

# quiz answers

## THE ANSWERS

Here's a look at the answers to our summer 2012 quiz. Did you get them all correct?

Did you read all the articles in this issue?  
Take the *Sizzle* Quiz to test your knowledge.



1. What famous person said, "Choose a job you like and you will never have to work a day in your life?"
  - a. **Confucius**
  - b. King Solomon
  - c. Jerry Springer
  - d. Oprah
2. In what type of cuisine do heirloom beans take center stage?
  - a. Spanish
  - b. Greek
  - c. **Vegetarian**
  - d. Classic American
3. Christmas lima beans are what color?
  - a. **White with maroon swirls and spots**
  - b. Green-and-red striped
  - c. Metallic silver
  - d. Black with white polka dots
4. According to Lynne Eddy, a foodservice manager is often the apprentice to what foodservice position?
  - a. Sous chef
  - b. **Foodservice director**
  - c. Executive chef
  - d. General manager
5. What does the organization Second Helpings rescue?
  - a. Orphans
  - b. **Wasted food**
  - c. Lost pets
  - d. Out-of-work chefs
6. In what famous American city did eggs Benedict first appear?
  - a. **New York**
  - b. Chicago
  - c. San Francisco
  - d. Miami
7. In classic eggs Benedict, what type of pork is used?
  - a. Hickory smoked bacon
  - b. Pork belly
  - c. Pig's ear
  - d. **Canadian bacon**
8. How long does it take to poach an egg sous vide style?
  - a. 16 hours
  - b. **1 hour**
  - c. 45 minutes
  - d. 15 minutes
9. Why was sous vide cooking not widely used until recently?
  - a. Sanitation concerns
  - b. Lack of understanding
  - c. Lack of affordable equipment
  - d. **All of the above**
10. When making Latin-style sous vide pork belly, what should be served with the dish to balance the rich fattiness?
  - a. **Piquant**
  - b. Applesauce
  - c. Sweet bell peppers
  - d. Goat cheese
11. What unique certification does the restaurant at Kent Career Technical Center, Grand Rapids, Mich., have?
  - a. Heart-check meal certification
  - b. Certified organic
  - c. **Certified Green Restaurant**
  - d. Gluten-free restaurant certification
12. What program does ACFEF offer for those in military foodservice?
  - a. AAS Degree in Commercial Food Service
  - b. Culinary Arts Program
  - c. Quality Program
  - d. **U.S. Army 92G Credentialing Apprenticeship Program**
13. According to Stefan Ryll, what food item is one of Germany's best-kept secrets?
  - a. Pretzels and mustard
  - b. **Chocolate**
  - c. Swiss cheese
  - d. Red velvet cake
14. What famous chef helped shape Ryan Poli's career?
  - a. **Thomas Keller**
  - b. Charlie Trotter
  - c. Emeril Lagasse
  - d. James Beard