Sample Test Questions Chapter 22: Sandwiches

True/False

1. Bread that must be kept for more than one day should be refrigerated.
2. French bread becomes stale faster than regular white bread.
3. Most sandwich fillings are shelf stable and may be kept on the sandwich station without refrigeration.
4. A club sandwich is a multi-decker sandwich made of three slices of toast, chicken or turkey, lettuce, tomato, and sometimes other ingredients.
5. Pre-preparation is important for making sandwiches in quantity, but it is not important on the short-order station because all sandwiches are made to order.
6. Sandwich bread should have a firm, not soft, texture.
7. Hard-crusted breads, such as French bread, must be kept wrapped in order to keep the crust crisp.
8. Butter helps protect bread from soaking up moisture from the sandwich filling better than mayonnaise does.
9. Wrap sandwiches are not made with yeast bread but with flour tortillas.
10. In order to make panini sandwiches, it is essential to have a special sandwich press.
11. Wrap sandwiches should be served uncut so that the filling will stay inside the sandwich.
12. Moist pastes or purées, such as pesto or hummus, should never be used as sandwich spreads because they will soak into the bread.

Multiple Choice

13. Which of the following is not a basic component of a sandwich?
   (a) bread
   (b) filling
   (c) spread
   (d) garnish

14. There are several methods to protect the freshness of bread. Which of the following is not one of them?
   (a) freeze it
   (b) refrigerate it
   (c) store it at room temperature
   (d) wrap it in a moisture-tight wrapper

15. The purpose of a spread in a sandwich is to __________.
   (a) add flavor
   (b) add moisture or "mouth feel"
   (c) protect the bread from soaking up moisture from the filling
   (d) all of the above
16. There are many types of food products that may serve as fillings in sandwiches. Which of the following was not mentioned as an example of these in your text?
   (a) vegetable items
   (b) fish and shellfish
   (c) gelatin-based salads
   (d) mayonnaise-based salads

17. Chef Mince slices the meat and poultry for his sandwiches very thin because
   (a) thin slices are more tender
   (b) a sandwich made from thin slices is easier to eat
   (c) many thin slices make a thicker sandwich than one or two thick slices of the same total weight
   (d) all of the above

18. The recipe for which of the following types of sandwiches is most likely to contain beaten eggs as one of its ingredients?
   (a) grilled
   (b) deep-fried
   (c) simple hot
   (d) open-face hot

19. A simple cold sandwich is called "simple" because it
   (a) is made with just two slices of bread
   (b) is made from a few simple ingredients
   (c) can be assembled in only a few seconds
   (d) can be made by any kitchen personnel, regardless of their intelligence

20. Which of the following combinations is correct?
   (a) reuben → tea sandwich
   (b) monte cristo → simple sandwich
   (c) club → open-faced sandwich
   (d) submarine → multidecker sandwich

21. Sandwiches are usually cut before serving so that they
   (a) are easier to handle and eat
   (b) make a more attractive presentation
   (c) appear to contain more ingredients than they actually do
   (d) both a and b

22. What are the toppings on a pizza margherita?
   (a) Tomatoes, mozzarella cheese, basil
   (b) Tomatoes, garlic, oregano, olive oil
   (c) Tomatoes, pepperoni, mozzarella cheese
   (d) Tomatoes, mozzarella cheese, gorgonzola cheese, garlic
23. What are the toppings on a pizza marinara?
   (a) Tomatoes, mozzarella cheese, basil
   (b) Tomatoes, garlic, oregano, olive oil
   (c) Tomatoes, pepperoni, mozzarella cheese
   (d) Tomatoes, mozzarella cheese, gorgonzola cheese, garlic

24. Panini can be classified as ______________ .
   (a) multidecker sandwiches
   (b) hot open-face sandwiches
   (c) grilled sandwiches
   (d) tea sandwiches