

the quiz

THE ANSWERS

Here's a look at the answers to our spring 2018 quiz. Did you get them all correct?

Did you read all the articles in this issue?
Take the *Sizzle* Quiz to test your knowledge.



1. The protein, meat and roux in a classic veal blanquette are always browned until golden.
 - a. True
 - b. **False**
2. New, modern-day ciders are made from which apples?
 - a. Goldrush
 - b. Kingston Black
 - c. Northern Spy
 - d. **All of the above**
3. Ice ciders can only be labeled as such if they are made by freezing naturally outdoors.
 - a. **True**
 - b. False
4. What is miso?
 - a. A condiment used in India
 - b. A leavening agent
 - c. **A fermented soybean paste**
 - d. A type of gluten



5. Which type of ACF certification requires five years of culinary experience, plus the passing of a written and two-hour practical exam?
 - a. **Certified Sous Chef (CSC)**
 - b. Certified Master Chef (CMC)
 - c. Certified Executive Chef (CEC)
 - d. Certified Culinarian (CC)
6. What vegetable classification does rutabaga belong to?
 - a. Bulb
 - b. **Root**
 - c. Tuber
 - d. Stems
7. Where will the ACF's National Convention & Show be held in July?
 - a. Las Vegas, Nevada
 - b. Charlotte, North Carolina
 - c. Newport Beach, California
 - d. **New Orleans, Louisiana**



8. Which one of these tasks could be part of a research chef's job?
 - a. Develop a new food product from start to finish
 - b. Come up with dishes for chain restaurants using certain ingredients
 - c. Work with a local school district to incorporate more whole grains into a menu
 - d. **All of the above**
9. What type of fermentation is most commonly used for making sauerkraut, kimchi and yogurt?
 - a. **Lactic fermentation**
 - b. Acetic fermentation
 - c. Alcoholic fermentation
10. When breaking down a whole pig to get to the pork shoulder, what is the first part you want to remove?
 - a. The hock
 - b. **The trotter**
 - c. The Boston roast
 - d. The coppa