



## Catering Question Sheet - EL1

1. What is it called when there are big bubbles in your saucepan?

- Simmering
- Boiling
- Bubbling

2. What is it called when there are small bubbles in your saucepan?

- Simmering
- Boiling
- Bubbling

3. How many stages of cleaning are there?

- 1
- 2
- 3

4. What colour cloth should you use to clean the kitchen?

- Green
- Blue
- Red

5. What colour board should you use to cut raw meat?

- Green
- Blue
- Red

6. What colour board should you use to cut vegetables?

- Yellow
- Blue
- Brown

7. How many stages of handwashing are there??

- 3
- 5
- 7

8. What is this chopping method called?

- Claw
- Bridge
- Cross chopping



9. What is this chopping method called?

- Claw
- Bridge
- Cross chopping



10. Which of these should you wear in the kitchen?

- Hairnet
- Apron
- Safety shoes
- All the above