

UNIT I - INTRODUCTION PRETEST ** KEY

Name _____ Period _____

I. TRUE/FALSE

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

NOTE TO TEACHER: Explain to students what you mean by clean and why it is an ambiguous word.

II. FILL IN THE BLANK

7. If a food item needs to be tasted and then tasted again describe how you would proceed.
USE DIFFERENT SPOONS
8. Name two ways to extinguish a grease fire.
a. **BAKING SODA** b. **SALT**
c. **SMOTHER WITH A LID**
9. When putting pans in the oven and when removing pans from the oven, first **PULL** **OUT** the oven racks.
10. You have just dropped a glass measuring cup, what precautions do you take in cleaning up the broken glass?
SWEEP UP - PICK UP BIG PIECES WITH CAUTION
USE DAMP PAPER TOWEL TO PICK UP SLIVERS
11. The two types of food measurements are?
a. **LIQUID** b. **DRY**
12. How should the bread boards in the kitchens be cleaned?
WASHED WITH A CHLORINE BLEACH SOLUTION
13. Name 3 precautions you should take in the kitchen in relation to cleanliness.
MULTIPLE ANSWERS

14. Explain the correct procedure for measuring the following ingredients:
- granulated (white) sugar - **SHAKE TO LEVEL OR LEVEL WITH A STRAIGHT-EDGE SPATULA**
 - flour - **CUT & LEVEL WITH SPATULA**
 - brown sugar - **PACK & LEVEL WITH SPATULA**
 - shortening - **RINSE CUP WITH WATER, PACK AND LEVEL WITH SPATULA**
15. Give the abbreviations for the following:
- dozen **DOZ.**
 - ounce **OZ.**
 - pound **LB.**
 - gallon **GAL.**
 - cup **C.**
 - pint **PT.**
16. What do the following abbreviations mean?
- tblsp. **TABLESPOON**
 - t. **TEASPOON**
 - hr. **HOUR**
 - min. **MINUTE**
 - T. **TABLESPOON**
 - qt. **QUART**
17. Give the equivalents.
- 3 teaspoons = **1** tablespoon(s)
 - 16 tablespoons = **1** cup(s)
 - 4 cups = **2** pint(s)
 - 8 quarts = **2** 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.

DOUBLED

3 CUPS

1 1/3 CUPS

4 1/2 CUPS

2/3 CUP

2 Tsp.

1/4 CUP

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

HALVED

3/4 CUP

1/3 CUP

1 CUP + 2 TBSP

2 TBSP + 2 tsp

1/2 tsp.

1 tbsp.

III. **MATCHING**

A. Match the equipment terms with their uses.

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

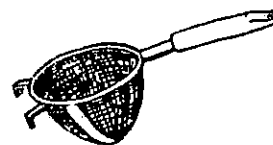
B. Match the following cooking terms with their definitions.

- | | | | |
|-------------|----------|----|---------------------------------------|
| <u>B</u> 1. | fold in | a. | to mix shortening and flour |
| <u>C</u> 2. | marinate | b. | to combine gently |
| <u>D</u> 3. | mince | c. | to soak in acid/oil mixture |
| <u>G</u> 4. | scald | d. | to cut into smallest pieces |
| <u>F</u> 5. | sauté | e. | to beat rapidly to incorporate air |
| <u>E</u> 6. | whip | f. | to cook food in a small amount of oil |
| <u>H</u> 7. | cream | g. | to heat to simmering point |
| <u>A</u> 8. | cut in | h. | to beat until soft, creamy and smooth |

IDENTIFICATION

1. Name: SIEVE

Use(s): To separate solids from liquids



2. Name: TURNER

Use(s): To turn hotcakes, fried eggs, etc.



3. Name: LIQUID MEASURING CUP

Use(s): To measure liquids



4. Name: PEELER

Use(s): To remove skin from fruits and vegetables



5. Name: SLOTTED SPOON

Use(s): To strain liquids from foods



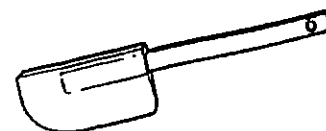
6. Name: COOLING RACKS

Use(s): To cook baked goods such as cakes, etc.



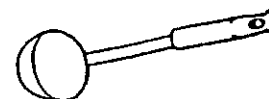
7. Name: RUBBER SCRAPER

Use(s): To clean out bowls, pans, etc.



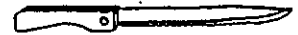
8. Name: LADLE

Use(s): To measure and serve food



9. Name: BUTCHER KNIFE

Use(s): To cut meat and large food items



10. Name: PARING KNIFE

Use(s): To peel and cut small food items



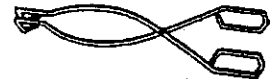
11. Name: METAL SPATULA

Use(s): To lift cooked food items such as cake



12. Name: TONGS

Use(s): For handling hot food items



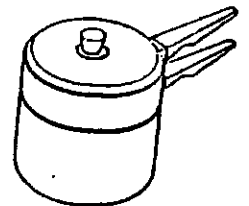
13. Name: DRY MEASURE CUPS

Use(s): To measure dry ingredients like flour



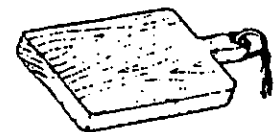
14. Name: DOUBLE BOILER

Use(s): To cook foods like sauces that burn easily



15. Name: CUTTING BOARD

Use(s): To slice and cut bread and vegetables



16. Name: FRYING PAN

Use(s): To cook food items on top of the range

