

# CONTINUING-EDUCATION QUIZ

July/August 2016

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 \$25, 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 is the original name of the Culinary Institute of America?**
  - a. Connecticut Restaurant Institute
  - b. New Haven Restaurant Institute
  - c. Northeast Culinary Institute
  - d. America's Culinary Institute
- 2. What is the theme for this year's "Farm to Table Experience" event in New Orleans, August 18-20?**
  - a. Cook. Craft. Create.
  - b. Simple Food, Healthy Eating
  - c. Food for Thought
  - d. See. Experience. Learn.
- 3. According to FONA's Trend Team, which of the following is *not* a breakfast trend?**
  - a. Slow and enjoyable
  - b. Breakfast anytime
  - c. Personal and personalizable
  - d. Ethnic breakfast offerings
- 4. What pizza style is Anthony Russo known for?**
  - a. Neapolitan-style
  - b. New York-style
  - c. Chicago thin-crust
  - d. Deep dish
- 5. What type of restaurant previously confined to the city's east side and immigrant neighborhoods has recently flourished citywide in NOLA?**
  - a. African
  - b. Spanish
  - c. Caribbean
  - d. Vietnamese
- 6. According to Pearson Keyes, which of the following is not an element needed to create a total guest experience?**
  - a. Guest reception
  - b. Service timelines
  - c. Independent service staff
  - d. Food and beverage production
- 7. According to Uriah Blum, who is responsible for carrying out policies on a day-to-day basis?**
  - a. Reservations management
  - b. Dining management
  - c. Restaurant owner
  - d. Restaurant manager
- 8. According to Karin McKenna, what angle is ideal for showing what the dish looks like, including texture?**
  - a. 30- to 45-degree angle
  - b. 45-degree angle
  - c. 45- to 60-degree angle
  - d. 90-degree angle
- 9. According to a 2014 article on westword.com, what restaurant is the most Instagrammed restaurant in Denver?**
  - a. Patina Restaurant Group
  - b. Vitality Bowls
  - c. Punch Bowl Social
  - d. Presidio Social
- 10. What is Rayme Rossello's main challenge in running her own restaurant?**
  - a. Customers
  - b. Staff
  - c. Cash flow
  - d. Paperwork
- 11. What vegetable classification does jicama belong to?**
  - a. Stem
  - b. Tuber
  - c. Leaf
  - d. Flower
- 12. What flavor profile does jicama have?**
  - a. Bitter
  - b. Salty
  - c. Sour
  - d. Sweet
- 13. What term describes crispy Sicilian rice balls?**
  - a. Papas Bravas
  - b. Empanadas
  - c. Croquettes
  - d. Arancini
- 14. According to a Chicago-based Datassential menu trends study, what percentage of lamb entrees on fine-dining menus are racks?**
  - a. 10 percent
  - b. 20 percent
  - c. 30 percent
  - d. 40 percent
- 15. According to Mark DeNittis, what type of cooking method is best for the rack/rib-eye loin muscle?**
  - a. Dry heat cooking
  - b. Moist heat cooking
  - c. Combination cooking
- 16. According to Technomic's 2015 Dessert Consumer Trend Report, which of the following is *not* considered a fastest-growing brand mentioned in desserts?**
  - a. Guinness
  - b. Ghirardelli
  - c. Hershey
  - d. Nestle
- 17. What biscuit is made from two layers of chocolate malted biscuit separated by a light chocolate cream filling and coated in a thin layer of textured chocolate?**
  - a. Samoa
  - b. Tim Tam
  - c. Oreo Slam
  - d. Chocolate Crunch
- 18. Which of the following should be followed when foraging?**
  - a. Stick to locations where no pesticides have been used
  - b. Pick fruit, nuts or greens without asking for permission
  - c. Forage near high-traffic areas
  - d. Purchase flowers from the corner store
- 19. What item should not be foraged without an experienced guide as it can be difficult to tell which ones are safe to eat?**
  - a. Burdock
  - b. Spanish moss
  - c. Mushrooms
  - d. Sarsaparilla
- 20. What national nonprofit organization helps restaurants become more environmentally sustainable?**
  - a. Green Restaurant Association
  - b. EnviroRestaurant Association
  - c. Sustainable Restaurant Association
  - d. Eating Green Association