

unit 10 quiz

1. What is the most common type of bacteria found in chicken?
 - a) e coli
 - b) mold
 - c) salmonella

2. What is the best way to not spread bacteria from raw chicken?
 - a) wash hands after handling raw chicken
 - b) wash the cutting board with hot soapy water after cutting chicken on it
 - c) wash countertops with bacteria cleaning agents after preparing food
 - d) all of the above

3. It is best to thaw your chicken where?
 - a) in the refrigerator set in a container
 - b) on the countertop
 - c) in the sink with cool water

4. What is the best way to see that chicken is cooked thoroughly?
 - a) by the color
 - b) with a thermometer
 - c) by the recipe recommended cooking time

5. The breast of the chicken.....
 - a) contains no bones
 - b) is brown meat
 - c) is the least expensive

6. When cooking rice....
 - a) it is best to continually stir until water is absorbed
 - b) put the lid on to let it cook by steaming
 - c) leave the lid off to boil the water off

7. The rice to water ratio is usually?
 - a) 1:3
 - b) 1:2
 - c) 3:4

8. It is best to add the dry pasta to the water....
 - a) immediately after filling the pot
 - b) after it has begun boiling
 - c) when it is simmering

9. You should always rinse your pasta after cooking.

- a) true
- b) false

Answers

1.c

2.d

3.a

4.b

5.a

6b

7.b

8.b

9.b