

16/20

## Prep Cooks Test

### Multiple Choice (1 point each)

- D 1) A gallon is equal to \_\_\_\_\_ ounces ✓  
a. 56  
b. 145  
c. 32  
d. 128
- C 2) Mesclun are what type of vegetable? ✓  
a. Roots  
b. Beans  
c. Salad Greens  
d. Spices
- A 3) What does the term braise mean? X  
a. Sear quickly on both sides  
b. Slowly cook in covered pan with little liquid  
c. Cook on high heat and quickly  
d. Slowly cook in simmering water
- B 4) At what internal temperature must chicken be cooked so that it is safe to eat? ✓  
a. 155 degrees F  
b. 165 degrees F  
c. 175 degrees F  
d. 185 degrees F
- A 5) How do you blanch vegetables? ✓  
a. Immerse for a short time in boiling water  
b. Cook lightly in butter over med heat  
c. Soak in cold water overnight  
d. Rub with salt before cooking
- C 6) Which of the following ingredients would you pack before measuring? ✓  
a. Olive Oil  
b. Salt  
c. Brown Sugar  
d. White Sugar
- A 7) What is Al Dente? ✓  
a. Firm but not hard  
b. Soft to the touch  
c. Very hard  
d. Very soft
- C 8) Food should be left out no more than ✓  
a. 2 hours  
b. 3 hours  
c. 4 hours  
d. 5 hours
- C 9) Which is the improper way to thaw frozen food? ✓  
a. In the fridge  
b. In a sink with cold water  
c. On the counter  
d. In the microwave

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B

10) Which of the following can you use to put out a grease fire? X

- a. Baking Soda
- b. Baking Powder
- c. Flour
- d. Water

B

11) What is the temperature range of the danger zone? ✓

- a. 25-135
- b. 40-140
- c. 50-160
- d. 30-130

D

12) Which of the following is listed from smallest to largest? ✓

- a. Dice, chop, mince
- b. Mince, chop, dice
- c. Chop, dice, Mince
- d. Mince, dice, chop

C

13) Which direction should pan handles be turned while cooking on the stove? ✓

- a. Over the fire at all times
- b. Turned towards you for better control
- c. Turned towards the right or left at all times
- d. Over the countertop at all times

C

14) When you poach something, you cook it with what? ✓

- a. Noodles
- b. Vegetables
- c. Liquid
- d. Oil

B

15) Which spoon is used to remove fat from soups and stews? ✓

- a. Basting Spoon
- b. Ladle
- c. Slotted Spoon
- d. Portion Spoon

B

16) Which of the following means to cook in a small amount of fat? ✓

- a. Season
- b. Sauté
- c. Broil
- d. Boil
- e. Fry

X

17) What is a Julien cut? ✓

- a. Food cut into long thin strips, matchstick
- b. Food cut into long thin strips then turned and cut into a 1/8' dice
- c. Food diced into finely chopped and uniform pieces
- d. Cutting and peeling into oblong seven sided football like shapes

X

18) To cook a food in a pan without browning over low heat until the item softens and releases moisture. ✓

- a. Sweat
- b. Boil
- c. Roast
- d. Grill

Fill-in the Blank (1 point each)

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- 19) \_\_\_\_\_ & \_\_\_\_\_ are the basic seasoning ingredients for all savory recipes. ✕
- 20) \_\_\_\_\_: to cut into very small pieces when uniformity of size and shape is not important. ✕

