

Preparing for Life and Career © 2013
Chapter 19: Getting Ready to Cook—Interactive Quiz Questions

- _____ 1. Physical, chemical, and biological are all examples of different types of _____, which are harmful substances in foods.
- A. bacteria
 - B. contaminants
 - C. foodborne illnesses
 - D. antibiotics
- _____ 2. The process of making conditions clean and healthy is called _____.
- A. bleaching
 - B. inspection
 - C. cross-contamination
 - D. sanitation
- _____ 3. In the temperature danger zone (between 40°F and 140°F), the number of bacteria _____ and so does the risk of foodborne illnesses.
- A. increases
 - B. decreases
 - C. remains the same
 - D. constantly changes
- _____ 4. A _____ is a kitchen utensil that shreds and shaves foods such as cheese, cabbage, and potatoes.
- A. grater
 - B. strainer
 - C. colander
 - D. sifter
- _____ 5. Items used to cook food in an oven are _____.
- A. cookware
 - B. bakeware
 - C. double boilers
 - D. skillets
- _____ 6. Electric skillets, toasters, and blenders are examples of _____ appliances.
- A. baking
 - B. traditional
 - C. large
 - D. small

Name _____ Date _____

- _____ 7. Ranges, microwaves, and refrigerators are all examples of _____ appliances.
- A. baking
 - B. traditional
 - C. large
 - D. small
- _____ 8. Superheating is caused when liquids are heated with a(n) _____.
- A. microwave
 - B. electric stovetop
 - C. gas stovetop
 - D. open fire
- _____ 9. A list of meal preparation tasks, who is assigned each task, the time each task should be performed, and the equipment and ingredients needed is called a work _____.
- A. plan
 - B. triangle
 - C. ethic
 - D. habit
- _____ 10. Accomplishing more than one task at a time is called _____.
- A. prioritizing
 - B. sanitation
 - C. disorganization
 - D. multitasking