

B2

What are the main ingredients for making a pasta sauce?

Answer: _____

Name three different types of kitchen knives.

Answer: _____

What is the purpose of a whisk in cooking?

Answer: _____

What are the basic measurements for 1 cup of flour?

Answer: _____

What are the primary ingredients for making a pizza dough?

Answer: _____

What are the five main tastes that our tongues can detect?

Answer: _____

Name three different types of cooking methods.

Answer: _____

What is the main ingredient in a classic Caesar salad dressing?

Answer: _____

What are the necessary tools for baking a cake?

Answer: _____

What are the primary ingredients for making a chicken noodle soup?

Answer: _____

Answers

What are the main ingredients for making a pasta sauce?

Answer: tomatoes, garlic, onions

Name three different types of kitchen knives.

Answer: chef's knife, paring knife, bread knife

What is the purpose of a whisk in cooking?

Answer: to mix ingredients together and incorporate air

What are the basic measurements for 1 cup of flour?

Answer: 125 grams of flour

What are the primary ingredients for making a pizza dough?

Answer: flour, water, yeast, salt, sugar

What are the five main tastes that our tongues can detect?

Answer: sweet, salty, sour, bitter, umami

Name three different types of cooking methods.

Answer: grilling, boiling, sautéing

What is the main ingredient in a classic Caesar salad dressing?

Answer: anchovies

What are the necessary tools for baking a cake?

Answer: mixing bowl, measuring cups, whisk, spatula

What are the primary ingredients for making a chicken noodle soup?

Answer: chicken, noodles, vegetables, broth