

B2

What is the main ingredient in a classic carbonara sauce?

Answer: _____

Name two types of flour commonly used in baking.

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What is the difference between baking soda and baking powder?

Answer: _____

What are the four main tastes detected by the human tongue?

Answer: _____

What is the purpose of marinating meat?

Answer: _____

Name three common herbs used in Italian cuisine.

Answer: _____

What is the process of clarifying butter?

Answer: _____

What is the recommended internal temperature for cooking chicken?

Answer: _____

What is the term for cutting food into small, uniform pieces?

Answer: _____

What is the function of yeast in bread baking?

Answer: _____

Answers

What is the main ingredient in a classic carbonara sauce?

Answer: Eggs, pancetta (or bacon), Parmesan cheese

Name two types of flour commonly used in baking.

Answer: All-purpose flour, bread flour

What is the difference between baking soda and baking powder?

Answer: Baking soda requires an acidic ingredient, while baking powder contains acid and a base.

What are the four main tastes detected by the human tongue?

Answer: Sweet, sour, salty, bitter

What is the purpose of marinating meat?

Answer: To tenderize and enhance flavor

Name three common herbs used in Italian cuisine.

Answer: Basil, oregano, parsley

What is the process of clarifying butter?

Answer: Melting butter and removing impurities

What is the recommended internal temperature for cooking chicken?

Answer: 165°F (74°C)

What is the term for cutting food into small, uniform pieces?

Answer: Dicing

What is the function of yeast in bread baking?

Answer: Yeast helps dough rise by producing carbon dioxide gas