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