Continuing-Education Quiz
January 2018

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 cheese was named World Champion Cheese 2017 at the 30th annual World Cheese Awards?
   a. Gold Hill
   b. Cornish Kern
   c. Little Hoamer
   d. Cremont

2. Which of the following is not a top 20 food trend according to NRA’s annual What’s Hot culinary forecast?
   a. Uncommon herbs
   b. Heritage breed meats
   c. Home-style ice-cream
   d. Vegetable carb substitutes

3. According to a study by Y-Pulse, adults rated the new school foodservice menu options higher than the kids.
   a. True
   b. False

4. According to Robert Thompson, what percentage of revenue do the games at Punch Bowl Social contribute?
   a. 8 percent
   b. 9 percent
   c. 10 percent
   d. 11 percent

5. According to Deena Marlette, which of the following is a best practice for operating a rentable bocce court outside the restaurant?
   a. Don’t close the space in the winter.
   b. Don’t allow those renting the space to bring their own games.
   c. Implement wait-list rules.
   d. Assign at least one server to take orders at the court.

6. According to the National Oceanic and Atmospheric Administration, what percentage of the seafood consumed in the U.S. is imported?
   a. 70 percent
   b. 80 percent
   c. 90 percent
   d. 100 percent

7. According to Datassential, by what percentage have bluefish mentions on menus increased?
   a. 70 percent
   b. 80 percent
   c. 90 percent
   d. 100 percent

8. According to Paul McVety, what type of skills do corporate recruiters want in culinarians?
   a. Management skills
   b. Communication skills
   c. Culinary skills
   d. Pastry skills

9. What Kurdish dish describes a shaped bread that blows up in the middle and is pinched at both ends?
   a. Samoon
   b. Dolma
   c. Kalana
   d. Nane-tire

10. What Kurdish soup is made with Swiss chard, zucchini and lemon?
    a. Tumia
    b. Tahdig
    c. Hamusta
    d. Kibbeh

11. What grain is used to make porridge that is eaten for breakfast or a light lunch throughout Africa and South Africa?
    a. Buckwheat
    b. Oatmeal
    c. Sorghum
    d. Grits

12. What term describes a traditional rice porridge eaten in China, Southeast Asia, Vietnam, Korea and Japan in various forms?
    a. Polenta
    b. Mazamorra
    c. Risotto
    d. Congee

13. What ingredient is featured as the main add-in in goto?
    a. Tofu
    b. Tripe
    c. Pork rinds
    d. Chinese sausage

14. Activated charcoal comes from burning certain kinds of wood and then oxidizing it.
    a. True
    b. False

15. According to Greg Biggers, what ingredient jumpstarts the fermentation time, shortens the cure time and adds a depth of flavor and richness to the vegetable?
    a. Sea Salt
    b. Whey
    c. Distilled water
    d. Cane sugar

16. What term describes cooked rice and/or soybeans that have been inoculated with a fermentation culture?
    a. Kefir
    b. Kimchi
    c. Koji
    d. Nukadoko

17. When assembling verrines, allow each layer to set in the refrigerator before adding the next layer.
    a. True
    b. False

18. When assembling verrines, which of the following should not go on the bottom layer?
    a. Chantilly
    b. Mousse
    c. Mascarpone
    d. Panna cotta

19. How many courses does Lionel Rodriguez present in his “Discovery” tasting menu?
    a. Three
    b. Five
    c. Seven
    d. Nine

20. What percentage of Swiss wine is exported?
    a. 1.5 percent
    b. 2.5 percent
    c. 3.5 percent
    d. 4.5 percent