

Senior Soups Test

TEACHERS COPY

Soups

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

Clarify stock, enrich flavour

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

Lean ground meat (usually beef/chicken)

Egg whites

Mirepoix

Acid ingredients (such as tomato products for beef or chicken consommé, lemon juice or white wine for fish consommé.)

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

Heat

Acidity

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

Cream soups tend to be thickened with a roux, where puree soups are made by simmering dried or fresh vegetables in stock or water, then pureeing the soup to thicken it.

- 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, mellow 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. **Bisque**

A rich, flavourful stock or broth that has been clarified to make it clear and transparent. **Consommé**

A soup that is thickened by pureeing one or more of its ingredients
Puree Soup

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

A general French term for soup, often used to refer to a thick, hearty soup
Potage

A soup that is thickened with roux or other thickening agent and contains milk and/or cream **Cream Soup**

A cold soup made of pureed leeks and onions with cream **Vichyssoise**

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

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

/18 = _____ %

Percentages

0.5=3
1.0=6
1.5=8
2.0=11
2.5=14
3.0=17
3.5=19
4.0=22
4.5=25
5.0=28
5.5=31
6.0=33
6.5=36
7.0=39
7.5=42
8.0=44
8.5=47
9.0=50
9.5=53
10.0=56
10.5=58
11.0=61
11.5=64
12.0=67
12.5=69

13.0=72
13.5=75
14.0=78
14.5=81
15.0=83
15.5=86
16.0=89
16.5=92
17.0=94
17.5=97
18.0=100