

unit 9 quiz

part2

1. In a table setting, the longer tined forks are for what:

- a) the salad
- b) the main course
- c) shrimp cocktail

2. The sharp side of the knife is to be facing:

- a) outward, away from your plate
- b) inward, towards your plate
- c) on the top, facing upward from your plate

3. The water glass is to be placed:

- a) to the upper right of your dinner plate
- b) to the upper left of your dinner plate
- c) above the center of your dinner plate

4. Place your napkin on your lap:

- a) as soon as you are seated
- b) when the appetizer arrives
- c) when the host does

5. How many servings of vegetable should a woman have every day?

- a) 10
- b) 4
- c) 2

6. How long should you microwave your eggs in their shells to make them hardboiled?

- a) for 1 minute
- b) for 4 minutes
- c) never microwave in shells

7. A club sandwich includes:

- a) bacon, lettuce, tomato, and mayo
- b) lunchmeat, cheese, mayo
- c) lunchmeat, bacon, cheese, lettuce, tomato, mayo

8. What is a BLT sandwich:

- a) includes a burger, lettuce, and tomato
- b) includes bacon, lettuce, and tomato
- c) bread, lettuce, tomato

9. To serve a good meal you should:

- a) serve a variety of texture foods
- b) serve a variety of colors
- c) serve expensive foods to impress your guests
- d) serve all the same tastes, ex: All spicy or all plain foods
- e) both A and B
- f) all of the above

## Answers

1. b

2.b

3.a

4. a

5.b

6.c

7.c

8.b

9.e