

**Modesto Junior College
Culinary Arts Academy
Skills Final Exam**

Name: _____

Date: _____

Part 1

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Knife Cuts (Must Pass 7 Out of 10 to Pass Entire Section)

25 Pieces	Fine Julienne	2 Minutes	P / F
25 Pieces	Brunoise	2 Minutes	P / F
25 Pieces	Allumette	2 Minutes	P / F
15 Pieces	Battonet	2 Minutes	P / F
25 Pieces	Small Dice	2 Minutes	P / F
10 Pieces	Large Dice	2 Minutes	P / F
25 Pieces	Paysanne	2 Minutes	P / F
3 Pieces	Tourne	3 Minutes	P / F
1/2 Onions	Medium Dice	1 Minutes	P / F
1/2 Onions	Sliced	1 Minutes	P / F

Fabrication (Pass or Fail Only)

Truss Chicken		2 Minutes	P / F
Debone Chicken		4 Minutes	
	2 Each Boneless Quarters		P / F
	2 Each Airline Breasts		P / F
P & D	12 Pieces Shrimp	4 Minutes	P / F

Stocks (Pass or Fail Only)

1 Quart	Chicken Stock	1¼ Hours	P / F
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Entrée Cooking (Pass or Fail Only)

Grill	Boneless Quarter	30 Minutes	P / F
Saute	Boneless Quarter		P / F
Make	2 cups Rice Pilaf		P / F
Blanch and Reheat	2 Servings Broccoli		P / F
Plate and Present	2 Plates		P / F

Soup, Sauces, Herb ID (Pass or Fail Only)

1 Quart	Cream of "Unknown" Soup	45 Minutes	P / F
1 Quart	Sauce Bechamel		P / F
1½ Cups	Mayonnaise		P / F
Identify	Fresh and Dried Herbs		P / F

Total: /
P / F

