

## LAB MANAGEMENT/COOKING BASIC TEST

Name \_\_\_\_\_ Period \_\_\_\_\_

### PART I. MULTIPLE CHOICE QUESTIONS (2 points each). Circle correct letter.

1. Which of the following would you use to scrape bowls and jars?
  - a. spatula
  - b. rubber scraper
  - c. pancake turner
  - d. wooden spoon
  
2. Select the best piece of equipment for measuring 2 cups of water.
  - a. measuring spoons
  - b. dry measuring cups
  - c. liquid measuring cups
  - d. tea cup
  
3. Which is most appropriate for cooking custards, sauces, and icings which burn easily?
  - a. saucepan
  - b. Dutch oven
  - c. steamer
  - d. double boiler

### PART II. SHORT ANSWER QUESTIONS (3 points each)

4. Name three ways to **prevent** each accident listed.  
Example: Choking (accident)

Answers - talk without food in your mouth  
- take small bites  
- chew food carefully

- a. Falls
- b. Cuts
- c. Burns
- d. Poisoning
- e. Electric shock

5. Write the solution to each equivalent. (2 points each)
- \_\_\_\_\_ a. How many tablespoons are in one cup?
  - \_\_\_\_\_ b. How many teaspoons are in a tablespoon?
  - \_\_\_\_\_ c. 1/4 cup equals how many tablespoons?
  - \_\_\_\_\_ d. How many ounces are in 1/2 pound?
  - \_\_\_\_\_ e. How many pints are in a gallon?
6. Identify five things to prevent food poisoning. (2 pts. each)
- a.
  - b.
  - c.
  - d.
  - e.
7. Briefly describe the procedure when measuring each ingredient. (3 points each)
- a. Flour
  - b. Water
  - c. Shortening (explain **2** methods)
    - 1.
    - 2.

8. Write out the word or words each symbol or abbreviation stands for. (1/2 point each)

lb. \_\_\_\_\_

oz. \_\_\_\_\_

c. \_\_\_\_\_

F. \_\_\_\_\_

Tbsp. \_\_\_\_\_

pt. \_\_\_\_\_

gal. \_\_\_\_\_

tsp. \_\_\_\_\_

qt. \_\_\_\_\_

T. \_\_\_\_\_

**PART III. MATCHING** (2 points each)

Directions: Match the correct term with its definition by writing **one** term from the list in each blank.

scald  
slice  
chop  
coil  
beat  
score

toss  
simmer  
whip  
grate  
chill  
blanch

9. \_\_\_\_\_ to beat rapidly to incorporate air and to increase volume. Tools: wire whisk, rotary beater.
10. \_\_\_\_\_ to heat a liquid such as milk to the simmering point. The liquid forms bubbles along the sides of the container.
11. \_\_\_\_\_ to rub food on a grater to make small particles. Tool: grater
12. \_\_\_\_\_ to mix ingredients thoroughly, usually in a bowl, using an over-and-over motion. Tools: mixing spoon, wire whisk, rotary beater, electric mixer.
13. \_\_\_\_\_ to cut food into small pieces. Tools: knife, food chopper.