

Adventures in Food and Nutrition! © 2012
Chapter 5: A Look at the Kitchen—Interactive Quiz Questions

- _____ 1. _____ ovens blast food with high-speed heated air to cook foods.
- A. Steam
 - B. Convection
 - C. Thermal
 - D. Impingement
- _____ 2. Which type of oven helps keep food moist?
- A. Steam.
 - B. Thermal.
 - C. Convection.
 - D. Impingement.
- _____ 3. _____ cooktops help conserve electricity because only the pot and food being cooked get hot.
- A. Thermal
 - B. Convection
 - C. Induction
 - D. Gas
- _____ 4. _____ ovens have a special coating on inner walls that causes spills to burn away during cooking.
- A. Steam
 - B. Thermal
 - C. Self-cleaning
 - D. Gas
- _____ 5. Chest freezers are the best choice when you have limited floor space.
- A. true
 - B. false
- _____ 6. Frost should be removed from freezer walls when it gets over _____ inch thick.
- A. $\frac{1}{4}$
 - B. $\frac{1}{2}$
 - C. $\frac{5}{8}$
 - D. $\frac{3}{4}$
- _____ 7. Mixing bowls, foil, and plastic wrap are stored in the _____ work center.
- A. clean-up
 - B. cooking and serving
 - C. planning and message
 - D. preparation and storage

- _____ 8. The _____ work center includes the sink, dishwasher, detergent, and sponges.
- A. cooking and serving
 - B. clean-up
 - C. eating
 - D. preparation and storage
- _____ 9. The _____ work center includes the range, oven, and wooden spoons.
- A. cooking and serving
 - B. planning and message
 - C. clean-up
 - D. preparation and storage
- _____ 10. The _____ center includes a counter or table where food is served.
- A. clean-up
 - B. preparation and storage
 - C. planning and message
 - D. eating