**Food Management Assessment: Secondary Level**

**Basic Cooking Terms Test: Item 30**

**Name: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**Date: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**Multiple Choice—Write the letter of the correct answer on the blank line below the question.**

**1. Boil**

A. Bubbles constantly rise to the surface

B. Coat with flour or bread crumbs

C. Cook by direct heat

\_\_\_\_\_

**2. Braise**

A. Broiling

B. Bake in a casserole

C. Browning, adding liquid, and then cooking

\_\_\_\_\_

**3. Broil**

A. Cook by direct heat

B. Liquefy by heat

C. Cook in a small amount of fat

\_\_\_\_\_

**4. Cream**

A. Soften sugar and fat using a spoon

B. Coat with a glaze

C. Add half and half

\_\_\_\_\_

**5. Deep fry/French fry**

A. Cook in a small amount of fat or oil

B. Cook in water

C. Cook food submerged in hot fat or oil

\_\_\_\_\_

**6. Grease**

A. Rub lightly with shortening or spray with pan spray

B. Do not use shortening

C. Cut into strips

\_\_\_\_\_

**7. Sauté**

A. Deep fat fry

B. Cook in liquid

C. Cook in a small amount of fat

\_\_\_\_\_

**8. Season**

A. Add salt, pepper, spices, and herbs

B. Add liquid

C. Add milk

\_\_\_\_\_

**9. Simmer**

A. Boil

B. Cook below boiling

C. Cook on high heat

\_\_\_\_\_

**10. Thicken**

A. Add flour, cornstarch, or tapioca to make mixture thick

B. Liquefy

C. Beat egg whites

\_\_\_\_\_