

quiz answers

THE ANSWERS

Here's a look at the answers to our spring 2013 quiz. Did you get them all correct?

Did you read all the articles in the spring 2013 issue of *Sizzle*? The correct answers to the quiz for this issue are in bold.



1. When showing a prospective employer a digital version of your portfolio during an interview, which is the most impressive format?

- a. **Slide-show**
- b. Video
- c. Photoshopped photos
- d. Audio summary

2. Which famous words were inspired by pretzels?

- a. Twisted Sister
- b. Twist my arm
- a. **Tying the knot**
- b. Take it with a grain of salt

3. Why can pretzels easily make the leap to gourmet ingredient?

- a. They are inexpensive and plentiful
- a. **They are universally appealing**
- b. They add salt to a dish
- c. They are popular in traditional French cuisine

4. What is a primary consideration when developing menus for K-12 school foodservice?

- a. Allergies
- b. Appealing flavor
- a. **Nutrition**
- b. Pleasant appearance

5. What source do school foodservice chefs and cooks consult when looking for assistance in developing dishes?

- a. **Vendors**
- b. The government
- c. Quick-serve foodservice operators
- d. Betty Crocker cookbooks

6. According to the National Restaurant Association's "What's Hot in 2013" chef survey, what is the hottest trend?

- a. Small plates
- b. Gluten-free cuisine
- c. Southeast Asian cuisine
- a. **Locally sourced meats and seafood**

7. What type of individuals does Covenant House in New Orleans help?

- a. Alcoholics
- b. Unwed mothers
- a. **Runaway, abandoned and homeless youth**
- b. The poor

8. Historically, savory crêpes, called galettes, were made with what kind of flour?

- a. Wheat flour
- b. Multi-grain flour
- c. Cake flour
- a. **Buckwheat flour**

9. What term do the French use for the first crêpe that usually doesn't turn out well?

- a. **Dog crêpe**
- b. Dung patty
- c. Disastrous disc
- d. Doodly flop

10. What factor made focaccia bread widely used in religious ceremonies?

- a. Its balanced flavor
- b. Its untarnished reputation
- c. Its appeal to the masses
- a. **Its simplicity and pureness**

11. What kitchen equipment can help speed up the focaccia-making process?

- a. Microwave
- b. Electric mixer
- a. **Proof box**
- b. Convection oven

12. What percentage of the available land on the tropical island of Guam is used for farming?

- a. Nearly 90 percent
- a. **Less than 20 percent**
- b. Exactly half
- c. Some 40 percent

13. What style of cooking is the most popular on Guam?

- a. Clay pot cooking
- b. Fusion
- a. **Barbecue**
- b. Smoking

14. How many cookbooks has Rick Tramonto written?

- a. Three
- a. **Seven**
- b. Nine
- c. Twelve

15. Rick Tramonto says he learned that being a chef means getting to know what?

- a. All varieties of fruits and vegetables
- b. Local vendors
- c. The competition
- a. **Math and business**