

**Guide to Good Food © 2015**

**Chapter 21: Salads, Casseroles, and Soups—Interactive Quiz Questions**

- \_\_\_\_\_ 1. Which of the following is *not* considered a protein salad?
- A. Chef salad.
  - B. Coleslaw.
  - C. Egg salad.
  - D. Ham salad.
- \_\_\_\_\_ 2. Which of the following contains an enzyme that will keep gelatin from setting?
- A. Apples.
  - B. Peaches.
  - C. Pears.
  - D. Pineapples.
- \_\_\_\_\_ 3. The basic type of salad dressing made by shaking together oil, vinegar, and seasonings is \_\_\_\_\_.
- A. cooked salad dressing
  - B. French dressing
  - C. mayonnaise
  - D. Thousand Island dressing
- \_\_\_\_\_ 4. Which of the following ingredients acts as an emulsifying agent in mayonnaise?
- A. Cornstarch.
  - B. Egg yolk.
  - C. Flour.
  - D. All the above.
- \_\_\_\_\_ 5. The foundation on which the main salad ingredients are placed is called the \_\_\_\_\_.
- A. base
  - B. body
  - C. dressing
  - D. garnish
- \_\_\_\_\_ 6. Which of the following is *not* one of the main ingredients in a casserole?
- A. Crumbs.
  - B. Protein food.
  - C. Sauce.
  - D. Vegetable.
- \_\_\_\_\_ 7. How can stocks be made more flavorful?
- A. Add large, whole bones to the stockpot.
  - B. Add vegetables, such as carrots and celery, to the stockpot.
  - C. Cook stock quickly over high heat.
  - D. Cut ingredients into large pieces.

Name \_\_\_\_\_ Date \_\_\_\_\_

- \_\_\_\_\_ 8. Stock must first be clarified for \_\_\_\_\_.
- A. brown stock
  - B. consommé
  - C. cream soup
  - D. white stock
- \_\_\_\_\_ 9. Which of the following is an herb?
- A. Basil.
  - B. Cinnamon.
  - C. Ginger.
  - D. Pepper.
- \_\_\_\_\_ 10. Which of the following seasonings would best complement the flavor of lamb?
- A. Cayenne.
  - B. Dill weed.
  - C. Mint.
  - D. Paprika.