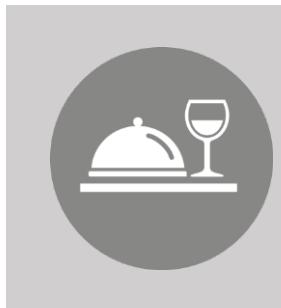


Demonstrate knowledge of culinary products, terms, and food preparation methods



Unit standard
18497

Version
9

Credits
8

Level
3

Edition
1

Part 3

Example answer

Name of grain: Rice (*short grain*).

Description: *Short grain rice has a higher starch content, making the rice sticky when cooked. The stickiness is good for making sushi.*

Dish: Sushi.

Question 37 : matching bread to its country of origin

- Mexico
- Italy
- Middle East
- China

a) Tortilla		
b) Ciabatta		
c) Focaccia		
d) Pita/Pitta		
e) Bao bun		

Question 38 : sorting bread into leavened and unleavened

Focaccia
Ciabatta
Bao bun
Tortilla
Pita/pitta

Leavened bread	
Unleavened bread	

Question 39 : matching bread to its shape

- Focaccia
- Ciabatta
- Pita/pitta
- Bao bun
- Tortilla

a) Oval or round shape with a hollow pocket inside.		
b) A fluffy roll.		
c) Round and thin.		
d) Flat with dimples from finger indentations.		
e) Roughly oval with large holes in the crumb.		

Question 40 : sorting bread into its uses.

- Tortilla
- Pita/Pitta
- Bao bun
- Ciabatta
- Focaccia

Filled for tacos and enchiladas	
Sandwiches	
Filled or dipped in sauces	
Filled with a sweet or savoury filling	

Question 41 : matching cheeses with their cheese type

- Blue
- Hard
- Soft white rind
- Semi-soft
- Natural rind
- Fresh

a) Camembert		
b) Gouda		
c) Rocamadour		
d) Cream cheese		
e) Stilton		
f) Cheddar		

Question 42 : sorting descriptions into the cheese type they match

- Wet texture, and may be creamy, grainy, stringy, or firm.
- Shaped in mould.
- Mould develops a furry white rind.
- Mould stops the inside of the cheese drying.
- Inside becomes buttery and runny as it ripens.
- Mild and sweet flavour when young but becomes savoury as it ages.
- Made from curds that have not been pressed or aged.
- Curds are salted and mixed.
- Has no rind.
- High moisture content. Usually bright white.
- Veins and pockets of mould throughout the curd.
- Mould is added near the start of the cheese making process.
- Never pressed.
- Needs air for mould to grow and spread. Pierced with rods when young to let air in.
- Pressed to remove moisture.
- Lightly pressed means a crumbly texture.
- More pressed means longer aging and more intense flavour.
- Can take months or years to mature.
- Become more intense, tangy, harder, and drier over time

Fresh cheese	
Soft white rind cheese	
Hard cheese	
Blue cheese	

Questions 43, 44, & 45: Dressings

Question 43: completing the description of vinaigrette and mayonnaise

Water

creamy

light

Oil

vinegar

egg yolks

thick

Two common dressings are vinaigrette and mayonnaise, which are emulsions (blends) of _____ and _____.

Vinaigrette is a _____ dressing containing _____.

Mayonnaise contains _____ and is _____ and _____.

Questions 44: describing **at least one** use for vinaigrette (dish name and ingredients)

Question 45: describing **at least one** use for mayonnaise (dish name and ingredients)

Questions 46, 47, 48, & 49: Cold sauces

Question 46 : sorting ingredients into romesco or skordalia

- Tomatoes
- Almonds, pine nuts, and/or hazelnuts
- Olive oil
- Almonds or walnuts Salt
- White bread or mashed potato
- Red peppers
- Paprika

Romesco	
Skordalia	

Question 47 : completing the description of romesco and skordalia uses

- **Skordalia**
- **Romesco**
- **seafood**
- **Boiled or fried vegetables**

Romesco and skordalia are both traditionally served with can also be
eaten as a dip. Skordalia is often served with other food such as

Questions 48 and 49: describing the key ingredients and common uses of the following cold sauces:

- salsa verde:
 - *Name of cold sauce:*
 - *Key ingredients:*
 - *Common use:*
- coulis:
 - *Name of cold sauce:*
 - *Key ingredients:*
 - *Common use:*
- pesto:
 - *Name of cold sauce:*
 - *Key ingredients:*
 - *Common use:*
- mint sauce:
 - *Name of cold sauce:*
 - *Key ingredients:*
 - *Common use:*
- aioli:
 - *Name of cold sauce:*
 - *Key ingredients:*
 - *Common use:*

Question 50: sorting ingredients into hollandaise or beurre blanc

Egg yolk

Salt and pepper

Vinegar

Shallots

Peppercorns

Wine

Lemon juice

Hollandaise	
Beurre blanc	

Question 51 : completing the description of hollandaise and beurre blanc uses

- eggs benedict
- seafood
- steamed vegetables
- Hollandaise

Hollandaise and beurre blanc can both be served with _____ and
is commonly served with poached egg, and the dish is known as _____.

Questions 52, 53, & 54: describing the key ingredients and common uses of the following hot sauces:

- béarnaise:

- *Name:*
- *Key ingredients:*
- *Common usage:*

- béchamel:

- *Name:*
- *Key ingredients:*
- *Common usage:*

- jus:
 - *Name:*
 - *Key ingredients:*
 - *Common usage:*
- jus lié:
 - *Name:*
 - *Key ingredients:*
 - *Common usage:*
- demi-glace:
 - *Name:*
 - *Key ingredients:*
 - *Common usage:*
- sabayon:
 - *Name:*
 - *Key ingredients:*
 - *Common usage:*

Question 55: matching descriptions with culinary terms

- Julienne
- Vol-au-vant
- Carpaccio

a) Round or oval puff pastry case with the centre half cut out. After baking, it is filled with a cooked savoury mixture and served as an appetiser.	<hr/>	<hr/>
b) Paper thin slices of raw beef fillet.	<hr/>	<hr/>
c) A vegetable cut of long, thin, match-stick strips.	<hr/>	<hr/>

Questions 56 & 57

- canapé:
 - *Name of culinary term:*
 - *Meaning:*
- compôte:
 - *Name of culinary term:*
 - *Meaning:*
- concasse:
 - *Name of culinary term:*
 - *Meaning:*
- crêpes:
 - *Name of culinary term:*
 - *Meaning:*
- croûton:
 - *Name of culinary term:*

- *Meaning:*
- Farce:
 - *Name of culinary term:*
 - *Meaning:*
- flan:
 - *Name of culinary term:*
 - *Meaning:*
- frappé:
 - *Name of culinary term:*
 - *Meaning:*
- hors d'oeuvre:
 - *Name of culinary term:*
 - *Meaning:*
- infusion:
 - *Name of culinary term:*
 - *Meaning:*
- petits fours:
 - *Name of culinary term:*
 - *Meaning:*
- pâté:
 - *Name of culinary term:*
 - *Meaning:*
- ragoût:
 - *Name of culinary term:*
 - *Meaning:*
- soufflé:
 - *Name of culinary term:*
 - *Meaning:*
- terrine:
 - *Name of culinary term:*
 - *Meaning:*