

LAB MANAGEMENT/COOKING BASIC TEST

KEY

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 **ANSWERS WILL VARY**
REFER TO CURRICULUM CONTENT IN THIS SECTION
- b. Cuts
- c. Burns
- d. Poisoning
- e. Electric Shock

5. Write the solution to each equivalent. (2 points each) **KEY cont.**
- | | | |
|---------------|----|---|
| <u>16 T.</u> | a. | How many tablespoons are in one cup? |
| <u>3 t.</u> | b. | How many teaspoons are in a tablespoon? |
| <u>4 T.</u> | c. | 1/4 cup equals how many tablespoons? |
| <u>8 oz.</u> | d. | How many ounces are in 1/2 pound? |
| <u>8 pts.</u> | e. | How many pints are in a gallon? |
6. Identify five things that could prevent food poisoning. (2 pts. each)
- a.
- b. ANSWERS WILL VARY
SEE CURRICULUM CONTENT
- c.
- d.
- e.
7. Briefly describe the procedure when measuring each ingredient. (3 points each)
- a. Flour
- SIFT OR LOOSEN FLOUR WITH A FORK
SPOON INTO DRY MEASURING CUP
DO NOT SHAKE - LEVEL OFF
- b. Water
- USE LIQUID MEASURING CUP
FILL TO QUANTITY LINE
LOOK AT WATER LEVEL AT EYE LEVEL
- c. Shortening (explain **2** methods)
1. PACK INTO A DRY MEASURE CUP AND LEVEL OFF - REMOVE WITH SPATULA TO BE SURE OF GETTING ALL THE SHORTENING OUT
2. FILL LARGE LIQUID MEASURING CUP WITH WATER. SPOON IN SHORTENING UNTIL WATER RISES THE REQUIRED AMOUNT
8. Write out the word or words each symbol or abbreviation stands for. (1/2 point each)

KEY cont.

lb. POUND

oz. OUNCE

c. CUP

F. FAHRENHEIT DEGREES

Tbsp. TABLESPOON

pt. PINT

gal. GALLON

tsp. TEASPOON

qt. QUART

T. TABLESPOON

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