Skill 34 - Culinary Perception Laboratory, Module D

Task 2.5 – Visual ingredient identification: meat/meat products

Competitor answer sheet

Day/date:_____Group Letter_____
Competitor Country Code: _____Station: _____Score: ____ /10

MEAT and MEAT PRODUCTS 1

Option	Tick
NDUJA	☐
BLACK PUDDING	☐
WINTER SALAMI	☐
CHORIZO	☐

MEAT and MEAT PRODUCTS 2

Option	Tick
KIDNEYS	☐
LIVER	☐
SWEETBREADS	☐
HEART	☐

MEAT and MEAT PRODUCTS 3

Option	Tick
SWEETBREADS	☐
CHICKEN MOUSSELINE	☐
WHITE PUDDING	☐
FOIE GRAS / FATTENED GOOSE LIVER	☐

MEAT and MEAT PRODUCTS 4

Option	Tick
BELLY OF PORK	☐
BRISKET	☐
LAMB NECK	☐
OSTRICH STEAK	☐

MEAT and MEAT PRODUCTS 5

Option	Tick
PHEASANT	☐
QUAIL	☐
PIGEON	☐
WILD DUCK	☐

MEAT and MEAT PRODUCTS 6

Option	Tick
NDUJA	☐
BLACK PUDDING	☐
MILANO SALAMI	☐
COPPA	☐

MEAT and MEAT PRODUCTS 7

Option	Tick
BABY BACK PORK RIBS	☐
COTE DE BOEUF	☐
FRENCH TRIMMED LAMB RACK	☐
BEEF SHORT RIBS	☐

MEAT and MEAT PRODUCTS 8

Option	Tick
OVEN READY CHICKEN	☐
TURKEY	☐
PIGEON	☐
BARBARY DUCK	☐

MEAT and MEAT PRODUCTS 9

Option	Tick
CHORIZO	☐
WHITE PUDDING	☐
POLISH KIELBASA	☐
IRISH BREAKFAST SAUSAGE	☐

MEAT and MEAT PRODUCTS 10

Option	Tick
THICK FLANK STEAK	☐
COTE DE BOEUF/RIB CUTLET	☐
BRAZILIAN PICHANA	☐
FLAT IRON/FEATHER BLADE	☐

Bonus Point: Awarded to Competitors who correctly identify all INGREDIENTS.

Final Score /10. Bonus Mark Yes/No

Signed by SCM: _____

Verified by SA: _____

Marks Entered into CIS. Yes/No