

# OUTDOOR CHEF

1. What is a hibachi? (Page 7)
2. What purpose does the cover on the grill serve? (Page 7)
3. In order to best keep foods cold, how should a cooler be packed? (Ice or freezer pack, perishable food, etc.) (Page 16)
4. For safety, hot foods should be kept at 140 degrees F. or above and cold foods at 40 degrees F. or below. Be able to name some potentially hazardous foods (Page 11 & 12)
5. Name the food groups, the minimum number of servings needed for each day, examples of foods from each group and serving sizes. (Pages 4 & 5)
6. What are 4 areas of fitness? (Page 17)
7. What is a good way to clean a gas grill after each use? (Page 20)
8. What are 2 ways to reduce flare-ups when using a gas grill? (Page 19)
9. What are some tips to follow when barbecuing poultry? (Page 21)
10. What is the recommended method of igniting charcoal? (Page 25)
11. What will the appearance of the charcoal be when they are hot enough for cooking? (Page 26)
12. What is a pie iron? (Page 43)
13. What are some safety tips to follow when building and using a wood fire? (Page 37)
14. How can you calculate the cost per serving of an item? (Page 30)
15. Be able to demonstrate how to make a foil bundle for cooking foods in a wood fire (Page 37)
16. Be able to describe how to make a charcoal chimney and how to use it. (Page 26)
17. Be able to demonstrate how to make the fail cookware listed on page 41.

18. Be able to discuss the guidelines for planning a menu (Page 44)
19. Be able to plan a preparation time table for a meal. (Page 38 & 39)
20. How do you determine cooking temperature when cooking over coals? (Page 27)
21. Be able to double a recipe or divide it in half. (Page 24)