

Kitchen Basics Review – Foods 2

Name _____ Period _____

I. TRUE/FALSE

- _____ 1. Sitting on counter tops is an "unclean" act.
- _____ 2. Hair is only "clean" just after it is washed.
- _____ 3. Dirty, unkept clothes may be carriers of bacteria.
- _____ 4. Chlorine bleach should **never** be combined with any other cleaning agent.
- _____ 5. Tilex is a cleaning agent that gets rid of hard water spots.
- _____ 6. Dirt under fingernails is an ideal environment for some types of worms and other parasites to grow.

II. FILL-IN-THE-BLANK

- 7. If a food item needs to be tasted and then tasted again describe how you would proceed.

- 8. Name three ways to extinguish a grease fire.
a. _____ b. _____ c. _____

- 9. When putting pans in the oven and when removing pans from the oven, first _____ the oven racks.

- 10. You have just dropped a glass measuring cup, what precautions do you take in cleaning up the broken glass?

- 11. The two types of food measurements are?
a. _____ b. _____

- 12. How should the bread boards in the kitchens be cleaned?

- 13. Name 3 precautions you should take in the kitchen in relation to cleanliness.

14. Explain the correct procedure for measuring the following ingredients:

- a. granulated (white) sugar -
- b. flour -
- c. brown sugar -
- d. shortening -

15. Give the abbreviations for the following:

- | | |
|----------------|-----------------|
| a. dozen _____ | d. gallon _____ |
| b. ounce _____ | e. cup _____ |
| c. pound _____ | f. pint _____ |

16. What do the following abbreviations mean?

- | | |
|----------------|---------------|
| a. tbsp. _____ | d. min. _____ |
| b. t. _____ | e. T. _____ |
| c. hr. _____ | f. qt. _____ |

17. Give the equivalents.

- a. 3 teaspoons = _____ tablespoon(s)
- b. 16 tablespoons = _____ cup(s)
- c. 4 cups = _____ pint(s)
- d. 8 quarts = _____ gallon(s)

18. Using the recipe given below, change the measurements when the recipe is doubled and then change the measurements when the recipe is halved.

<u>DOUBLED</u>		<u>HALVED</u>
_____	1 1/2 cups sugar	_____
_____	2/3 cup peanut butter	_____
_____	2 1/4 cups uncooked oats	_____
_____	1/3 cup milk	_____
_____	1 tsp. salt	_____
_____	2 tbsp. cocoa	_____

III. MATCHING

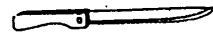
A. Match the equipment terms with their uses.

- | | | | |
|----------|-----------------------|----|---|
| _____ 1. | straight-edge spatula | a. | cooks with steam under pressure |
| _____ 2. | pastry blender | b. | bastes foods with liquid |
| _____ 3. | rubber scraper | c. | cuts shortening into dry ingredients |
| _____ 4. | double-boiler | d. | levels dry ingredients and spreads frosting |
| _____ 5. | colander | e. | removes food from spoons, bowls, etc. |
| _____ 6. | strainer | f. | heats easy-burning foods. |
| _____ 7. | pressure cooker | g. | drains liquids |
| _____ 8. | baster | h. | removes unwanted parts |

B. Match the following cooking terms with their definitions.

- | | | | |
|----------|----------|----|---------------------------------------|
| _____ 1. | fold-in | a. | to mix shortening and flour |
| _____ 2. | marinate | b. | to combine gently |
| _____ 3. | mince | c. | to soak in acid-oil mixture |
| _____ 4. | scald | d. | to cut into smallest pieces |
| _____ 5. | saute | e. | to beat rapidly to incorporate air |
| _____ 6. | whip | f. | to cook food in small amount of oil |
| _____ 7. | cream | g. | to heat to simmering point |
| _____ 8. | cut-in | h. | to beat until soft, creamy and smooth |

9. Name: _____
Use(s): _____



10. Name: _____
Use(s): _____



11. Name: _____
Use(s): _____



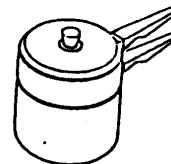
12. Name: _____
Use(s): _____



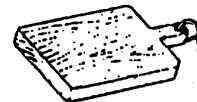
13. Name: _____
Use(s): _____



14. Name: _____
Use(s): _____



15. Name: _____
Use(s): _____



16. Name: _____
Use(s): _____



IDENTIFICATION

1. Name: _____
Use(s): _____



2. Name: _____
Use(s): _____



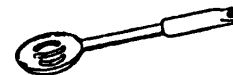
3. Name: _____
Use(s): _____



4. Name: _____
Use(s): _____



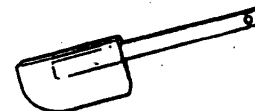
5. Name: _____
Use(s): _____



6. Name: _____
Use(s): _____



7. Name: _____
Use(s): _____



8. Name: _____
Use(s): _____

