

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) Veloutes 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
b)

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

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