**KITCHEN EQUIPMENT AND MANAGEMENT – UNIT 1 TEST**

**DO NOT WRITE ON THIS TEST. MARK YOUR ANSWERS ON THE BUBBLE SHEET.**

1. What is the proper name of this piece of kitchen equipment?
   1. Chef Knife
   2. Paring Knife
   3. Bread Knife
   4. Santuko Knife
2. What is the proper name of this piece of kitchen equipment?
   1. Cutting Board
   2. Chopping Block
   3. Butcher Block
   4. Chopping Board
3. What is the proper name of this piece of kitchen equipment?
   1. Cooking Thermometer
   2. Oven Thermometer
   3. Candy Thermometer
   4. Meat Thermometer
4. What is the proper name of this piece of kitchen equipment?
   1. Pastry Blender
   2. Dough Cutter
   3. Blender
   4. Pastry Mixer
5. What is the proper name of this piece of kitchen equipment?
   1. Soup Spoon
   2. Scooper
   3. Dipper
   4. Ladle
6. What is the proper name of this piece of kitchen equipment?
   1. Flipper
   2. Pancake Turner
   3. Spatula
   4. Server
7. What is the proper name of this piece of kitchen equipment?
   1. Potato Peeler
   2. Fruit Peeler
   3. Vegetable Peeler
   4. Carrot Peeler



1. What is the proper name of this piece of kitchen equipment?
   1. Hole Spoon
   2. Slotted Spoon
   3. Slatted Spoon
   4. Serving Spoon
2. What is the proper name of this piece of kitchen equipment?
   1. Roller
   2. Rolling Pin
   3. Dough Roller
   4. Spinning Pin
3. What is the proper name of this piece of kitchen equipment?
   1. Straight Edge Spatula
   2. Spreader
   3. Spatula
   4. Leveler
4. What is the proper name of this piece of kitchen equipment?
   1. Whipper
   2. Wire Whip
   3. Wire Whisk
   4. Whisker
5. What is the proper name of this piece of kitchen equipment?
   1. Strainer
   2. Colander
   3. Sieve
   4. Sifter
6. What is the proper name of this piece of kitchen equipment?
   1. Chef Knife
   2. Vegetable Knife
   3. Paring Knife
   4. Cleaver Knife
7. What is the proper name of this piece of kitchen equipment?
   1. Oven Thermometer
   2. Candy Thermometer
   3. Cooking Thermometer
   4. Meat Thermometer
8. What is the proper name of this piece of kitchen equipment?
   1. Paring Knife
   2. Santuko Knife
   3. Chef Knife
   4. Bread Knife
9. What is the proper name of this piece of kitchen equipment?
   1. Rubber Spatula
   2. Rubber Stirrer
   3. Rubber Scraper
   4. Rubber Turner



