droplet size and agitation support a stable emulsion. The control addresses the named condition instead of a later symptom. The other options increase separation or add liquid without controlling the system. The cook should verify sheen, viscosity, addition rate, and final balance and report deviations according to procedure.

**126. D** — This choice is correct because a composed dish needs sensory balance as well as appearance. The control addresses the named condition instead of a later symptom. The other options treat presentation as proof of flavour or postpone all seasoning. The cook should verify taste, contrast, temperature, and portion and report deviations according to procedure.

**127. A** — This choice is correct because labels support traceability, rotation, and safe use. During a small restaurant dinner service, that control addresses the condition named in the question instead of a later symptom. The other options remove information or combine products without control. The cook should verify name, date, storage condition, and station communication and report deviations according to procedure.

**128. B** — This choice is correct because ready-to-eat preparation must be protected from raw contamination. The control addresses the named condition instead of a later symptom. The other options continue with a surface that has not been adequately controlled. The cook should verify cleaning, sanitation, separation, and release of the station and report deviations according to procedure.

**129. C** — This choice is correct because moisture control preserves texture during the holding period. The control addresses the named condition instead of a later symptom. The other options add moisture at the most vulnerable surface or trap steam. The cook should verify bread texture, component temperature, layer order, and pickup time and report deviations according to procedure.

**130. D** — This choice is correct because time and surface moisture soften greens and dilute seasoning. During a teaching kitchen practical, that control addresses the condition named in the question instead of a later symptom. The other options increase exposure or ignore drainage before assembly. The cook should verify crispness, drainage, dressing amount, and service timing and report deviations according to procedure.

**131. A** — This choice is correct because droplet size and agitation support a stable emulsion. The control addresses the named condition instead of a later symptom. The other options increase separation or add liquid without controlling the system. The cook should verify sheen, viscosity, addition rate, and final balance and report deviations according to procedure.

**132. C** — This choice is correct because a composed dish needs sensory balance as well as appearance. The control addresses the named condition instead of a later symptom. The other options treat presentation as proof of flavour or postpone all seasoning. The cook should verify taste, contrast, temperature, and portion and report deviations according to procedure.

**133. D** — This choice is correct because gel structure depends on a controlled ratio and setting condition. The control addresses the named condition instead of a later symptom. The other options change ingredients blindly or mask a structural defect. The cook should verify formula, concentration, temperature, and final set and report deviations according to procedure.

**134. B** — This choice is correct because temperature and viscosity determine coverage and stability. During a delayed service period, that control addresses the condition named in the question instead of a later symptom. The other options ignore flow behaviour or sacrifice the product's appearance. The cook should verify sheen, flow, coverage, and service temperature and report deviations according to procedure.

**135. B** — This choice is correct because brining changes seasoning and moisture through controlled exposure. During a station reset between services, that control addresses the condition named in the question instead of a later symptom. The other options treat concentration and time as unlimited variables. The cook should verify formula, exposure time, product texture, and storage and report deviations according to procedure.

**136. D** — This choice is correct because marinades affect flavour and sometimes surface texture but need controlled use. The control addresses the named condition instead of a later symptom. The other options overexpose the product or confuse a finishing sauce with a marinade. The cook should verify ingredient function, time, surface condition, and final texture and report deviations according to procedure.

**137. A** — This choice is correct because the format must support clean, efficient guest handling. The control addresses the named condition instead of a later symptom. The other options create a product that is difficult to eat or unsafe to pass. The cook should verify size, stability, temperature, and presentation and report deviations according to procedure.

**138. C** — This choice is correct because cured foods still require controlled processing and storage. The control addresses the named condition instead of a later symptom. The other options treat curing or visual appearance as the only safety evidence. The cook should verify process record, label, temperature, and product condition and report deviations according to procedure.

**139. B** — This choice is correct because gel structure depends on a controlled ratio and setting condition. During a garde-manger preparation, that control addresses the condition named in the

question instead of a later symptom. The other options change ingredients blindly or mask a structural defect. The cook should verify formula, concentration, temperature, and final set and report deviations according to procedure.

**140. D** — This choice is correct because temperature and viscosity determine coverage and stability. During a pastry and dessert pickup, that control addresses the condition named in the question instead of a later symptom. The other options ignore flow behaviour or sacrifice the product's appearance. The cook should verify sheen, flow, coverage, and service temperature and report deviations according to procedure.

**141. A** — This choice is correct because gentle folding preserves the air structure. During a late delivery adjustment, that control addresses the condition named in the question instead of a later symptom. The other options use force or heat against a delicate aerated product. The cook should verify volume, texture, fold marks, and final stability and report deviations according to procedure.

**142. D** — This choice is correct because warm layers can melt fillings and destabilize the assembly. The control addresses the named condition instead of a later symptom. The other options mask temperature or add decoration before structure is stable. The cook should verify layer temperature, filling stability, crumb, and final alignment and report deviations according to procedure.

**143. C** — This choice is correct because crystal structure affects gloss, snap, and stability. During a final service rehearsal, that control addresses the condition named in the question instead of a later symptom. The other options change moisture or heat without controlling crystallization. The cook should verify shine, snap, streaking, and working temperature and report deviations according to procedure.

**144. B** — This choice is correct because limited development supports a tender pastry texture. The control addresses the named condition instead of a later symptom. The other options increase gluten or use baking time to repair a preparation defect. The cook should verify dough handling, fat condition, shrinkage, and tenderness and report deviations according to procedure.

**145. A** — This choice is correct because overmixing can develop excess gluten and reduce the intended structure. The control addresses the named condition instead of a later symptom. The other options continue the process that created the density or alter the formula blindly. The cook should verify mixing time, volume, crumb, and product specification and report deviations according to procedure.

**146. C** — This choice is correct because egg proteins set progressively and can become grainy when overheated. The control addresses the named condition instead of a later symptom. The other options extend heat or use a late thickener to hide curdling. The cook should verify temperature, jiggle, texture, and carryover and report deviations according to procedure.

**147. D** — This choice is correct because gentle folding preserves the air structure. During a hotel lunch preparation, that control addresses the condition named in the question instead of a later symptom. The other options use force or heat against a delicate aerated product. The cook should verify volume, texture, fold marks, and final stability and report deviations according to procedure.

**148. C** — This choice is correct because warm layers can melt fillings and destabilize the assembly. The control addresses the named condition instead of a later symptom. The other options mask temperature or add decoration before structure is stable. The cook should verify layer temperature, filling stability, crumb, and final alignment and report deviations according to procedure.

**149. B** — This choice is correct because crystal structure affects gloss, snap, and stability. During a teaching kitchen practical, that control addresses the condition named in the question instead of a later symptom. The other options change moisture or heat without controlling crystallization. The cook should verify shine, snap, streaking, and working temperature and report deviations according to procedure.

**150. A** — This choice is correct because limited development supports a tender pastry texture. The control addresses the named condition instead of a later symptom. The other options increase gluten or use baking time to repair a preparation defect. The cook should verify dough handling, fat condition, shrinkage, and tenderness and report deviations according to procedure.