

Adventures in Food and Nutrition! © 2012
Chapter 7: The Cook's Tools—Interactive Quiz Questions

- _____ 1. Which small appliance can help you mix foods?
A. Electric skillet.
B. Coffeemaker.
C. Food processor.
D. Toaster oven.
- _____ 2. Which measuring equipment has pouring spouts?
A. Dry measuring cups.
B. Liquid measuring cups.
C. Measuring spoons.
D. All the above.
- _____ 3. _____ is the basic unit of volume in the metric system.
A. Cup
B. Liter
C. Gram
D. Ounce
- _____ 4. _____ is the basic unit of weight in the metric system.
A. Gram
B. Liter
C. Kilo
D. Milliliter
- _____ 5. Paring knives should be stored in the _____ center of the kitchen.
A. clean-up
B. preparation and storage
C. planning and message
D. cooking and serving
- _____ 6. A _____ knife has a serrated blade.
A. paring
B. boning
C. chef's
D. bread
- _____ 7. If you do *not* have a pastry blender, what could you use in its place?
A. Rubber spatula.
B. Whisk.
C. Two knives.
D. Rotary blender.

Name _____ Date _____

- _____ 8. It is best to store cookware and bakeware in the _____ center.
- A. clean-up work
 - B. message and planning
 - C. eating
 - D. preparation and storage
- _____ 9. Saucepans are used to cook foods _____.
- A. in thermal ovens
 - B. in microwave ovens
 - C. on cooktops
 - D. in steam ovens
- _____ 10. _____ tools should *not* be washed in a dishwasher.
- A. Wooden
 - B. Metal
 - C. Glass
 - D. Plastic