Reading & Vocabulary Assignment Name: \_\_\_\_**KEY**\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Foods & Nutrition I

Lesson 9 Cheese

Read the back of the recipe sheet, beginning with ‘medium white sauce’, and answer the following questions:

1. The thickness of a white sauce is directly linked to the…

 A. flour-milk ratio

 B. butter-milk ratio

 C. whether you are using a saucepan or a skillet

 D. none of the above

2. Another way of saying ‘cheese sauce variation’ is…

 A. cheese sauce modification

 B. cheese sauce simplification

 C. cheese sauce implementation

 D. cheese sauce verification

3. A recipe calling for pouring cheese sauce over green broccoli, topping it with bread crumbs, and baking it in the oven might correctly be named…

 A. green beans au’ gratin

 B. scalloped green beans (scalloped would be green beans with a white sauce)

 C. green beans O’Brien (O’Brien means ‘cheese sauce with onions and peppers’)

 D. green beans Lyonnaise (Lyonnaise would be ‘with onions’)

4. What is the difference between a medium white sauce and chicken gravy?

 A. you would use chicken drippings instead of butter

 B. you would use chicken broth instead of milk

 C. you would use chicken bouillon instead of milk

 D. there is no difference …they are the same!

5. When cooking the macaroni for the macaroni & cheese variation, you cook it until it is ‘firm to the bite’. Another term for this is:

 A. al forno (pasta that is boiled first, and then baked in an oven; example: lasagna)

 B. al dente’

 C. au poivre’ (pronounced ‘oh pwahv’; a French term meaning ‘with pepper’)

 D. scalded

 E. medium well