

SOUP QUIZ ANSWER SHEET

1 List the three soup categories.

1. SPECIALTY **(1 mark)**

2. CLEAR **(1 mark)**

3. THICK **(1 mark)**

2 Cream soups are thickened by a roux. **(1 mark)**

True or False (circle one)

3 Chicken noodle soup is an example of a specialty soup. **(1 mark)**

True or **False** (circle one)

4 Bisques are naturally thickened by pureeing one or more of their ingredients. **(1 mark)**

True or False (circle one)

5 Clear soups are made from a rich meat stock, include consommé (beef, veal, or fowl) and bouillon (beef or chicken). **(1 mark).**

True or False (circle one)

6 Thick soups are thickened either by adding a **THICKENING** agent or by **PUREEING** one or more of their ingredients. **(2 marks)**

7 Specialty soups are made with **UNUSUAL** ingredients. **(1 mark)**

Total Marks /10

COMMENTS:
