

C1

What is the main ingredient in a classic French ratatouille?

Answer: _____

Name three types of pasta commonly used in Italian cuisine.

Answer: _____

What is the process of caramelizing sugar called?

Answer: _____

What is the purpose of adding baking powder to a cake batter?

Answer: _____

What is the difference between simmering and boiling?

Answer: _____

In baking, what does the term 'proofing' refer to?

Answer: _____

What is the main ingredient in a traditional Mexican guacamole?

Answer: _____

What is the key ingredient in a Caesar salad dressing?

Answer: _____

What are the two main components of a typical sushi roll?

Answer: _____

What is the purpose of marinating meat before cooking?

Answer: _____

Answers

What is the main ingredient in a classic French ratatouille?

Answer: Eggplant

Name three types of pasta commonly used in Italian cuisine.

Answer: Spaghetti, penne, fusilli

What is the process of caramelizing sugar called?

Answer: Caramelization

What is the purpose of adding baking powder to a cake batter?

Answer: To make the cake rise and become fluffy

What is the difference between simmering and boiling?

Answer: Simmering is gentle bubbling, boiling is rapid bubbling

In baking, what does the term 'proofing' refer to?

Answer: Allowing dough to rise before baking

What is the main ingredient in a traditional Mexican guacamole?

Answer: Avocado

What is the key ingredient in a Caesar salad dressing?

Answer: Anchovies

What are the two main components of a typical sushi roll?

Answer: Rice and fish

What is the purpose of marinating meat before cooking?

Answer: To enhance flavor and tenderize the meat