

## 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 ....                                           |  |