**Food Service Occupations 2 NAME:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**Unit 5: Salad and Salad Dressings Review**

**Section 1: Match the salad with the correct category.**

1. Fruit
2. Vegetable
3. Leafy Green
4. Meat
5. Seafood

AB. Gelatin

AC. Pasta

1. Rotini salad
2. Caesar salad
3. Potato salad
4. Strawberry salad
5. Lobster salad
6. Chicken salad
7. Strawberry Jello

**Section 2: Pick the letter that best answers the question.**

1. The base of a salad
	1. Usually consists of salad greens (lettuce)
	2. Adds eye appeal and taste
	3. Is the main part of the salad, and the type determines which category it is in
	4. Is poured over or mixed into a salad
2. The body of a salad:
	1. Usually consists of salad greens (lettuce)
	2. Adds eye appeal and taste
	3. Is the main part of the salad, and the type determines which category it is in
	4. Is poured over or mixed into a salad
3. The dressing of a salad:
	1. Usually consists of salad greens (lettuce)
	2. Adds eye appeal and taste
	3. Is the main part of the salad, and the type determines which category it is in
	4. Is poured over or mixed into a salad
4. The garnish of a salad:
	1. Usually consists of salad greens (lettuce)
	2. Adds eye appeal and taste
	3. Is the main part of the salad, and the type determines which category it is in
	4. Is poured over or mixed into a salad