Intermediate Sample Quiz #2

a. Roasting

	b.	Sauteing	
	c.	Braising	
	d.	Steaming	
2.	More e	expensive items are at "eye-level" on the grocery store shelves.	
	a.	True	
	b.	False	
3.	You sho	ould buy fresh fruits and vegetables when they are in season to save more money.	
	a.	True	
	b.	False	
4.	Which	of the following nutrients is NOT a Macronutrient?	
	a.	Vitamin A	
	b.	Protein	
	C.	Fat	
	d.	Carbohydrates	
5.	Electro	lytes help the body do all of the following EXCEPT:	
	a.	Balance the amount of water in the body	
	b.	Help nerves, muscles, the heart, and brain function properly	
	c.	Move nutrients to cells	
	d.	Promote tissue growth and development	
6	The de	The deficiency of Vitamin K is:	
6.		a. Rickets	
	d.	NICKELS	

1. This method of cooking cooks food quickly in a small amount of oil in a pan over direct heat.

- 7. According to a 2,000 calorie diet, you need 5 ounces from the protein group each day.
 - a. True

b. Impairs blood clotting

c. Night blindnessd. Loss of energy

b. False

- 8. Leftovers should be reheated to what temperature?
 - a. 145 degrees F
 - b. 155 degrees F
 - c. 165 degrees F
 - d. 175 degrees F
- 9. Which of the following is NOT a safe way to thaw food?
 - a. On the countertop
 - b. In the refrigerator
 - c. In cold water
 - d. In the microwave
- 10. In baking, what is the function of flour in a recipe?
 - a. Provides framework or structure
 - b. Adds moisture
 - c. Provides tenderness
 - d. Acts as a leavening agent