

Multiple Choice (1 point each)

- _____ 1) A gallon is equal to 128 ounces ✓
a. 56
b. 145
c. 32
d. 128
- _____ 2) Mesclun are what type of vegetable? ✗
a. Roots
b. Beans
c. Salad Greens
d. Spices
- _____ 3) What does the term braise mean? ✓
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
- _____ 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
- _____ 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
- _____ 6) Which of the following ingredients would you pack before measuring? ✗
a. Olive Oil
b. Salt
c. Brown Sugar
d. White Sugar
- _____ 7) What is Al Dente? ✗
a. Firm but not hard
b. Soft to the touch
c. Very hard
d. Very soft
- _____ 8) Food should be left out no more than ✗
a. 2 hours
b. 3 hours
c. 4 hours
d. 5 hours

Prep Cooks Test

- _____ 9) Which is the improper way to thaw frozen food? X
- ☒ a. In the fridge
 - b. In a sink with cold water
 - c. On the counter
 - d. In the microwave
- _____ 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
- _____ 11) What is the temperature range of the danger zone? X
- a. 25-135
 - b. 40-140
 - ☒ c. 50-160
 - d. 30-130
- _____ 12) Which of the following is listed from smallest to largest? X
- a. Dice, chop, mince
 - ☒ b. Mince, chop, dice
 - c. Chop, dice, Mince
 - d. Mince, dice, chop
- _____ 13) Which direction should pan handles be turned while cooking on the stove? X
- 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
- _____ 14) When you poach something, you cook it with what? ✓
- a. Noodles
 - b. Vegetables
 - ☒ c. Liquid
 - d. Oil
- _____ 15) Which spoon is used to remove fat from soups and stews? X
- a. Basting Spoon
 - b. Ladle
 - c. Slotted Spoon
 - ☒ d. Portion Spoon
- _____ 16) Which of the following means to cook in a small amount of fat? X
- a. Season
 - b. Sauté
 - c. Broil
 - d. Boil
 - e. Fry

Prep Cooks Test

- _____ 17) What is a Julien cut? *X*
- 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
- _____ 18) To cook a food in a pan without browning over low heat until the item softens and releases moisture. *X*
- a. Sweat
 - b. Boil
 - c. Roast
 - d. Grill

Fill-in the Blank (1 point each)

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

