

Topic 2, quiz

Cooking dishes from different types of meat

1. Which of the following is not a principle of cooking meat?	
2. What cooking method uses a large amount of liquid to tenderize the meat?	
3. What cooking methods uses oil to cook food?	
4. What cooking method uses water to cook especially for tough cuts of meat?	
5. Which of the following is an example of an ingredient that is added in dry marinating?	
6. Which of the following are examples of ingredients added to the marinade?	
7. Which container is NOT safe for the microwave?	
8. Why should you poke holes in baked potatoes when cooking in the microwave?	
9. What temperature should poultry be cooked to in order to be safe to eat?	
10. Placing on the top rack under direct heat in the oven describes	
11. Placing chicken in a pan on the stovetop with some oil and cooking on med-high heat describes	
12. Beef tenderloin baked in puff pastry is called	