✅ Roux, Mirepoix & Sauces Quiz

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…

A. Mirepoix | B. Roux | C. Julienne

2. 🥕 Onion, celery, and carrot together are called…

A. Roux | B. Chiffonade | C. Mirepoix

3. 🍲 What does a roux do to a soup?

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

4. 🟤 Which roux cooks the longest?

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

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

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

6. 🌽 Cornstarch mixed with cold water is a…

A. Slurry | B. Roux | C. Glaze

7. 🥛 Béchamel is made with…

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

8. 🔴 Which mother sauce is red?

A. Tomato | B. Béchamel | C. Hollandaise

9. 💛 Hollandaise is made with butter and…

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

10. 🧀 Béchamel + cheese makes…

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

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

A. Kneading | B. Proofing | C. Scorching

12. 🥄 How do you keep milk from burning?

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