

	Team:				
		Replace this cell with "Yes" or "No" to let us know if you used the internet.			
	Answer the questions as asked				
	Finding Inspiration				
		Name the following chefs, first and last name			
	1	Anthony Bourdain			
	2	Ben Ebbrell			
	3	Emeril Lagasse			
	4	Gordon Ramsay			
	5	Guy Fieri			
	6	Ina Garten			
	7	Julia Child			
	8	Marco Pierre White			
	9	Mary Berry			
	10	Matty Matheson			
	Warming Up				
		Organize these four foods by their minimum safe cooking temperature (F), going from highest to lowest.			
	11	Roasted Chicken			
	12	Quiche			
	13	Steak			
	14	Roasted Cauliflower			

		And what is the minimum safe holding temperature (F) after they've been cooked?	
	15	140F	
	Oh, Mama!		
		What are the five "mother sauces" developed by chef Marie-Antoine Carême, used as the basis for French cooking?	
	16	Béchamel*	
	17	Velouté*	
	18	Espagnole*	
	19	Hollandaise*	
	20	Tomato *	
		* Answers can be in any order	
	Taking Stock		
		Mirepoix is a combination of diced vegetables that are cooked in fat to create a base for soups, stews, and sauces. What three vegetables go into French mirepoix?	
	21	Onion*	
	22	Celery*	
	23	Carrot*	
		* Answers can be in any order	
		...And what three vegetables *always* go into the Spanish mirepoix, Sofrito?	
	24	Peppers*	
	25	Onion*	
	26	Garlic*	
		...And what is one of the two optional fourth vegetables?	
	27	(Either one) Tomato, Carrot	
		* Answers can be in any order	
		...And what three vegetables go into the American mirepoix, the Cajun Holy Trinity?	

	28	Green Bell Pepper*	
	29	Onion*	
	30	Celery*	
	* Answers can be in any order		
	Brassica Tacks		
		This is Brassica Oleracea, known commonly as Wild Cabbage. We've domesticated and selectively bred this plant through the centuries for many different purposes: terminal buds; lateral buds; stems; leaves; stems and flowers; and flower clusters. These genetic deviations have created 6 different vegetables commonly found in the produce section at any grocery store. Name 5 of them.	
	31-35	(Any five) Cabbage, Brussels Sprouts, Kohlrabi, Kale, Broccoli, Cauliflower	
	Sharpening Your Skills		
		Match the following knives with their names.	
	36	f	
	37	d	
	38	h	
	39	j	
	40	i	
	41	c	
	42	a	
	43	b	
	44	g	
	45	e	
	Gettin' Spicy		
		Match the following knives with their names. Name 5 spices that are present in each of the following spice blends.	

		Chinese Five Spice	
	46-50	(Any five) Star Anise, Cloves, Chinese Cinnamon, Sichuan Pepper, Fennel Seeds, Nutmeg, Ginger	
		Herbs de Provence	
	51-55	(Any five) Basil, Rosemary, Tarragon, Savory, Marjoram, Oregano, Bay Leaf	
		Italian Seasoning	
	56	Basil*	
	57	Oregano*	
	58	Rosemary*	
	59	Thyme*	
	60	Marjoram*	
		* Answers can be in any order	
		Garam Masala	
	61-65	(Any five) Cinnamon, Cloves, Cardamom, Cumin, Coriander, Black Pepper, Nutmeg, Mace, Bay Leaves, Fennel Seeds, and Black Cardamom	
		Ras El Hanout	
	66-70	(Any five) Cardamom, Clove, Cinnamon, Paprika, Coriander, Cumin, Nutmeg, Black Pepper, Turmeric	
	Inspect The Gadgets		
		Name each of the following kitchen gadgets.	
	71	Colander/Seive/Strainer	
	72	Garlic Press	
	73	Honing Rod/Honing Steel	
	74	Grater	
	75	Juicer	
	76	Masher	

	77	Peeler/Vegetable Peeler
	78	Salad Spinner
	79	Scale
	80	Knife Sharpener
	81	Sheers/Kithcen Sheers/Kitchen Scissors
	82	Spatula
	83	Immersion Blender
	84	Tongs
	85	Whisk
	A Lid for Every Pot	
		Describe each area or activity each kitchen position is realted to, given its title.
	86	Roast Chef**
	87	Sauce Chef**
	88	Pastry Chef**
	89	Soup Chef**
	90	Vegetable Chef**
	91	Butcher**
	92	Deli Chef**
	93	Grill Chef**
	94	Fish Chef**
	95	Baker**
		**Approximate answers are acceptable, use your best judgement
	Washing Up	
		Just a couple more questions, then you're set to cook!
	96	First In, First Out

	97	Mise En Place	
	98	The Danger Zone	
	99	Wash, Rinse, Sanitize	
	100	(Any two) Hat or hairnet, apron, gloves, beard net, removable sleeves	
	Yes, Chef!		
		Using the menu below, complete the following diner orders.	
	101	Two over-easy eggs, one hash brown patty, two sausage links, one coffee with cream.	
	102	One hamburger, one cheeseburger, two baked potatoes on the side, and two waters.	
	103	One hamburger no tomato, side of french fries, to go.	
	104	One rare steak, one side of onion rings, and one milk.	
	105	One hot dog with ketchup, one hot dog with mustard, two milkshakes, to go.	
	106	Two orders of pancakes, one with syrup, one order of waffles with syrup, two coffees with sugar and cream.	
	107	One well-done steak, one loaded potato, one seltzer.	
	108	One cheeseburger no lettuce, one side of onion rings, to go.	
	109	Three scrambled eggs, one breakfast hash, one black coffee.	
	110	One hot dog with sauerkraut and mustard, one side of fries, to go.	