Continuing-Education Quiz
February 2015

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.acfchefs.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. What country supplies fresh fruit, including blueberries and grapes, in the winter season?
   a. France
   b. Norway
   c. Croatia
   d. Chile

2. What spice is on Winter Fancy Food Show’s Top 5 Food Trends?
   a. Turmeric
   b. Ginger
   c. Coriander
   d. Curry

3. What organization did The Culinary Institute of America partner with to explore the intersection of 3D food and artisan culinary methods?
   a. Natural Machines
   b. 3D Systems
   c. Choc Edge
   d. Structur3D

4. According to Galen Sampson, who started the farm-to-fork movement in Baltimore?
   a. John Rosado
   b. John Crawford
   c. John Metz
   d. John Shields

5. What organization of urban farms in Baltimore helps urban farmers work with area chefs to provide the special produce items that chefs want?
   a. Farmers of Baltimore City
   b. Farm Alliance of Baltimore City
   c. Urban Farmers Unite in Baltimore City
   d. Urban Farm Coalition of Baltimore City

6. What Baltimore restaurant, with head bartender Chelsea Moran at the helm, has received Wine Spectator’s Award of Excellence for the past 10 years?
   a. Rusty Scupper
   b. Fleet Street Kitchen
   c. L.P. Steamers
   d. The Brewer’s Art

7. What Baltimore restaurant uses locally sourced, ethically raised and sustainable ingredients, and received the Best of Awards of Excellence from Wine Spectator in 2014?
   a. Rusty Scupper
   b. Fleet Street Kitchen
   c. L.P. Steamers
   d. The Brewer’s Art

8. What organization addresses various food-truck related issues with Baltimore County and the City of Baltimore?
   a. Maryland Mobile Food Vending Association
   b. Food-trucker’s Association of Maryland
   c. Maryland Food Truck Federation
   d. Mobile Food Vendors of Maryland

9. How many food truck vendors are listed on the Roaming Hunger website?
   a. 500
   b. 1,000
   c. 5,000
   d. 10,000

10. When did Baltimore’s Cress Street Market in the middle of historic Federal Hill open?
    a. 1846
    b. 1946
    c. 1996
    d. 2006

11. What two ingredients are featured in the Croque Madam at Waterfront Kitchen?
    a. Crabmeat and cream cheese
    b. Beets and béchamel sauce
    c. Trout roe and hollandaise sauce
    d. Crabmeat and béchamel sauce

12. What brunch cocktail at Gertrude’s at The Baltimore Museum of Art is made with pinot noir, elderflower liqueur, sparkling wine and juice chips?
    a. Mango Mimosa
    b. Saint Sangria
    c. Dirty Gertie
    d. Bloody Boh

13. What ingredient did Nancy Devine use that contributed to Baltimore’s crabcake rise to fame?
    a. Jumbo lump
    b. Asian crabmeat
    c. Panko breadcrumbs
    d. Graham crackers

14. What crab variety is Maryland known for?
    a. Stone crab
    b. Blue crab
    c. Rock crab
    d. Dungeness crab

15. What Baltimore diner was featured on Food Network’s “Diners, Drive-Ins and Dives” in 2008, “No Reservations” with Anthony Bourdain in 2009, and Travel Channel’s “Man Versus Food” in 2010?
    a. Top Ten American Bistro
    b. Miss Shirley’s Café
    c. Thames Street Oyster House
    d. Chaps Pit Beef

16. What is the signature product at Bergers Cookies in Baltimore?
    a. Chocolate fudge-topped cookie
    b. Oatmeal raisin cookie
    c. Ginger thin cookie
    d. Chocolate chip cookie

17. What vegetable group does Katie Boyts use in her sweets?
    a. Leafy vegetables
    b. Bulb vegetables
    c. Root vegetables
    d. Podded vegetables

18. What technique is used to brew National Bohemian beer?
    a. Czech-style lagering
    b. Bavarian-style lagering
    c. American-style lagering
    d. Dutch-style lagering

19. What year did National Brewing Company close?
    a. 1976
    b. 1986
    c. 1996
    d. 2006

20. What is on the inside of each Natty Boh bottle cap?
    a. Bottling date
    b. Motivational words
    c. Lucky numbers
    d. Rebus puzzle