

Cooking tutorial 2 – questions

1. What should you do before filling a kettle?
 - a. run the cold water tap for a while
 - b. switch it on
 - c. make sure it is not plugged in
 - d. pour any water in it away

2. To make sure a white sauce is smooth you need to:
 - a. put all the ingredients in the pan together
 - b. whisk it whilst it is heating
 - c. use a non-stick pan
 - d. simmer it for 5 minutes

3. When draining hot water from a pan what should you remember?
 - a. put the colander in the sink
 - b. pour the hot water away from you
 - c. pour slowly to prevent splashing
 - d. all of the above

4. Which of these dishes does not include a white sauce?
 - a. Mushroom and spinach curry
 - b. Moussaka
 - c. Lasagne
 - d. Macaroni cheese

5. Which of the following do you not need to make a white sauce?
 - a. measuring jug
 - b. measuring spoons
 - c. frying pan
 - d. whisk

6. Which of the following is not made by the rubbing in method:
 - a. pastry
 - b. bread
 - c. rock cakes
 - d. scones

7. What do you use for rubbing in?
 - a. thumbnails
 - b. palms of hands
 - c. back of hands
 - d. fingertips

8. In what direction should pastry be rolled out?
 - a. all directions
 - b. forwards
 - c. left to right
 - d. right to left

9. How much oil do you need to grease a baking tray?
 - a. lots to make double sure nothing sticks
 - b. very little
 - c. none
 - d. a couple of spoonfuls

10. What would you do if you were forming a dough and it was too sticky?
 - a. add more liquid
 - b. try to take some liquid out
 - c. add egg
 - d. add more flour