✅ Roux, Mirepoix & Sauces Quiz · ANSWER KEY

Culinary 1 · Unit 7 · Level 2 (modified). 12 questions · 3 choices each · 1 point each.

Name: _____ Date: _____ Period: _____

Circle the best answer. You may have the questions read aloud.

1. 🧈 Equal parts fat and flour cooked together is a… Gen ed #13

A. Mirepoix | **B. Roux** | C. Julienne

2. 🥕 Onion, celery, and carrot together are called… Gen ed #14

A. Roux | B. Chiffonade | **C. Mirepoix**

3. 🍲 What does a roux do to a soup? From slides

A. Makes it thick | B. Makes it cold | C. Makes it sweet

4. 🟤 Which roux cooks the longest? From slides

A. White roux | B. Blond roux | **C. Brown roux**

5. ⚪ Which roux is used for béchamel (white sauce)? From slides

A. Brown roux | **B. White roux** | C. No roux

6. 🌽 Cornstarch mixed with cold water is a… From slides

A. Slurry | B. Roux | C. Glaze

7. 🥛 Béchamel is made with… From slides

A. Tomatoes | **B. Milk + white roux** | C. Brown stock

8. 🔴 Which mother sauce is red? From slides

A. Tomato | B. Béchamel | C. Hollandaise

9. 💛 Hollandaise is made with butter and… From slides

A. Flour | B. Tomatoes | **C. Egg yolk**

10. 🧀 Béchamel + cheese makes… From slides

A. Tomato sauce | **B. Cheese sauce** | C. Gravy

11. 🔥 Milk burns on the bottom of the pan. This is called… From slides

A. Kneading | B. Proofing | **C. Scorching**

12. 🥄 How do you keep milk from burning? From slides

A. Whisk all the time on low heat | B. Use high heat and walk away | C. Add ice

Answers

1-B · 2-C · 3-A · 4-C · 5-B · 6-A · 7-B · 8-A · 9-C · 10-B · 11-C · 12-A

Reworded from the gen ed "Quiz: Fruits, Vegetables & Knife Skills (#13–14) + Mother Sauces PPT / Mother Sauce Review". No Canvas quiz for this module: #13–14 are from her F&V & Knife Skills quiz; "From slides" items come from the Mother Sauces PPT and her Protein/Milk PPT (cooking with milk). Score: __ / 12.