Name:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Period:\_\_\_\_\_\_\_\_\_\_

**PROSTART CHAPTER ELEVEN**

1. Complete the following information on potatoes

|  |  |  |
| --- | --- | --- |
| Receiving/Selecting (682) | Storage (682) | Preparation (679-680) |
|  |  | Sweet Potatoes  Yams  Russets  Chef’s or All Purpose:  New Potatoes:  Yellow-fleshed |

2. What is solanine and what can you do about it? (683)

3. What is a single-stage technique? (683)

4. What is a multiple-stage technique? (683)

5. Why do you pierce a potato with a fork before baking? (685)

6. What are latkes? (687)

7. Define Legume and give a few examples. (692)

8. Complete the following information on Legumes

|  |  |  |
| --- | --- | --- |
| Receiving/Selecting (697) | Storage (697) | Preparation (698) |
|  |  |  |

9. Define grains and list a few examples (700-704)

10. Complete the following information on Grains

|  |  |  |
| --- | --- | --- |
| Receiving/Selecting (704) | Storage (704) | Preparation (705) |
|  |  |  |

11. What is pilaf? (705)

12. What is risotto? (707)

13. What are the two major differences between dry and fresh pasta? (715-716)

14. What is al dente? (715)

15. What are the 5 steps to cooking pasta? (717)

1.

2.

3.

4.

5.

16. How do you pair pasta with sauce? (718)

17. Define the following:

Spaetzle: (719)

Gnocchi (719)

List the methods for cooking these. Which is the most popular method? (719)

18. Exam Prep Questions

1. \_\_\_\_\_ 6. \_\_\_\_\_

2. \_\_\_\_\_ 7. \_\_\_\_\_

3. \_\_\_\_\_ 8. \_\_\_\_\_

4. \_\_\_\_\_ 9. \_\_\_\_\_

5. \_\_\_\_\_ 10. \_\_\_\_\_