

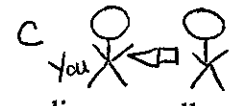
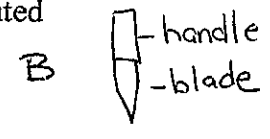
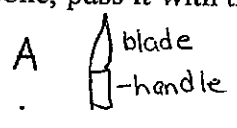
Baking + Pastry
Review for
Cooking Readiness
Exam

Name _____

Period (5)

COOKING READINESS TEST

1. Foods should not be left out longer than _____ hours.
 - a. Three
 - b. Five
 - c. Twenty-four
 - d. Two
2. Always use a _____ when cutting foods to protect your counters.
 - a. Knife
 - b. Cutting board
 - c. Peeler
 - d. Scissor
3. To take a hot pan out of the oven, use _____.
 - a. towel
 - b. cooling rack
 - c. oven mitts
 - d. wet rag
4. When passing a knife to someone, pass it with the handle pointed _____.
 - a. Down
 - b. Up
 - c. Toward the person
 - d. Toward yourself
5. When unplugging an electrical appliance, pull on the _____.
 - a. Cord
 - b. Plug
 - c. Handle
 - d. Wire
6. Salmonellae is typically found in the following foods:
 - a. Bread and eggs
 - b. Chicken and eggs
 - c. Fruits and vegetables
 - d. Milk and red meat



TRUE OR FALSE:

7. It is safe to eat foods out of cans that are bulging or dented.
8. Knives should be washed separately, never mixed in with other utensils in the sink.
9. Use water to stop a grease fire.
10. Plugging too many appliances into one outlet may cause a fire.

Write 10 Safety rules for the kitchen.

11.

12.

13.

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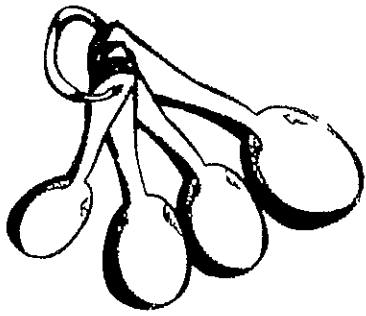
List the type of measuring tool you would use for the following ingredients:
(dry measuring cups, liquid measuring cup, measuring spoons)

- 21. 1 cup flour _____
- 22. ½ cup brown sugar _____
- 23. 1 T. water _____
- 24. 1 t. salt _____
- 25. 1 ½ cups oil _____

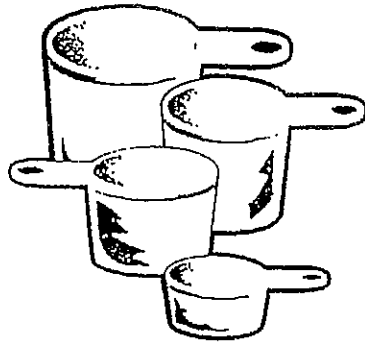
Cooking Terms:

- 26. Chill _____
- 27. Garnish _____
- 28. Blanch _____
- 29. Marinate _____
- 30. Cut in _____
- 31. Baste _____
- 32. Grate _____
- 33. Whip _____
- 34. Stir _____
- 35. Roll out _____

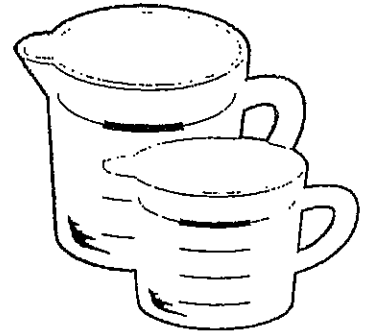
- A. to cook partially in boiling water
- B. to cool down
- C. to mix dry ingredients and fat (butter) together with pastry blender
- D. to decorate a food
- E. to shred cheese with a grater
- F. to put liquid on a food like BBQ sauce or teriyaki sauce
- G. to use a rolling pin to flatten dough
- H. to beat while adding air
- I. to mix two ingredients together with a wooden spoon
- J. to moisten foods



