Name: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Period: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Score: \_\_\_\_\_\_/9

Strand 4 Vocabulary Quiz

1. \_\_\_\_\_\_\_ A la Carte
2. \_\_\_\_\_\_\_ California
3. \_\_\_\_\_\_\_ Cycle
4. \_\_\_\_\_\_\_ Food Allergy
5. \_\_\_\_\_\_\_ Food Intolerance
6. \_\_\_\_\_\_\_ Lipid
7. \_\_\_\_\_\_\_ Market
8. \_\_\_\_\_\_\_ Static or fixed
9. \_\_\_\_\_\_\_ Table d’ hote or Prix Fixe
10. Non-commercial – a series of menus that is repeated over a specific period of time.
11. The body’s inability to process or breakdown.
12. Food available in the market on any given day.
13. All items priced and ordered separately.
14. Produces histamine when a particular food is eaten.
15. The classification of both fats and oils.
16. Menu that is fixed, still or unchanging; offers the same items everyday
17. Complete meal at one price
18. All items offered all day

Name: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Period: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Score: \_\_\_\_\_\_/5

Strand 5 Vocabulary Quiz

1. \_\_\_\_\_\_\_ Advertising
2. \_\_\_\_\_\_\_ Demographics
3. \_\_\_\_\_\_\_ Marketing
4. \_\_\_\_\_\_\_ Outreach
5. \_\_\_\_\_\_\_ Trend
6. General direction in which something is developing or changing.
7. Paying to present or promote an operation’s products, services or identity.
8. Data relating to a population or structure within it.
9. The action or business of promoting and selling products or services.
10. Donating time or materials to a cause for marketing purposes.

Name: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Period: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Score: \_\_\_\_\_\_/5

Strand 5 Vocabulary Quiz

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Strand 6 Vocabulary Quiz

1. \_\_\_\_\_\_\_ Basted
2. \_\_\_\_\_\_\_ Brining
3. \_\_\_\_\_\_\_ Casing
4. \_\_\_\_\_\_\_ Culture (micro-organism)
5. \_\_\_\_\_\_\_ Farina
6. \_\_\_\_\_\_\_ Frittata
7. \_\_\_\_\_\_\_ Homogenized
8. \_\_\_\_\_\_\_ Pasteurized
9. \_\_\_\_\_\_\_ Quiche
10. \_\_\_\_\_\_\_ Shirred
11. A type of sunny side up in which the white is cooked by spooning hot butter over the egg while frying, or adding a little water to the pan/grill and covering the egg to steam it.
12. The process in which the fat particles in milk are reduced in size and dispersed throughout the liquid.
13. Open faced omelets of Spanish origin, the hearty fillings are mixed directly into the eggs, cooked on the stove and transferred to oven or broiler to finish cooking through.
14. An egg custard and fillings baked in a crust.
15. Usually prepared in individual ramekins which can be lined or partially filled and often topped with grated cheese, fresh herbs or a sauce.
16. Is a process similar to marination in which meat is soaked in a high-concentration solution of salt in water.
17. The process of heating milk to destroy pathogens.
18. Is a form of milled wheat most often used to prepare hot cereal for breakfast.
19. A specific bacteria added to fluid dairy products.
20. The material that encloses the filling of a sausage.

Name: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Period: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Score: \_\_\_\_\_\_/8

Strand 7 Vocabulary Quiz

1. \_\_\_\_\_\_\_ Braising
2. \_\_\_\_\_\_\_ Dry Heat
3. \_\_\_\_\_\_\_ Enzymatic Browning
4. \_\_\_\_\_\_\_ Garde Manger
5. \_\_\_\_\_\_\_ Garnish
6. \_\_\_\_\_\_\_ Intermezzo
7. \_\_\_\_\_\_\_ Moist Heat
8. \_\_\_\_\_\_\_ Produce
9. Category of cold food, including salads, dressings, fruit plates, and many other types of cold appetizers and buffet platters.
10. A decorative piece of an edible ingredient used as a finishing touch to a dish or drink.
11. Is the process of food, mainly produce, turning brown from exposure to oxygen and/or cell damage.
12. Fresh fruits and vegetables
13. Using hot liquids to create the heat that is needed to cook food.
14. A light salad served after the main course to refresh the palate.

1. It uses fats, oils, radiation of hot air or metal to transfer heat.
2. A long, slow cooking process; meat is first seared and the pan is deglazed before the moist cooking technique is used.

