

Family and Consumer Science
Anatol Rodgers High
Review Questions

Name: _____

Grade: _____

Date: _____

20 points

1. Define the term Frying? [1]
2. List three (3) types of **frying methods**. [3]
3. Name the pictures listed below [3]



i. _____



ii. _____



iii. _____

4. Give another name for picture iii. [1]
5. Why are some foods coated before frying? [2]
6. Turn the food with a kitchen fork or slotted spoon. Why? [2]

7. What is the name of this tool?

[1]



8. How can fat be tested if you don't have the tool above?

[3]

9. Answer True or False for question 9

[4]

- a. Use clean oil when frying food _____
- b. Heap the food on top of each other when frying. _____
- c. When fat is not hot enough the food will sit and absorb the fat as it heats up. _____
- d. Crowd the pot with pieces of food when frying. _____