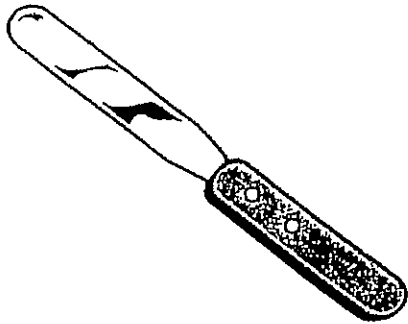
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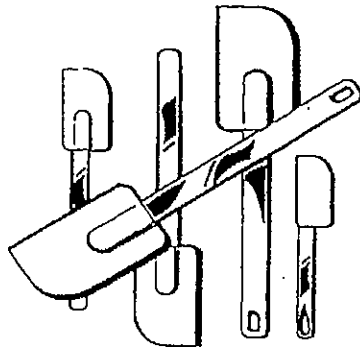
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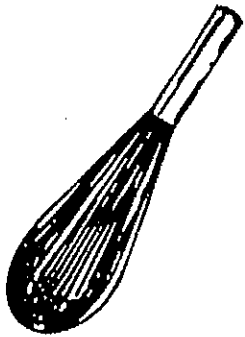
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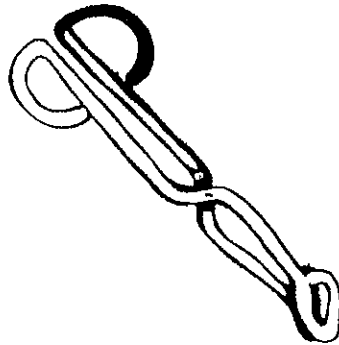
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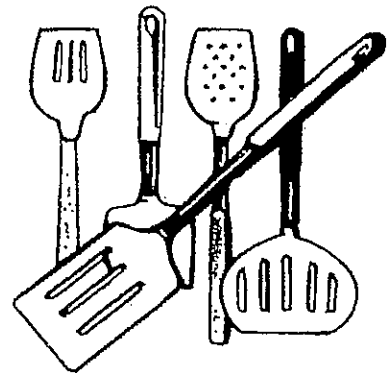
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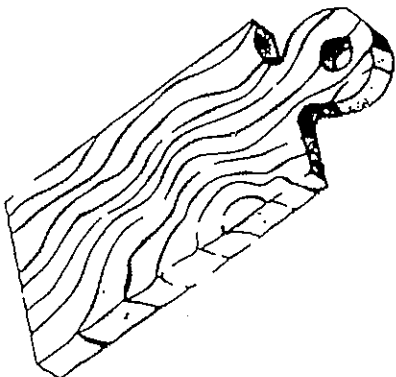
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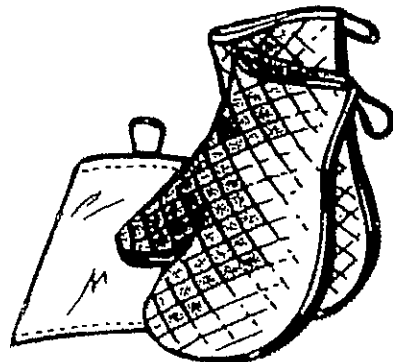
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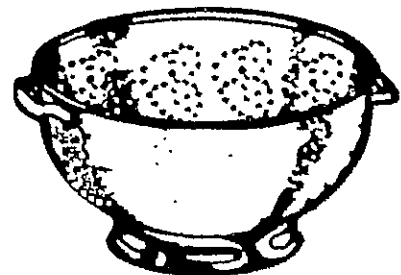
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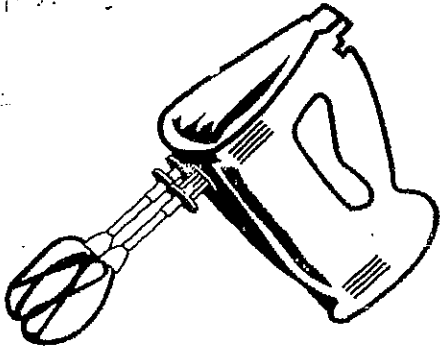
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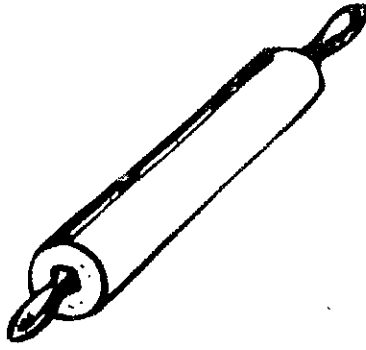
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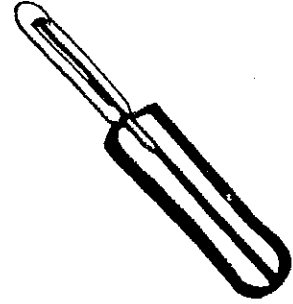
47 _____



48 _____



49 _____



50 _____

Abbreviations and Equipment:

51. What is one of the abbreviations for tablespoon? _____
52. What is one of the abbreviations for teaspoon? _____
53. 3 teaspoons is equivalent (equal) to _____ tablespoon(s)
54. 16 tablespoons is equivalent to _____ cup(s)
55. What is the abbreviation for pound? _____

Measuring Equipment

List the type of measuring tool you would use for the following ingredients:
(dry measuring cups, liquid measuring cup, measuring spoons)

1 cup flour _____

½ cup brown sugar _____

1 T. water _____

1 t. salt _____

1 ½ cups oil _____

Cooking Terms:

Garnish _____

Marinate _____

Grate _____

Whip _____

Roll out _____

- A. to decorate a food
- B. to shred cheese with a grater
- C. to put liquid on a food like BBQ sauce or teriyaki sauce
- D. to use a rolling pin to flatten dough
- E. to beat while adding air

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