

- 1) At what temperature should you steep tea at? *Around 190*
- 2) What type of tea to fermented? *black, Oolong*
- 3) Coffee should be brewed at what temperature? *195-205*
- 4) Raw Potatoes that have been peeled and then sliced, diced or shredded are called? *Hash Browns*
- 5) What is a soufflé? *Savory Egg Custard in a crust*
- 6) What is a quiché?
- 7) What are the different sizes of eggs? Which is the largest? - *Jumbo*
- 8) What cooking method is used to make eggs benedict?
- 9) What does pasteurized mean? *Poaching heated to 165 to kill destroy bacteria*
- 10) What is clarified butter? *The Removal of milk solid by heat*
- 11) What temp should refrigerated milk be stored? *41*
- 12) What is the minimal internal temperature that eggs should be cooked to? *145*
- 13) What are the best uses for frozen eggs? *Scrambled*
- 14) What are the 4 types of fried eggs? How long should they cook for on each side? *Sunny Side up, over easy, medium, hard*
- 15) How long should you cook a hard boiled egg for? *10 min*
- 16) What ingredients are in the mixture of French toast? *Milk and Eggs*
- 17) What part of the egg contains most of the Fat? *Yolk*
- 18) What is Hash? *mixture of chopped meats, potatoes and onion*

*Egg dish that uses Egg Whites*