Name: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Period: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Score: \_\_\_\_\_\_/16

Strand 8 Vocabulary Quiz

1. \_\_\_\_\_\_\_ Blind Bake
2. \_\_\_\_\_\_\_ Chiffon (pie)
3. \_\_\_\_\_\_\_ Chocolate Liquor
4. \_\_\_\_\_\_\_ Cocoa Butter
5. \_\_\_\_\_\_\_ Creaming
6. \_\_\_\_\_\_\_ Custard
7. \_\_\_\_\_\_\_ Emulsification
8. \_\_\_\_\_\_\_ Flats (eggs)
9. \_\_\_\_\_\_\_ Fondant
10. \_\_\_\_\_\_\_ Ganache
11. \_\_\_\_\_\_\_ Gluten
12. \_\_\_\_\_\_\_ Leavening
13. \_\_\_\_\_\_\_ Nibs
14. \_\_\_\_\_\_\_ Rancid
15. \_\_\_\_\_\_\_ Ratio
16. \_\_\_\_\_\_\_ Starter (sour dough)
17. an elastic protein that is responsible for giving baked goods structure.
18. a thick paste made of sugar and water and often flavored or colors. Used in the making of candy and the icing and decoration of cakes.
19. a glaze, icing, sauce, or filling for pastries made from chocolate and cream.
20. term generally used to denote unpleasant odors and flavors in foods resulting from deterioration in the fat or oil.
21. a mixture of flour, yeast, lactobacilli, sugar and liquid. It gives bread a unique, mildly sour taste.
22. pale-yellow, edible vegetable fat extracted from the cocoa bean. It is used to make chocolate.
23. the relationship between two or more ingredient amounts in a recipe.
24. Shells that are baked empty before filling.
25. the process of mixing two or more liquids that are unmixable.
26. bits of fermented, dried, roasted and crushed cacao bean.
27. gasses trapped in dough, creating small bubbles that give baked goods a light and airy texture.
28. Usually sold in cardboard carton that hold 30 eggs and in packages of 2 or more.
29. is a thick, gritty, dark brown paste comprised of roughly half cocoa butter and half cocoa solids.
30. based on a cooked fruit or cream pie that is stabilized with gelatin. When the filing is cooled a meringue is folded into the filing and then placed in a blind-baked pie shell.
31. a filling made with eggs that firm the pie when baked.
32. used for high-fat cakes. Cream fat, sugar and salt, add the eggs and other liquids mixing to fully incorporate; add the sifted dry ingredients.

Name: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Period: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Score: \_\_\_\_\_\_/5

Strand 9 Vocabulary Quiz

1. \_\_\_\_\_\_\_ Al dente
2. \_\_\_\_\_\_\_ Fortified
3. \_\_\_\_\_\_\_ Legume
4. \_\_\_\_\_\_\_ Lentils
5. \_\_\_\_\_\_\_ Risotto
6. A group of vegetables that included bean, peas and lentils.
7. This method cooks rice while stirring in warm, flavorful liquid a little at a time.
8. Adding nutrients to a food that would otherwise not be there.
9. An italian term meaning tender with a little firmness in the center.
10. Small, round, lens-shaped legume that come in many colors and sizes.

Name: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Period: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Score: \_\_\_\_\_\_/5

Strand 9 Vocabulary Quiz

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Strand 10 Vocabulary Quiz

1. \_\_\_\_\_\_\_ Cephalopods
2. \_\_\_\_\_\_\_ Fabrication
3. \_\_\_\_\_\_\_ Mollusks
4. \_\_\_\_\_\_\_ Bivalve
5. \_\_\_\_\_\_\_ Viscera
6. Have an external covering that is a two-part hinged shell that contains a soft-bodied invertebrate.
7. A category of mollusks that are known for their long arms that are covers with suckers.
8. The process of cutting or breaking down the meat/poultry into its usable parts.
9. Make meat more tender by chemical, mechanical or cooking methods.
10. A shellfish with no internal skeletal structure.

Name: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Period: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Score: \_\_\_\_\_\_/6

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Strand 11 Vocabulary Quiz

1. \_\_\_\_\_\_\_ Al Forno
2. \_\_\_\_\_\_\_ Cassoulet
3. \_\_\_\_\_\_\_ Cuisine
4. \_\_\_\_\_\_\_ Curry
5. \_\_\_\_\_\_\_ Falafel
6. \_\_\_\_\_\_\_ Lutefish
7. \_\_\_\_\_\_\_ Moussaka
8. \_\_\_\_\_\_\_ Paella
9. \_\_\_\_\_\_\_ Pierogies
10. \_\_\_\_\_\_\_ Tangine
11. \_\_\_\_\_\_\_ Trifle
12. A style or method of cooking specific to a country, region, or establishment.
13. A stew made with meat and beans
14. Culinary technique meaning in the oven
15. Spiced mashed chickpeas formed into fritters and deep fried
16. Spiced vegetable and/or meat dish with a hearty sauce
17. Lyed fish - dried cod or ling that has been steeped in lye. Preservation method.
18. A dough dumpling stuffed with a filling such as potato or cheese, typically served with onions or sour cream.
19. Multi layered dessert including cake, custard, and cream.
20. A spicy stew cooked in a shallow earthenware cooking dish with a tall, conical lid.
21. Ground lamb and eggplant layered in a dish.
22. Shellfish, rice and saffron