

Revision and Consolidation. Cooking.

Task: Practice, please. ↓↓↓

1. This tomato _____ tastes really good. You have to give me your recipe.
 A bone B flour C soup

2. You can't make a cake without _____. It's one of the basic ingredients.
 A flour B roast C garnish

3. So far, Spanish _____ is my favourite. I especially like quesadillas.
 A cuisine B kitchen C banquet

4. ... _____ the meat for thirty minutes until it's tender and golden.
 A Extract B Roast C Reduce

5. A _____ is a thick soup that contains pieces of meat, vegetables, or both.
 A garnish B yeast C stew

6. The toadstool is not..... You could have died if you had eaten it. Be careful next time!
 A culinary B tossed C edible

7. My grandma makes bread every two days. That's why she buys so much _____.
 A yeast B rack C puree

8. You must _____ the oven before cooking pastry in it, because pastry might bake unevenly if put in a cold oven.
 A preheat B sanitize C fry

9. The muffins on the.....at the baker's looked mouth-watering and I couldn't resist buying one.

A display

B stew

C lard

10. Could you pour some_____on those potatoes? It will add taste to them.

A base

B cornstarch

C gravy

11. All kitchen personnel are supposed to wear_____at work.

A mother sauce

B flame broilers

C hair nets

12. I learnt how to make real Danish pastry during my_____. I've gained some experience and my baked goods have never been better.

A raw inventory

B externship

C quantity discount

13. Natural milk's_____is very short.

A safety factor

B shelf life

C rotisserie

14. The healthiest vegetables are those cooked in a_____.

A steamer

B roux

C flattop

15. The salad itself tasted bland, so I added a little_____.

A flour

B dressing

C excess

16. If you notice that water has evaporated from the pot,_____the oysters with a little more of it.

A baste

B stew

C brown

17. Could you check the_____of the cream soup? I think it's a little too thick.

A clarification

B braising liquid

C consistency

18. Do you want to try the salad? I'm sure you've never eaten anything like this. Its _____consists of tropical fruits.

A apprentice

B body

C agitation

19. Why don't we go to another restaurant? I used to be a(n) _____ here and, as I recall, they are not very strict with sanitation.

A apprentice

B arrangement

C banquet

20. A butcher needs a cleaver to detach meat from _____.

A bones

B bleach

C stew

21. A(n) _____ is a very handy appliance for quick, even broiling. It prevents meat from being burnt or undercooked.

A specialization

B espagnole

C salamander

22. Baking powder and _____ have similar use – they're both leavening agents.

A chowder

B bouillon

C baking soda

23. In our house, we typically stir fry chicken in a _____.

A rack

B wok

C gravy

24. Susan refused to eat my salad. She said she wasn't a rabbit to eat _____.

A chowder

B lettuce

C broth

25. On the display, there were muffins, cheesecakes, doughnuts and other _____.

A bouillons

B croutons

C baked goods

26. If you want to poach meat, you have to pour water, wine or some other _____ into the pot.

A liquid

B garnish

C gravy

27. _____ is often used as a salad dressing ingredient.

A Chowder

B Mayonnaise

C Bleach

POZDRAWIAM

