

Cooking term quiz unit 2

1. If I were to make “brownie a la mode” what would I serve with the brownie?
 - a) chocolate syrup
 - b) ice cream
 - c) fruit

2. If I were to “simmer the soup” what temperature would I put the stove on?
 - a) low
 - b) medium
 - c) high

3. What does it mean to “baste” something?
 - a) to cut into long, thin strips
 - b) to coat with flour or a mixture of seasoning and flour or bread crumbs
 - c) to spoon liquids over food while it is cooking. It prevents the food from drying out and adds flavor

4. What is an example of a food that you would “mince?”
 - a) steak
 - b) grapes
 - c) onions
 - d) lettuce

5. If I were to “sauté” something, what would I be doing?
 - a) to blacken in butter
 - b) to lightly brown or cook in small amount of fat in skillet
 - c) to blend food in blender till smooth
 - d) adding a few sprinkles from a shaker

6. What type of ingredient typically would you find in a marinade?
 - a) spices
 - b) vinegar
 - c) chicken bouillion
 - d) diet soda
 - e) ketchup
 - f) Both A and B
 - g) Both A, B, C
 - h) none of the above

7. What is an example of “lukewarm water?”
 - a) water that has been boiled
 - b) water that has been simmered
 - c) water that has been placed in the refrigerator
 - d) hot water from the tap
 - e) cold water from the tap

8. What are "scallions?"

- a) onions
- b) dark green lettuce
- c) green onions
- d) another word for fish

9. What is an example of a condiment?

- a) salt
- b) pepper
- c) ketchu
- d) ranch
- e) Both A and B
- f) all of the above

Answers for cooking terms quiz unit 2

1. b
2. a
3. c
4. c
5. b
6. f
7. d
8. c
9. f