

Unit 5 quiz

1. Oops!! I added way too much salt to my soup. Which of the following is NOT a good way to help fix that?
 - a) adding 1-2 cups more of water
 - b) adding some dry rice or noodles
 - c) adding a cut up potato
 - d) adding 2 T bouillon cubes
2. My recipe calls for 1 large onion. How much dried chopped onions should I substitute?
 - a) 4 tablespoons
 - b) 2 teaspoons
 - c) 1 1/3 teaspoons
 - d) 2 tablespoons
3. What is a good way to help avoid "crying" when chopping onions?
 - a) peeling them, then rinsing them under cool water before cutting them
 - b) turning the stove exhaust fan on and cutting under it
 - c) wearing swimming goggles
 - d) lighting a candle
 - e) A, B, and C
 - f) all of the above
4. Which of the following is NOT a good thing to thicken my soup with?
 - a) baby rice cereal
 - b) instant mashed potato flakes
 - c) cornstarch
 - d) applesauce
5. The recipe calls for 2/3 cup of rice for 2 servings. I need to make 10 servings of soup. How much rice will I need?
 - a) 2 cups
 - b) 3 cups
 - c) 3 1/3 cups
 - d) 1 1/3 cups
6. Which of the following is in order from healthiest to least healthiest?
 - a) chicken broth in a can, chicken bouillon cubes, homemade chicken broth
 - b) chicken bouillon cubes, homemade chicken broth, chicken broth in a can
 - c) homemade chicken broth, chicken broth in a can, chicken bouillon cubes
7. I have to add sour cream to my soup, when is the BEST time to add it?
 - a) in the beginning so it can simmer and add flavor
 - b) right before serving
8. When is it best to cook my ground beef that I need for my soup?
 - a) before I add all the ingredients
 - b) after, just add all the ingredients together
9. When is the best and easiest time to remove the fat from my homemade chicken stock?
 - a) when it has cooled
 - b) after the point of boiling
 - c) while it is still warm

Answers unit 5 quiz

1.d

2 .a

3.e

4.d

5. c

6.c

7.b

8.a

9.a