

# B1

What ingredients do you need to make a basic tomato sauce?

Answer: \_\_\_\_\_

How long should you roast a chicken in the oven?

Answer: \_\_\_\_\_

What is the difference between boiling and simmering?

Answer: \_\_\_\_\_

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

Answer: \_\_\_\_\_

What are the steps to properly cook pasta?

Answer: \_\_\_\_\_

What is the recommended internal temperature for cooked beef?

Answer: \_\_\_\_\_

What does it mean to sauté vegetables?

Answer: \_\_\_\_\_

How do you properly season a cast iron skillet?

Answer: \_\_\_\_\_

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

Answer: \_\_\_\_\_

What temperature should you preheat your oven to for baking?

Answer: \_\_\_\_\_

# Answers

What ingredients do you need to make a basic tomato sauce?

Answer: Tomatoes, garlic, onion, olive oil, herbs

How long should you roast a chicken in the oven?

Answer: Approximately 1.5 to 2 hours

What is the difference between boiling and simmering?

Answer: Boiling involves rapidly bubbling water, while simmering is a gentle bubbling

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

Answer: Anchovies

What are the steps to properly cook pasta?

Answer: Boil water, add salt, cook pasta until al dente, drain

What is the recommended internal temperature for cooked beef?

Answer: Medium-rare: 135°F (57°C)

What does it mean to sauté vegetables?

Answer: Cooking vegetables in a small amount of oil over high heat

How do you properly season a cast iron skillet?

Answer: Coat it with oil and bake it at a high temperature

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

Answer: To create a leavening effect and help the cake rise

What temperature should you preheat your oven to for baking?

Answer: Preheat to 350°F (175°C)