

# Senior Soups Test

Name: \_\_\_\_\_

1. When used correctly, what does clearmeat do in consommé? (1 Mark)

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2. What are the ingredients of clearmeat? (1 Mark)

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1 The milk or cream in “cream soups” can curdle because of two reasons. What are the two reasons? (2 Marks)

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2 In terms of thickening agents, what is the difference between cream soups and puree soups? (1 Mark)

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3 Which of the following is not a basic category of soup? (1 Mark)

- A Thin soups
- B Thick soups
- C Clear soups
- D Specialty and national soups

7. You are likely to see the word “raft” in a recipe for? (1 Mark)

- A Clam Chowder
- B Chicken Noodle Soup
- C Beef Consommé

D Shrimp Bisque

1 When you are making a clear vegetable soup, it is a good practice to;  
(1 Mark)

- A Add all vegetables at the same time so that they are evenly cooked.
- B Cook vegetables slowly in a little butter before adding stock, to give them a richer, mellower taste.
- C Cook starchy products along with the other vegetables so that the flavours will blend.
- D Use as many vegetables as possible.

2 Which of the following is not one of the three basic types of soup garnish? (1 Mark)

- A Solid garnish
- B Garnish in the soup
- C Toppings
- D Accompaniments

3 Fill in each blank with the term that is defined or described using the words below. (9 Marks)

A thickened cream soup made from shellfish. \_\_\_\_\_

A rich, flavourful stock or broth that has been clarified to make it clear and transparent \_\_\_\_\_

A soup that is thickened by pureeing one or more of its ingredients  
\_\_\_\_\_

A clear, seasoned stock or broth with the addition of one or more vegetables and sometimes meat or poultry products or starches  
\_\_\_\_\_

A general French term for soup, often used to refer to a thick, hearty soup  
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A soup that is thickened with roux or other thickening agent and contains milk and/or cream \_\_\_\_\_

A cold soup made of pureed leeks and onions with cream

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A type of hearty American soup often containing seafood, potatoes, and milk

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A specialty soup, from Russia, containing beets as a major ingredient

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**Possible terms:** Bisque, Borscht, Chowder, Clear Vegetable Soup, Consommé, Cream Soup, Potage, Puree Soup, Vichyssoise

**/18 = \_\_\_\_\_%**