

INGREDIENT of the MONTH

Ingredient of the Month Quiz

October 2024 - Truffle

After you read through this month's Ingredient of the Month, take this quiz to test your knowledge. In order to earn continuing education hours (CEHs) from the American Culinary Federation (ACF), the test must be completed through the ACF's Online Learning Center. Seventy-five percent accuracy is required to earn one hour of continuing education credits toward professional certification.

- 1. Which ancient civilization is credited with first savoring truffles as a food source?**
 - a. Romans
 - b. Greeks
 - c. Egyptians
 - d. Sumerians
- 2. What breakthrough in truffle cultivation occurred in the early 19th century?**
 - a. Introduced truffle hunting dogs
 - b. Discovered link between truffles and certain trees
 - c. Developed truffle seasoning techniques
 - d. Established the first truffle restaurant
- 3. Which bacteria are truffles said to be highly effective in fighting against?**
 - a. Streptococcus & Pseudomonas Aeruginosa
 - b. E. Coli & Pseudomonas Aeruginosa
 - c. Staphylococcus Aureus & Pseudomonas Aeruginosa
 - d. Bacillus & Staphylococcus Aureus
- 4. Which of the following most accurately describes the appearance of the Bianchetto truffle?**
 - a. Smooth, pale, and light-colored
 - b. Dark, almost black with a rough, warty surface
 - c. Can be black, brown, or white depending on species
 - d. Light colored with a smooth surface
- 5. How would you describe the aroma of the white truffle scientifically known as tuber magnatum pico?**
 - a. Sweet, nutty, or chocolate-like
 - b. Subtle and less intense
 - c. Intensely complex and earthy
 - d. Earthy and musky
- 6. When purchasing fresh truffles, they should be selected based on shape and size rather than flavor/aroma.**
 - a. True
 - b. False
- 7. What is the recommended temperature range for storing fresh truffles in the refrigerator?**
 - a. 35° - 38°F
 - b. 40° - 43°F
 - c. 44° - 47°F
 - d. 48° - 51°F
- 8. Black truffle varieties pair distinctly well with seafood dishes.**
 - a. True
 - b. False
- 9. What are truffle hunters commonly referred to as?**
 - a. Truffleologists
 - b. Truffleanados
 - c. Trufficulturists
 - d. Truffieres
- 10. The recipe for Tagliatelle with Taleggio and Black Truffle calls for a "knob" of butter. What is the approximate quantity of butter found in a knob?**
 - a. Approximately 1 tablespoon
 - b. Approximately 2 tablespoons
 - c. Approximately 3 tablespoons
 - d. Approximately 4 tablespoons

