

CONTINUING-EDUCATION QUIZ

November/December 2011

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 \$20, 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 does chef Jose Garces use to marinate the Alaskan king fish in his most popular Peruvian ceviche?**
 - a) Lime, salt, and oregano
 - b) tart lime, sweet red onion, and cilantro
 - c) Lemon, lime, and sour orange
 - d) Tigers milk, and combination of lime and spices
- 2. Which most-recommended Chilean wine in Irelands's portfolio pairs well with lamb or beef?**
 - a) La Cumbre
 - b) Kai
 - c) Carmenere
 - d) Syrah Aconcagua
- 3. According to a survey by Techomic Inc, what percent of consumers prefer to dine at certified green restaurants?**
 - a) 79%
 - b) 35%
 - c) 6%
 - d) 94%
- 4. What does Chef Sawyer use to enhance his duck pasta dish of bucantini with duck -liver sauce?**
 - a) Balsamic vinegar
 - b) Chardonnay vinegar
 - c) Malt Vinegar
 - d) Rice Vinegar
- 5. The owner/chef of The Greenhouse Tavern, a self-described ingredient geek, turns wine, and beer and hard cider into?**
 - a) Malbec
 - b) Club soda
 - c) Marinades
 - d) Vinegar
- 6. Beside Haley Farms being a goat farm, they also produce and grow this?**
 - a) Fromage Blanc/ Edible Flowers
 - b) Ricotta/ Pound cake
 - c) Feta/ Wool
 - d) Breads/ Wine
- 7. What does Tucker Yoder of The Clifton Inn in Charlottesville Va. serve his veal sweetbreads with?**
 - a) walnuts
 - b) pistachios
 - c) pine nuts
 - d) almonds
- 8. What ratio combination did McCue use with his cooked risotto, wild rice and lentils that led to a well balanced base for his veggie burger?**
 - a) 2/3 ration
 - b) 1/3 ratio
 - c) 1/2 ration
 - d) 3/4 ration
- 9. According to Jodri Panisello at Fontainbleau, what two emerging trends can guests try without feeling guilty?**
 - a) Gelatin/ Cranberries
 - b) Chesse/ low-fat chocolate
 - c) Strawberries/dates
 - d) macaroons/lollipops
- 10. How many cups of black seedless halved California grapes are needed to yield 24 servings of Moroccan-seared pork tenderloin with Israeli couscous with toasted pine nuts and fresh red grapes?**
 - a) 1 1/2 cups
 - b) 1 cup
 - c) 3/4 cups
 - d) 1/2 cup
- 11. What taste does the Nor'easter, Belgium style ale that's aged in bourbon barrels carry?**
 - a) Almond
 - b) Hazelnut
 - c) Vanilla/coffee
 - d) Amoretto
- 12. This country yields a creamier and oilier avocado because of its soil and climate?**
 - a) Columbia
 - b) Chile
 - c) Peru
 - d) Costa Rica
- 13. These are designed to encourage coming together around a great meal with conversation and interaction among guests in the restaurant community?**
 - a) Round Tables
 - b) Smaller tables
 - c) Booths
 - d) Farm tables
- 14. What is essential to the process of making vinegar?**
 - a) Oxygen
 - b) Time
 - c) Temperature
 - d) Acetobacter aceti
- 15. Why is goat cheese used instead of cream cheese when making cheesecake according to Voltaggio?**
 - a) Texture
 - b) Character
 - c) Acidic
 - d) Sweeter
- 16. Fleming's have loyal guest who only come because they offer a great veal chop that is served with a side of ____ for the past 11 years?**
 - a) Bearnaise sauce
 - b) Veloute sauce
 - b) Cream mushroom sauce
 - c) Mustard cream sauce
- 17. The black bean burger at Disney's Old Port Royale binds together their veggie patty by using what?**
 - a) Eggs
 - b) Chickpea powder
 - c) Corn meal
 - d) Rice
- 18. Besides continuing to see salt and caramel in deserts, Chef Tim Nugent says this item is also turning up in deserts now?**
 - a) Edible Flowers
 - b) Bacon
 - c) Shaved Ice
 - d) None of the above
- 19. After you combine all of the ingredients when making Peanut Slaw, how long should it set before serving?**
 - a) 15 minutes
 - b) Serve immediately
 - c) 30 minutes
 - d) 20 minutes
- 20. According to the Brewers Association and retailing information service Symphony group data, seasonal beers constituted what percent of the total craft beer market?**
 - a) 16.5%
 - b) 8.5%
 - c) 15%
 - d) 5%