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

ProStart 2 – Chapter 11

1. France (696-699)

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| Cultural Influences:  Haute cuisine: |
| Regional ingredients, cooking methods and dishes:  Foie gras:  Poulet de Bresse:  Cassoulet:  Duck confit: |

2. Italy (699-703)

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| Cultural Influences: |
| Regional ingredients, cooking methods and dishes:  Bagna cauda:  Bistecca alla Fiorentina:  Saltimbocca alla Romana:  Vitello tonnato:  Pasta con le sarde: |

3. Spain (704-707)

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| Cultural Influences: |
| Regional ingredients, cooking methods and dishes:  Paella:  Gazpacho:  Escabeche: |

4. Morocco (711-714)

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| Cultural Influences:  Pastilla: |
| Regional ingredients, cooking methods and dishes:  La kama:  Tagines:  Couscoussiere:  Harira:  Couscous: |

5. Greece (715-718)

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| Cultural Influences: |
| Regional ingredients, cooking methods and dishes:  Moussaka:  Hummus:  Baklava: |

6. Tunisia (719-721)

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| Cultural Influences: |
| Regional ingredients, cooking methods and dishes:  Salade compose:  Chakchouka: |

7. Egypt (725-728)

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| Cultural Influences: |
| Regional ingredients, cooking methods and dishes:  Baba Ghanoush:  Shawarma:  Flatbreads: |

8. Iran (729-731)

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| Cultural Influences: |
| Regional ingredients, cooking methods and dishes:  Katteh:  Kebab: |

9. Saudi Arabia (732-733)

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| Cultural Influences: |
| Regional ingredients, cooking methods and dishes:  Baharat:  Kebab meshwi: |

10. Asia (738-742)

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| Cultural Influences: |
| Regional ingredients, cooking methods and dishes:  Mandarin:  Szechwan-Hunan:  Canton:  Red-cooking: |

11. Japan (743-746)

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| Cultural Influences: |
| Regional ingredients, cooking methods and dishes:  Soy products:  Sukiyaki:  Tofu: |

12. India(747-750)

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| Cultural Influences: |
| Regional ingredients, cooking methods and dishes:  Garam masala:  Tandoori: |

Test Review Questions (756)

1. What is haute cuisine?
2. Mild and bland food
3. Highly refined dishes
4. Hot and peppery food
5. Simple rustic cooking
6. What kind of flour is most frequently used in Italian cuisine?
7. Durham
8. Semolina
9. Bleached
10. All-purpose
11. What two words best characterize the flavor profile of Spanish cuisine?
12. Rich and mild
13. Simple and light
14. Hot and peppery
15. Earthy and complex
16. What starch is most commonly used in Moroccan cuisine?
17. Rice
18. Lentils
19. Potatoes
20. Coucous
21. What two ingredients are the most important flavoring agents in Greek cuisine?
22. Garlic and butter
23. Lemon and butter
24. Olive oil and lemon
25. Peppers and olive oil
26. *Ful medames* is the national dish of
27. China
28. Egypt
29. Tunisia
30. Saudia Arabia
31. What one word best describes Iranian cuisine?
32. Mild
33. Spicy
34. Complex
35. Balanced
36. What are the three steps involved in the three-step rice cooking method of Iran?
37. Boil, bake, rinse
38. Soak, boil, steam
39. Steam, bake, chill
40. Soak, sauté, bake
41. The Chinese cooking method of velveting involves doing what to meat?
42. Marinating it in soy sauce and ginger overnight
43. Chopping it up and frying it quickly on high heat
44. Coating it in cornstarch and egg white before frying
45. Marinating it in crushed garlic for one hour before roasting
46. What two words best describe the flavor profile of Indian cuisine?
47. Light and spicy
48. Mild and earthy
49. Simple and piquant
50. Complex and aromatic