1. What is the proper name of this piece of kitchen equipment?
   1. Pinchers
   2. Tongs
   3. Grippers
   4. Pliers



1. What is the proper name of this piece of kitchen equipment?
   1. Colander
   2. Sieve
   3. Strainer
   4. Sifter
2. What is the proper name of this piece of kitchen equipment?
   1. Wooden Stirrer
   2. Wooden Ladle
   3. Wooden Scooper
   4. Wooden Spoon
3. Which of the following is NOT the correct abbreviation for tablespoon?
   1. Tbsp.
   2. Tb.
   3. T.
   4. Tbs.
4. One tablespoon equals how many teaspoons?
   1. 2
   2. 3
   3. 4
   4. 5
5. To cut into small pieces is to \_\_\_\_\_.
   1. Dice
   2. Chop
   3. Mince
   4. Slice
6. When a recipe asks you to “cut the fat into the flour”, what piece of kitchen equipment should you use?
   1. Chef Knife
   2. Wire Whisk
   3. Pastry Blender
   4. Dinner Fork
7. In microwave cooking, friction produces \_\_\_\_\_\_\_\_, which cooks the food.
   1. Heat
   2. Intensity
   3. Coolness
   4. Boiling
8. Use \_\_\_\_ measuring cups for liquid ingredients.
   1. Glass
   2. Dry
   3. Solid
   4. Liquid
9. Use \_\_\_\_\_\_ measuring cups for dry ingredients.
   1. Solid
   2. Liquid
   3. Dry
   4. Glass
10. To cut or chop food as finely as possible is to \_\_\_\_\_.
    1. Dice
    2. Chop
    3. Peel
    4. Mince
11. What piece of kitchen equipment should be used when leveling off ingredients or spreading frosting?
    1. Dinner Knife
    2. Straight Edge Spatula
    3. Rubber Spatula
    4. Frosting Knife
12. Covering foods while cooking in the microwave oven prevents food from \_\_\_\_\_\_\_.
    1. Burning
    2. Splattering
    3. Cooking Evenly
    4. Toasting
13. When measuring liquid ingredients, measure at \_\_\_\_\_\_\_ on a flat, level surface.
    1. Waist high
    2. A counter
    3. Eye level
    4. A table
14. What is the correct abbreviation for ounce?
    1. Oz.
    2. Ounz.
    3. oz.
    4. onz.
15. To sprinkle or coat with a powdered substance, often with crumbs of seasonings is to \_\_\_\_\_.
    1. Sauté
    2. Dredge
    3. Cut-in
    4. Flour
16. What piece of kitchen equipment should be used for cooking on the top of the stove?
    1. Chef Knife
    2. Pastry Blender
    3. Tablespoon
    4. Wooden Spoon
17. What increases cooking and standing time in microwave cooking?
    1. Quality and quantity of food
    2. Height and length of food
    3. Quantity and volume of food
    4. Size and scope of food
18. What is the correct abbreviation for gallon?
    1. Gal.
    2. G.
    3. gal.
    4. ga.
19. How many ounces are in one pound?
    1. 12
    2. 16
    3. 18
    4. 20
20. To coat food heavily with flour, bread crumbs or cornmeal is to \_\_\_\_\_.
    1. Fold-in
    2. Flour
    3. Dredge
    4. Cream
21. You should use caution with sharp objects such as \_\_\_\_\_\_\_\_\_\_\_ and blender blades.
    1. Knives
    2. Forks
    3. Spoons
    4. Straight Edge Spatula
22. Vibration from microwaves creates \_\_\_\_\_\_\_.
    1. Friction
    2. Heat
    3. Pulsations
    4. Tremors
23. What is the correct abbreviation for pint?
    1. pt.
    2. P.
    3. Pt.
    4. p.
24. Two cups equals how many pints?
    1. 1
    2. 2
    3. 3
    4. 4
25. To finely divide food in various sizes by rubbing it on a surface with sharp projections is to \_\_\_\_\_.
    1. Peel
    2. Steam
    3. Grate
    4. Cut-in
26. Which of the following helps to prevent burns when using a microwave oven?
    1. Use a wet dish towel and direct the steam towards your body.
    2. Use your hands and direct the steam directly up to the ceiling.
    3. Use aluminum foil and don’t worry about where the steam goes.
    4. Use pot holders and direct the steam away from your body.
27. When measuring dry ingredients, level the measuring cup with a \_\_\_\_\_\_\_\_.
    1. Table knife
    2. Rubber scraper
    3. Chef knife
    4. Straight edge spatula
28. Use appropriate \_\_\_\_\_\_ principles for increasing/decreasing fractions.
    1. Equation
    2. Math
    3. Equivalent
    4. Proportion
29. To work sugar and fat together until the mixture is soft and fluffy is to \_\_\_\_\_.
    1. Fold-in
    2. Cream
    3. Whip
    4. Dredge
30. For even cooking in the microwave, what should be done with the food?
    1. Replace and switch out
    2. Poke and stab
    3. Adjust and modify
    4. Stir and rotate
31. What is the correct abbreviation for quart?
    1. Qt.
    2. qtr.
    3. q.
    4. qt.
32. How many quarts equals one gallon?
    1. 2
    2. 4
    3. 6
    4. 8
33. To mix ingredients by gently turning one part over another is to \_\_\_\_\_.
