

Control test 8:

*Cooking fish and seafood dishes*

1. Which of the following fish is high in fat?

2. Which is basted to baked lean fish to help prevent it from drying up?

3. What cooking method is suited to fat fish?

4. How was the fish prepared



5. Which of the following seafood is cooked just enough to heat to keep it juicy and plump?

6. How was the fish prepared?



7. It is known as any form of sea life regarded as food by humans.

8. Which of the following is an example of crustaceans?

9. Which is the first step in preparing fish for cooking?

10. Which market form of fish is viscera, head, tail and fins are removed?

11. Which of the following fish is low in fat?

12. Which of the following enhances baked fish when served?