Reading & Vocabulary Assignment

Foods & Nutrition I Name: \_\_\_\_\_**KEY**\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Lesson 8 Milk

Read the front page of the handout called Milk Recipes (this includes the instructions to make potato soup and homemade croutons), and answer the following questions:

1. What is an inference you can make about the difference between ‘round white potatoes’ and ‘oval white potatoes’?

A. either one can be used, with equal success, in this recipe

B. they are different in a way other than shape

C. they are a different shape, but alike in all other ways

D. round white potatoes are always of superior quality to oval white potatoes

2. If Maria uses garlic and chili powder to season her croutons and William uses oregano and onion powder to season his croutons… which one is right?

A. Maria is right

B. William is right

C. they are both right; this is entirely up to the cook’s preference

D. neither one is right; they each must use seasoned salt

3. What is a ‘roux’?

A. a cooked fat and flour mixture

B. a feeling of regret

C. an Italian word for an edible flowering plant with medicinal qualities

D. a thin white sauce

4. What is the meaning of the word ‘drizzle’ as it is used in the crouton recipe?

A. submerge in

B. drench

C. softly raining

D. lightly pour

5. What soup ingredient, other than flour, will help thicken the soup?

A. melted butter

B. diced potatoes

C. mashed potatoes

D. warm milk

6. Isabelle has very little time to prepare her evening meal. Which of the following methods will enable her to prepare the soup in the shortest amount of time?

A. boil whole potatoes over high heat

B. warm the milk before adding it to the roux

C. cut the potatoes into small pieces before boiling

D. mash the potatoes before boiling, and use a lid