    1. Cut-in
    2. Whip
    3. Fold-in
    4. Knead
34. Microwaves are attracted to all EXCEPT which of the following?
    1. Fat
    2. Water Molecules
    3. Protein
    4. Sugar
35. Do NOT measure directly over the \_\_\_\_\_\_.
    1. Sink
    2. Mixing bowl
    3. Counter
    4. Floor
36. Four tablespoons equals how many cups?
    1. 1/4
    2. 1/3
    3. 1/2
    4. 3/4
37. To cut into very small cubes is to \_\_\_\_\_.
    1. Mince
    2. Dice
    3. Chop
    4. Grate
38. Which of the following statements are true about microwave cooking?
    1. Microwave cooking often brown foods but never gives a crisp crust.
    2. Microwave cooking does brown foods and gives a crisp crust.
    3. Microwave cooking does not brown foods or give a crisp crust.
    4. Microwave cooking sometimes brown foods and never gives a crisp crust.
39. What is the correct abbreviation for teaspoon?
    1. Tsp. and tsp.
    2. tsp. and t.
    3. T. and t.
    4. tbs. and Tbsp.
40. What is the correct abbreviation for pound?
    1. lb. and #
    2. Lb. and %
    3. lbs. and #
    4. Lbs. and @
41. To cut fat into flour with a pastry blender or two knives is to \_\_\_\_\_.
    1. Fold-in
    2. Cream
    3. Mince
    4. Cut-in
42. Microwaves cause molecules to \_\_\_\_\_\_\_\_\_\_.
    1. Melt
    2. Vibrate
    3. Explode
    4. Disappear
43. Use the most \_\_\_\_\_ tools for measuring.
    1. Effective
    2. Useful
    3. Helpful
    4. Valuable
44. What is the correct abbreviation for minute?
    1. min.
    2. mn.
    3. Min.
    4. mins.
45. To work dough to further mix the ingredients and develop the gluten is to \_\_\_\_\_.
    1. Knead
    2. Whip
    3. Cream
    4. Sauté
46. Which of the following containers should NEVER be used in a microwave oven?
    1. Plastic
    2. Metal
    3. Paper
    4. Glass
47. How many cups are in one gallon?
    1. 6
    2. 13
    3. 16
    4. 17
48. How many cups are in one stick of butter?
    1. 1/4
    2. 1/3
    3. 1/2
    4. 2/3
49. How many tablespoons are in one cup?
    1. 8
    2. 15
    3. 16
    4. 19
50. To remove or strip off the skin or rind of some fruits and vegetables is to \_\_\_\_\_.
    1. Mince
    2. Dice
    3. Chop
    4. Peel
51. All of the following are appropriate and safe cooking containers for the microwave oven EXCEPT for which one?
    1. Microwave safe plastic
    2. Microwave safe glass
    3. Microwave safe paper
    4. Metal
52. Brown sugar is \_\_\_\_\_ and leveled in dry measuring cups.
    1. Packed
    2. Scooped
    3. Sifted
    4. Spooned
53. What is the correct abbreviation for hour?
    1. hr.
    2. Hr.
    3. H.
    4. h.
54. To brown or cook foods with a small amount of fat using low to medium heat is to \_\_\_\_\_.
    1. Simmer
    2. Steam
    3. Sauté
    4. Cream
55. The time food continues to cook after the microwave has stopped is called what?
    1. Standing time
    2. Microwave cooking time
    3. Cooling off time
    4. Holding time
56. Shortening is \_\_\_\_\_\_ into dry measuring cups and leveled.
    1. Pressed
    2. Sifted
    3. Lightly placed
    4. Forced Down
57. What is half of 2/3?
    1. 1/8
    2. 1/4
    3. 1/3
    4. 3/4
58. To cook just below the boiling point is to \_\_\_\_\_.
    1. Steam
    2. Simmer
    3. Sauté
    4. Cream
59. Which of the following coverings should NEVER be used in a microwave oven?
    1. Plastic Wrap
    2. Aluminum Foil
    3. Paper Towel
    4. Wax Paper
60. What is the correct abbreviation for cup?
    1. C.
    2. cu.
    3. c.
    4. cp.
61. Which of the following will remain the same and not change when doubling and cutting a recipe in half?
    1. The amount of ingredients
    2. The length of cooking time
    3. The size of the pan
    4. The cooking temperature
62. To cook by the vapor produced when water is heated to the boiling point is to \_\_\_\_\_.
    1. Cream
    2. Sauté
    3. Steam
    4. Simmer
63. What type of containers cook more evenly in the microwave oven?
    1. Deep and round
    2. Deep and square
    3. Shallow and round
    4. Shallow and square
64. Use measuring spoons for ingredients less than \_\_\_\_\_\_.
    1. 1/8 cup
    2. 1/3 cup
    3. 1/4 cup
    4. 1/2 cup
65. One cup equals how many fluid ounces?
    1. 6
    2. 8
    3. 10
    4. 12
66. To beat rapidly to introduce air bubbles into food is to \_\_\_\_\_.
    1. Knead
    2. Cut-in
    3. Cream
    4. Whip
67. Shortening can also be measured using the \_\_\_\_\_\_\_ method.
    1. Water dislodgment
    2. Water disruption
    3. Water disorder
    4. Water displacement