

Topic 6. Quiz

1. Which of the following liquids is a by-product after the different food stuffs have been simmered?

- a) Glaze
- b) Sauce
- c) Stock
- d) Water

2. Which of the following stocks uses veal bone as its main ingredient?

- a) Ham Stock
- b) White Stock
- c) Brown Stock
- d) Prawn Stock

3. Which of the following vegetables is not used in creating a mirepoix?

- a) Garlic
- b) Onion
- c) Carrots
- d) Celery

4. What is the most commonly used thickeners for sauce making?

- a) Flour
- b) Margarine
- c) Egg
- d) None of the above

5. In sauce making it considered a very important step in order to produce a smooth, lump free sauce, what is it?

- a) Straining
- b) Reformation
- c) Deglazing
- d) Reduction

6. How long should you cook a white beef stock?

- a) 8 to 10 hours
- b) 6 to 8 hours
- c) 3 to 4 hours
- d) 45 minutes to 1 hour

7. Which of the following stocks is the fastest to cook?

- a) Fish Stock
- b) Vegetable Stock
- c) White Stock
- d) Brown Stock

8. It is a rich, flavorful stock or broth that has been clarified to make it perfectly clear and transparent.

- a) Broth
- b) None of the above
- c) Vegetable Soup
- d) Consommé

9. Which of the following soup is considered as a thick soup?

- a) Bisques
- b) Consommé
- c) Bouillon
- d) Egg Drop Soup

10. What soup is thickened with egg, butter and cream?

- a) Bisques
- b) Puree
- c) Veloutés
- d) Chowders

11. It enhances the taste of the food to be served as well as add moisture or succulence to food that are cooked dry.

- a) Sauces
- b) None of the above
- c) Soups
- d) Stock

12. Which of the following is not a function of a sauce?

- a) Moistness
- b) Consistency
- c) Richness
- d) Appeal