Sample Test Questions Chapter 23: Hors d’Oeuvres

True/False

1. Canapés consist of three parts; base, spread, and garnish.
2. Canapés should have a rich, mild flavor that is satisfying to the appetite.
3. Canapés hold well and may be made a day in advance, placed on trays, covered, and held in the refrigerator until needed.
4. Fruit cups served as cocktails should be sweet rather than tart.
5. A crudité is a raw vegetable served as an hors d’oeuvre.
6. Olives and beet pickles are examples of relishes.
7. Sardines, ham, and pickled peppers are three examples of foods that can be served as antipasti.
8. With butler-passed hors d’oeuvres, a bowl of dip may be presented on the same tray as the hors d’oeuvres.

Multiple Choice

9. Hors d’oeuvres are usually all of the following except _________.
   a. small in size
   b. bland in flavor
   c. served before dinner
   d. meant to stimulate the appetite

10. If you asked a French-speaking person for the literal translation of hors d’oeuvre, he or she would say it meant _________.
    a. outside the work
    b. before the main course
    c. to heat up the appetite
    d. in the hour before dinner

11. Which of the following is not a normal component of a canapé?
    a. base
    b. filling
    c. spread
    d. garnish

12. Canapé spreads often have sharp or spicy flavors in order to _________.
    a. stimulate the appetites of those who eat them
    b. mask the flavors of the leftovers from which they are often made
    c. make diners more thirsty so that they will consume more expensive alcohol with their meals
    d. dull the appetite so diners will eat less of the more expensive foods served later in the meal
13. Which of the following is not true of hors d'oeuvre cocktails?
   a. They are usually served piping hot.
   b. They can be made of seafood or fruit.
   c. They are usually served at the beginning of a meal.
   d. They are usually accompanied by a tart or tangy sauce.

14. I am made of seafood, I am accompanied by a tart or tangy sauce, and I am served well-chilled, often on a bed of crushed ice. I am a(n) _________.
   a. crudité
   b. canapé
   c. cocktail
   d. antipasto

15. A crudité is a _________.
   a. dip
   b. raw vegetable
   c. type of cocktail
   d. pickled vegetable

16. A dip has the proper consistency when _________.
   a. thick enough to stick to the items used as dippers
   b. not so thick that it cannot be scooped up without breaking the dipper
   c. both a and b
   d. neither a nor b

17. In which of the following cities are you most likely to find the most authentic antipasti?
   a. Paris
   b. Rome
   c. Tokyo
   d. Madrid

18. Which of the following statements about butler-style service of hors d'oeuvres is false?
   a. Hot and cold items should not be served on the same tray.
   b. For attractive presentation, each tray should hold a variety of different hors d'oeuvres.
   c. Items presented on trays should be small enough to be eaten in one or two bites.
   d. Cocktail napkins should be offered along with the hors d'oeuvres.

19. Which type of caviar has the largest eggs?
   a. sevruga
   b. ossetra
   c. beluga
   d. malassol
20. When caviar is labeled “malassol,” it ______________________________ .
   a. has the largest eggs
   b. is made with relatively little salt
   c. come from fish from the Baltic sea
   d. comes from North American fish

21. A characteristic of tapas is that they ______________________________.
   a. are meant to be served with drinks
   b. are originally from Spain
   c. are often eaten from plates with a fork rather than by hand
   d. all of the above

22. Which of the following is least likely to be served butler-style?
   a. Amuse bouche.
   b. Canapés.
   c. Raw vegetables with dips.
   d. Bruschette.

23. “Bruschetta” might be defined as ________________ .
   a. seafood cocktail
   b. mixture of chopped tomato, seasonings, and olive oil
   c. Italian-style garlic toast
   d. hors d’oeuvres intended to be served with drinks

24. If caviar is packaged without the name of a fish it comes from, that means it comes from ________________ .
   a. sturgeon
   b. salmon
   c. whitefish
   d. trout