Topic 4. Quiz

1.What component of a sandwich that is called the heart of the sandwich?	**a)base b)Filling c)spread**
2. Salads fall into the _____ group.	a)vegetable b)bread, ceral, rice & pasta group c)fruit d)fats, oils & sweets
3. Which of the following is not a filling?	a)Butter b)Tomato and Onion c)Mayonnaise based salad
4. A salad of celery, apple & walnuts dressed with a thin mayonnaise is a…	a)Waldorf salad b)Caesar salad c)Greek Salad d)Florida salad
5. What component that provides protection and the carrier of other ingredients of a sandwich?	a)Filling b)base c)spread
6. Contains french beans & tomatoes and is garnished with anchovies, capers & olives.	a)Waldorf c)Greek b)Greek d)Niçoise
7.What sandwich components that gives barrier from moisture in order to protect from moisture?	a)spread b)filling c)base
8. Acts as a stabilizer in the preparation of mayonnaise	a)salt b)oil c)egg yolk d)whole egg
9. What sandwich component does the lettuce belongs to?	a)base b)spread c)filling
10. A traditional garnish for a Caesar salad is...	a)chicken b)Parmesan cheese c)olives d)croutons
11. Identify the component of the ingredient:	a)filling b)base c)spread
12. It is basically made with crust, spread, and garnish.	a)dips and spreads b)canapé c)steamed appetizer d)crudités
13. It refers to a platter of raw vegetables such as carrots and celery.	a)Dips and spreads b)Crudités c)Fresh fruit platter d)Canapés
14. It is considered as dieter's delight.	a)Dips and spreads b)Grilled appetizer c)Deep-fried appetizer d)Steamed appetizer
15. It consists of small, thin slices of cold cuts like pepperoni, salami, bacon, and ham.	a)Meat tray b)Grilled appetizer c)Cheese tray d)Fresh fruit platter
16. It is a combination of different cubed vegetables such as bell peppers, mushrooms, tomatoes, and onions.	a)Steamed appetizer b)Deep-fried appetizer c)Crudités d)Grilled appetizer
17. What are the other terms for appetizer ? (Select all answers that may apply.)	a)starter b)hors d'ueovre c)antipasti d)hors d'oeuvre
18. All of the following are the basic parts of a canapé EXCEPT one. What is it ?	a)dressing b)base c)spread d)garnish
18.In preparing appetizers, you need to remember the following EXCEPT one. What is it ?	a)It should be a esthetically or visually appealing. b) It should be served in medium-sized portions. c)It should be served in bite-sized portions.
19. Appetizer is an important part of the meal, which is served after the main course to stimulate diner's appetite.	a)False b)True
20. It consists of different types of dressing that can either be served hot or cold to complement the food.	a)dips and spreads b)steamed appetizer c)crudités d)canapé

LIVEWORKSHEETS