

CONTINUING-EDUCATION QUIZ

February 2010

As you read through this month's issue of *The National Culinary Review*, simply print out a copy of this quiz and answer the questions appropriately to test your knowledge. In order to earn continuing education hours (CEHs) from the American Culinary Federation (ACF), the test must be completed online through the ACF Foundation eCulinary Professional Development Institute (<http://www.acfcchefs.org/eculinary>). The cost for taking the quiz online is \$20, plus tax (based on your state of residence). Seventy-five-percent accuracy is required to earn four hours of continuing-education credits toward professional certification.

- 1. According to the article Start Fresh, which type of fish is considered "obscure and underutilized?"**
 - a) sheepshead
 - b) porgy
 - c) triggerfish
 - d) all the above
- 2. Which companies formed a partnership to educate chefs and students through an interactive online seafood training program and resource center?**
 - a) Chefs Collaborative and Chicago's Shedd Aquarium
 - b) Fortune Fish Company and Blue Bay Institute
 - c) Chefs Collaborative and Blue Ocean Institute
 - d) Monterey Bay Aquarium and Charleston Technical College
- 3. What event is attributed to an invasion of lionfish in the waters off the East Coast?**
 - a) natural migration
 - b) hurricane
 - c) black market
 - d) typhoon
- 4. How do entertainment producers find competitors?**
 - a) internet
 - b) referrals
 - c) magazines
 - d) all the above
- 5. What was the first cocktail invented in America?**
 - a) gimlet
 - b) Sazerac
 - c) martini
 - d) Pisco Punch
- 6. Which drink was named the official cocktail of 2009 at the Tales of the Cocktail competition?**
 - a) Creole Julep
 - b) Vermillion
 - c) Louisiana 75
 - d) Creole Bloody Mary
- 7. In the article One-Hit Wonders, what was the economic impact of the 2008 Democratic National Convention on Denver?**
 - a) \$160 million
 - b) \$200 million
 - c) \$266 million
 - d) \$300 million
- 8. What was the primary benefactor of the 2008 Democratic National Convention?**
 - a) hotels
 - b) restaurants
 - c) related services
 - d) all the above
- 9. What one-time event was not mentioned in the One-Hit Wonders article?**
 - a) Quebec City's 400-year anniversary
 - b) Iowa caucuses
 - c) Beijing Summer Olympics
 - d) 2010 Super Bowl
- 10. What characteristic of rice would someone with celiac disease appreciate?**
 - a) gluten-free starch
 - b) buttery flavor
 - c) low-calorie
 - d) creamy texture
- 11. What ingredient gives the "Yukon Gold" pizza its name?**
 - a) caramelized onions
 - b) blue cheese
 - c) potatoes
 - d) sunny-side-up egg
- 12. What temperature range is recommended to cook pizza in a wood-burning oven?**
 - a) 375° - 500°
 - b) 450° - 550°
 - c) 500° - 650°
 - d) 650° - 750°
- 13. What pointer is offered in the article Simply Stuffed to avoid mushroom mishaps?**
 - a) stuffed mushrooms are all about the stuffing
 - b) use traditional stuffing to ensure customer satisfaction
 - c) stuffing should support and enhance flavor of mushroom
 - d) variety in mushroom size is encouraged
- 14. Xagave, a natural sweetener, is derived from which plant?**
 - a) stevia
 - b) sucanat
 - c) agave Nectar
 - d) sorghum
- 15. Which cobbler variation is made of baked pudding and layers of sugared and spiced fruit?**
 - a) pandowdy
 - b) crisp
 - c) buckle
 - d) betty
- 16. What topping is used when making a buckle?**
 - a) cookie
 - b) cake batter
 - c) biscuit batter
 - d) buttered breadcrumbs
- 17. Which technique does mixologist Adam Seger use when adding fruit to create a Caitiruva?**
 - a) reduction
 - b) zesting
 - c) muddling
 - d) purée
- 18. What certifications are graduates of ACFEF accredited programs eligible for when they complete their studies?**
 - a) CC® and CPC®
 - b) CSC™ and CWPC®
 - c) CCC®
 - d) CEC®
- 19. Which food is most popular at the Indianapolis Motor Speedway?**
 - a) smoked turkey leg
 - b) pork tenderloin sandwich
 - c) traditional hamburger
 - d) cheese steak
- 20. What is the biggest challenge for caterers at the Indianapolis Motor Speedway?**
 - a) maintaining the quality of food during transport
 - b) serving the 0.5 million attendees
 - c) developing creative menus
 - d) competing with concession-stand sales