

B2

What are some common kitchen utensils?

Answer: _____

What is the difference between baking and roasting?

Answer: _____

What are the main ingredients in a classic tomato sauce?

Answer: _____

What is the proper way to dice an onion?

Answer: _____

What are some common herbs and spices used in cooking?

Answer: _____

What is the purpose of marinating meat?

Answer: _____

What is the difference between sautéing and stir-frying?

Answer: _____

What are some popular cooking methods for seafood?

Answer: _____

What is the importance of mise en place in cooking?

Answer: _____

What are some basic knife skills every cook should know?

Answer: _____

Answers

What are some common kitchen utensils?

Answer: Common kitchen utensils include knives, cutting board, measuring cups, and spoons.

What is the difference between baking and roasting?

Answer: Baking is the method of cooking food using dry heat, while roasting is cooking with the u

What are the main ingredients in a classic tomato sauce?

Answer: Main ingredients in a classic tomato sauce are tomatoes, garlic, onions, and herbs.

What is the proper way to dice an onion?

Answer: The proper way to dice an onion is to slice off the ends, cut in half, peel off skin, make v

What are some common herbs and spices used in cooking?

Answer: Common herbs and spices used in cooking include basil, oregano, thyme, salt, and pep

What is the purpose of marinating meat?

Answer: Marinating meat helps to enhance the flavor and tenderness by allowing it to soak in a m

What is the difference between sautéing and stir-frying?

Answer: Sautéing is cooking food quickly in a small amount of oil, while stir-frying involves cookin

What are some popular cooking methods for seafood?

Answer: Popular cooking methods for seafood include grilling, steaming, and poaching.

What is the importance of mise en place in cooking?

Answer: Mise en place is important in cooking as it involves organizing and preparing all ingredie

What are some basic knife skills every cook should know?

Answer: Basic knife skills every cook should know include proper grip, slicing, dicing, and choppi