

Cooking Tutorial 1 - questions

1. Which of the following are important when preparing to cook?
 - a. where basic equipment is stored
 - b. where ingredients are stored
 - c. how to use the cooker safely
 - d. all of the above
2. Which part of the oven would you use to make a toasted sandwich:
 - a. hob
 - b. oven
 - c. timer
 - d. grill
3. When using the hob you should:
 - a. turn saucepan or frying pan handles away from the edge of the cooker
 - b. not use saucepans and frying pans at the same time
 - c. not use the grill
 - d. make sure saucepan or frying pan handles hang over the edge of the cooker
4. The safest technique for cutting with a knife is:
 - a. the ridge and claw method
 - b. the bridge and claw method
 - c. the bridge and crawl method
 - d. the bridge and crawl method
5. The safest way to peel vegetables is:
 - a. with a peeler towards you
 - b. with a peeler away from you
 - c. with a sharp knife
 - d. with a blunt knife
6. Which of the following is not correct?
 - a. boiling means that liquid is rapidly bubbling.
 - b. simmering means that liquid is gently bubbling.
 - c. boiling means that liquid is gently bubbling.
 - d. simmering means that liquid is barely bubbling.
7. Which of the following foods would not be grated?
 - a. cheese
 - b. carrot
 - c. bread
 - d. coffee
8. Which of the following is not a type of scales?
 - a. spring
 - b. gas
 - c. balance
 - d. digital
9. The main ingredients of an all-in-one cake are:
 - a. flour
 - b. eggs
 - c. sugar
 - d. lard
10. Which of the following would you not measure in a measuring jug?
 - a. fruit juice
 - b. flour
 - c. milk
 - d. water