**Food Service Name:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**Ch. 6: Sauces & Gravies Review**

1. Identify the purpose for sauces and gravies.

 A. Flavor

 B. Moistness

 C. Appearance of food

 D. All the Above

2. Identify the correct statement when comparing sauces and gravies.

 A. Sauces always possess the same flavor of the food it accompanies.

 B. Sauces never possess the same flavor of the food it accompanies.

 C. Gravies always possess the flavor of the meat with which they are served.

 D. Gravies never possess the flavor of the meat.

3. Identify the correct statement about the proper use of sauces and gravies.

 A. The sauce or gravy should be a thin coating over the food.

 B. The sauce or gravy should be a thick coating over the food.

 C. Sauces and gravies should disguise the food it accompanies.

 D. Sauces and gravies should overpower the flavor of the food item.

4. Identify the sauces classifications.

 A. Warm Sauce

 B. Cold Sauce

 C. Dessert/Sweet Sauce

 D. All the Above

5. Leading sauces are also known by what other name?

 A. Dessert

 B. Cold

 C. Butter

 D. Mother

6. Identify the main reason behind leading sauces.

 A. Leading sauces serve as the main flavor.

 B. Leading sauces serve as the main texture for food.

 C. Leading sauces serve as the basis to make other sauces.

 D. None of the Above.

7. Identify the leading sauce that would be used to make a small sauce like marinara.

 A. Cream Sauce

 B. Velouté Sauce

 C. Hollandaise Sauce

 D. Tomato Sauce

8. How many leading sauces are there?

 A. 2

 B. 3

 C. 4

 D. 5

9. Identify the item that most warm sauces are made from.

 A. Flour

 B. Eggs

 C. Butter

 D. Stock

10. Identify the characteristic that does **NOT** represent a quality warm sauce.

 A. Lump-free in texture.

 B. Dull in color.

 C. Delicate flavor.

 D. Taste is smooth.

11. Identify the best thickening agent.

 A. Flour

 B. Roux

 C. Cornmeal

 D. Starch

12. A French roux is made by combining which two ingredients?

 A. Oil and flour

 B. Shortening and flour

 C. Butter and flour

 D. Grease and flour

13. Identify the correct roux preparation step*.*

 A. Always cook the roux the exact amount of time for all food.

 B. Always cook the roux longer for a white sauce.

 C. Always cook the roux shorter for a brown sauce.

 D. Always add a hot stock to the roux and stir constantly to remove lumps.

14. Identify the correct definition of a *whitewash.*

 A. A mixture of cold water or stock and poured into the boiling preparation.

 B. A mixture of flour and fat.

 C. A mixture of equal amounts of cornstarch and flour diluted in water.

 D. None of the Above.

15. Identify the correct definition of a *cornstarch.*

 A. A mixture of cold water or stock and poured into the boiling preparation.

 B. A mixture of flour and fat.

 C. A mixture of equal amounts of cornstarch and flour diluted in water.

 D. None of the Above.

16. Identify the correct statement when comparing cold sauces and a dressing*.*

A. Dressing is a thin liquid used to enhance the flavor of meats and vegetables.

 B. Dressing is a thickened liquid used to enhance the flavor of salads.

 C. Cold sauces are a thin liquid used to enhance the flavor of salads.

 D. Cold sauces are used to prepare a salad oil base.

17. Cold sauces are blended from any different foods, the most popular being which food item?

A. French dressing

 B. Cooked dressing

 C. Cream sauce

 D. Mayonnaise

18. Identify the benefits of using butter sauces in food dishes.

 A. Enhanced flavor.

 B. Increased moistness.

 C. Improved food presentation.

 D. All the Above.

19. Dessert sauces contain a high percentage of which ingredient?

 A. Starch

 B. Butter

 C. Sugar

 D. Salt

20. Identify the correct statement about using spices in sauce preparation.

 A. Always leave whole spices in the sauces.

 B. All spices should be worked into the roux or dissolved in a liquid.

 C. Spices should never overpower the other ingredients unless intended.

 D. All the Above.

21. Identify the benefit of using leeks or chives opposed to regular onions in sauces.

 A. Stronger onion flavor.

 B. Milder onion flavor.

C. Thicker texture.

 D. Improved presentation.

22. Identify how sour cream should be added to sauces.

 A. Stirred

 B. Folded

C. Whipped

 D. Beat

23. Identify the ingredients to make sauces richer and more flavorful.

 A. Egg whites and milk.

 B. Butter and cream.

C. Egg yolks and cream.

 D. Sour cream and butter.

24. Identify the ingredient used to hold sauces in order to avoid a crust formation.

 A. Butter

 B. Shortening

C. Cream

 D. Milk

25. Identify the proper ladle for serving sauces.

 A. 1 oz.

 B. 2 oz.

 C. 4 oz.

 D. B & C

26. The flavor and volume of gravy can be increased by supplementing with which type of leading sauce.

 A. Tomato

 B. Bechamel

C. Brown

 D. Velouté

27. Identify which seasoning is best for bringing out the natural flavors of gravies.

 A. Salt

 B. Pepper

 C. Garlic

 D. A & B

28. Identify the best thickening agent in gravies.

 A. Roux

 B. Flour

C. Cornstarch

 D. Cornmeal