

unit 14 quiz

1. Why is it wise to add dairy products only in the last 30 minutes of crockpot cooking time?
 - a) it will burn
 - b) it will curdle
 - c) it will make it taste better
 - d) none of the above

2. What is the best order to put the following into the crockpot?
 - a) gravy, potato slices, beef chunks
 - b) beef chunks, potato slices, gravy
 - c) potato slices, beef chunks, gravy

3. Why is it important to have a “quick fix” meal on hand?
 - a) for days when life falls apart
 - b) when you can't get home in time to make dinner
 - c) in case you have to leave and put someone else in charge of dinner who doesn't know how to cook
 - d) all of the above
 - e) none of the above

4. While using the crockpot, how often should you open the lid to check your food?
 - a) every 2 hours
 - b) every hour
 - c) the least amount possible, check at recommended done time

5. On a slow cooker what is the temperature for high?
 - a) 100 degrees
 - b) 300 degrees
 - c) 200 degrees
 - d) 450 degrees

6. My pot is starting to boil over, what can I do?
 - a) put the lid on tight
 - b) place a wooden spoon over the top rim
 - c) turn it up

7. What can I do if my meat is too dry?
 - a) add water, cover, and cook another 30 minutes
 - b) add some spices and continue baking
 - c) uncover and cook another 30 minutes

Answers

1.b

2.b

3.d

4.c

5.b

6.b

7.a