

1. Name and describe the three types of ovens. (6 marks)

2. How are saucepans and pots different? (1 mark)

3. What are the two types of measuring cups? (1 mark)

Equipment Review (15 marks)

4. _____ To separate solids and liquids such as seeds from fresh squeezed juice

5. _____ To remove the thin outer layer from vegetables or fruits

6. _____ To remove skin (pare), cut and slice vegetables

7. _____ Knife with a serrated or sawtooth edge

8. _____ To remove food from spoons or sides of bowls.

9. _____ To blend, whup and lightly beat ingredients faster than you can with a spoon

10. _____ To measure small amounts of liquids and dry ingredients

11. _____ To measure liquids

12. _____ To cut dried fruit and herbs

13. _____ To drain liquids from foods such as cooked pasta or washed fruit and vegetables

14. _____ To hold hot foods as it cools

15. _____ To add flour and other dry ingredients and to remove lumps.

16. _____ Used to measure dry and solid ingredients

17. _____ To cut fat into flour when making pastry and biscuit dough.

18. _____ To cut, slice and chop.

19. Fill in the Measurement Equivalents (11 marks)

Tsp	Tbsp	Cups	ml
¼ tsp			
			5ml
	1/2		7.5ml
			15
		½	
		1	
		4	

20. Describe how to measure brown sugar. (2 marks)

21. Define the chop cut (1 mark)

22. Define the cube cut (1 mark)

23. Define the dice cut (1 mark)

24. Define the mince cut (1 mark)