

Section 26-2—Vegetables

Short Answer Directions: Read each question carefully. Write your answer(s) in the space provided. Reread your answers before turning in your paper. **(6 points each)**

1. What is a tuber?

2. On what criteria are vegetable grades based?

3. What storage conditions are best for starchy vegetables and vegetables in the onion family?

4. What are the two types of potatoes? Give an example of each.

5. What type of potato is ideal for baking and deep-frying?

6. What is wrong with potatoes that have green spots or green skin? What should you do with potatoes that have green spots or green skin?

7. What are the four market forms of potatoes?

8. What is “drained weight” in reference to canned vegetables?

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9. What is a mandoline and how is it used?

10. Why are dry heat cooking methods more nutritious when cooking vegetables?

11. Why are green vegetables cooked without a lid?

12. Why are red vegetables cooked with a lid?

13. What additional step is added to cooking red vegetables?

14. What are the advantages of blanching vegetables?

15. How does the canning of green vegetables affect product quality?

Workplace Challenge Directions: You have sweet potatoes that are starting to get soft at the ends. What are five ways you can prepare the sweet potatoes to avoid having to discard them? **(10 points total, 2 points each)**

- ◆ _____
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