

## A2

What are the essential tools needed in a basic kitchen setup?

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

Name three commonly used cooking methods.

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

What is the difference between boiling and simmering?

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

What are some popular herbs and spices used in cooking?

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

What is the purpose of marinating meat?

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

What are some common types of pasta?

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

What is the correct order of the basic steps in baking a cake?

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

What are the main ingredients in a classic Caesar salad?

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

What is the process of caramelization?

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

What are some different ways to cook eggs?

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

# Answers

What are the essential tools needed in a basic kitchen setup?

Answer: knives, cutting board, pots and pans

Name three commonly used cooking methods.

Answer: boiling, sautéing, baking

What is the difference between boiling and simmering?

Answer: boiling involves the continuous bubbling and movement of liquid, simmering is a gentle b

What are some popular herbs and spices used in cooking?

Answer: garlic, salt, pepper

What is the purpose of marinating meat?

Answer: to tenderize the meat and infuse it with flavor

What are some common types of pasta?

Answer: spaghetti, penne, fettuccine

What is the correct order of the basic steps in baking a cake?

Answer: mix dry ingredients, cream butter and sugar, add eggs and vanilla, alternately add flour and

What are the main ingredients in a classic Caesar salad?

Answer: romaine lettuce, croutons, parmesan cheese

What is the process of caramelization?

Answer: the process of browning sugars through heat application

What are some different ways to cook eggs?

Answer: scrambled, fried, poached