

CONTINUING-EDUCATION QUIZ

November 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. According to Technomic's Center of the Plate Trend Report in 2015, _____ of consumers would order pork more often at restaurants if it was available.
 - a. 29%
 - b. 25%
 - c. 20%
 - d. 22%
2. In a year of high supply and lower prices, menuing pork presents opportunities for operators to _____.
 - a. Grow their customer base
 - b. Grow their businesses profitably
 - c. Grow their own herbs
 - d. Grow their restaurant size
3. To deliver what consumers say they want, restaurant R&D chefs are working on _____.
 - a. Calorie counts
 - b. Sugar reduction
 - c. The inclusion of more fruits, vegetables and whole grains
 - d. All of the above
4. Expanding better-for-you (BFY) side options is one of fast food's first attempts to please
 - a. Nutrition-conscious consumers
 - b. Kids who want fruit
 - c. Consumers asking for yogurt
 - d. All of the above
5. Chick-fil-a believes _____ present the next big opportunity for fast-food restaurants.
 - a. French fries
 - b. Milk
 - c. Side items
 - d. Ketchup
6. Foodini, a 3D printer produced by Natural Machines, Barcelona, Spain, uses fresh pastes placed in empty canisters, so dishes are both _____ and _____.
 - a. Natural and fresh
 - b. Easy and cheap
 - c. Tasty and sweet
 - d. Colorful and light
7. Natural Machines believes that in 10-15 years, 3D food printers will be a _____ kitchen appliance in both home and professional kitchens, similar to an oven or a microwave.
 - a. Common
 - b. Large
 - c. Small
 - d. Stainless steel
8. Determined to advance 3D printing in leaps and bounds, Columbia University students are developing a revolutionary _____ designed to use and cook edible pastes, powders, gels and liquids using computer-guided software and eight frozen food cartridges.
 - a. Beta printer
 - b. Prototype printer
 - c. Electronic printer
 - d. Plug-in printer
9. The 3D printing world assures us that 3D printing won't eliminate _____.
 - a. Chefs
 - b. Food
 - c. Prep cooks
 - d. Pastry chefs
10. At present, there are _____ types of plants used for food whose GMO forms have been approved for use in the U.S.
 - a. 25
 - b. 13
 - c. 10
 - d. 12
11. Corn is the largest crop in terms of GMO use and there are _____ types of genetically engineered corn are on the market.
 - a. 23
 - b. 33
 - c. 43
 - d. 53
12. One thing most _____ seem to agree on is this that foods using GMOs should be labeled as such.
 - a. Home cooks
 - b. Chefs
 - c. Grocery stores
 - d. Restaurants
13. Despite opposition, companies continue to work on genetically modifying not only plants but _____ and _____ to create desirable traits.
 - a. Livestock and fish
 - b. Meat and vegetables
 - c. Fruit and seeds
 - d. Bread and crackers
14. Interest in becoming a sommelier has _____ in recent years.
 - a. Decreased
 - b. Grown
 - c. Stalled
 - d. All of the above
15. The Court of Master Sommeliers and The Guild of Sommeliers are doing a good job of _____ wine.
 - a. Drinking
 - b. Promoting
 - c. Making
 - d. Banning
16. The increased popularity of sommelier as a career means that those in the field feel more of a need to become _____.
 - a. Certified
 - b. Educated
 - c. Popular
 - d. Interested
17. Two most popular certification programs in North America are The Court of Master Sommeliers and _____.
 - a. Grapes & Spirits
 - b. Wine & Spirit Education Trust
 - c. Alcohol Education Trust
 - d. Wine & Alcohol Trust
18. Pizza is big business, with _____ in annual sales in the U.S. alone.
 - a. \$38 billion
 - b. \$25 billion
 - c. \$30 billion
 - d. \$50 billion
19. For the fall and through the holidays, approximately _____ guests per day at The Hotel Hershey will be served in three restaurants and numerous banquet areas.
 - a. 500
 - b. 800
 - c. 600
 - d. 700
20. Craft brewers often source ingredients such as hops and barley from _____ growers.
 - a. Local
 - b. Regional
 - c. National
 - d. Global