1. According to Mintel, which of the following is not a trend set to impact the U.S. food and drink market in 2015?
   a. It’s a diet, not a lifestyle
   b. “Clean” is the new “green”
   c. Products as the professional
   d. Death of the middle ground

2. What type of cuisine will be featured at the 17th World of Flavor® International Conference and Festival, April 22-24, at The Culinary Institute of America at Greystone?
   a. Italian
   b. French
   c. Nordic
   d. Asian

3. What ingredient is highlighted in Southwind Farms’ Fingerlicious recipe contest for foodservice?
   a. Sweet potatoes
   b. Fingerling potatoes
   c. Baby carrots
   d. Summer squash

4. According to Tim Kast, what are the two biggest components of a gourmet burger?
   a. Meat and condiments
   b. Condiments and bun
   c. Meat and bun
   d. Meat and sides

5. According to Technomic, by what percentage did sales grow in the fast-casual restaurant segment from 2013 to 2014?
   a. 3 percent
   b. 5 percent
   c. 7 percent
   d. 10 percent

6. According to a report by Culinary Visions® Panel, what generation is more likely to visit fast casual restaurants?
   a. Seniors
   b. Millennials
   c. Generation X
   d. Baby boomers

7. According to Technomic, which of the following represents a way in which fast casual restaurants will continue to evolve?
   a. More community integration
   b. Greater indulgent food selection
   c. Increased seating arrangements
   d. Additional secret ingredients

8. Which of the following is not one of the eight strategies for success used by Dr. Jeff Brown and Dr. Mark Fenske?
   a. Self-awareness
   b. Memory
   c. Motion
   d. Adaptability

9. According to Technomic, which of the following is a major growth category for the foreseeable future?
   a. Asian
   b. Indian
   c. Mediterranean
   d. All of the above

10. According to a Forbes article, what area offers a place for growth with opportunities for restaurant ownership and employment?
    a. Suburbs
    b. Inner city
    c. Industrial parks
    d. Rural areas

11. What Indian term references assorted meat and seafood kebabs grilled in a traditional clay oven?
    a. Dosa
    b. Lasooni gobi
    c. Tandoori
    d. Gulab jamun

12. According to Zagat, what is the first most-common complaint among restaurant customers?
    a. Noise
    b. Service
    c. Food
    d. Lighting

13. According to Technomic, what percentage of consumers say they would order pork more often at restaurants if it were available?
    a. 6 percent
    b. 16 percent
    c. 26 percent
    d. 36 percent

14. What pork breed does Josh Laskay prefer to use because it is typically dark red, maintains moisture well and has good fat marbling throughout?
    a. Bantu
    b. Moura
    c. Mangalitsa
    d. Duroc

15. What pork breed does Marc Zimmerman use? It is prized for its lard.
    a. Bantu
    b. Moura
    c. Mangalitsa
    d. Duroc

16. What term do bakers use to refer to the inside of the bread?
    a. Mie
    b. Boule
    c. Croquant
    d. Farin

17. What item in addition to total fermentation time contributes to the flavors of bread crust?
    a. Sugar
    b. Whole-grain flour
    c. Yeast
    d. Oil

18. What flavor does turmeric have?
    a. Sweet
    b. Sour
    c. Umami
    d. Bitter

19. Why is turmeric often added to traditional chicken soup from various countries?
    a. Flavor
    b. Texture
    c. Color
    d. Spiciness

20. What country’s most popular dry white wine, grüner veltliner, is valued for its ability to pair with difficult foods?
    a. Austria
    b. Germany
    c. Switzerland
    d. Hungary