



Catering Question Sheet - EL3

1. Why is it important to use colour coded equipment when cooking?

2. What colour board should you use when cutting raw chicken?

3. What should you always do before preparing food?

4. Name 2 dairy products?

5. Why is it important for meat to reach a certain temperature?

6. What colour board should you use to prepare carrots?

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

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

9. What is the method called when you combine butter and sugar?

10. What is the method called when you combine flour, butter and sugar using your fingertips?
