

BOOK OF HOME COOKERY

CHAPTERS.

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|---------------------------|---------------------|
| 1. Food Storage | 8. Vegetarian Meals |
| 2. Hygiene in the Kitchen | 9. Poultry |
| 3. Diets | 10. Fish |
| 4. Starters | 11. Pastry |
| 5. Soups | 12. Cold Desserts |
| 6. Omelettes | 13. European Dishes |
| 7. Snacks | 14. Indian Meals |

In which chapters above would you find the answers to the following questions?

Example - Suggest four suitable sandwich fillings for a child's party.

Chapter 7

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| 1 What is the recommended temperature for a refrigerator? | Chapter <u> </u> |
| 2 Which contains more calories, a baked potato or a sausage roll? | Chapter <u> </u> |
| 3 You are having a German pen friend to stay and you want to make her feel at home. What dishes could you prepare? | Chapter <u> </u> |
| 4 What is the cooking time for a 10 kg turkey? | Chapter <u> </u> |
| 5 Suggest two kinds of fruit that could be served with ice cream. | Chapter <u> </u> |
| 6 For how long can eggs be kept fresh in a refrigerator? | Chapter <u> </u> |
| 7 Why should food not be left uncovered for long periods? | Chapter <u> </u> |
| 8 How much sponge cake is needed to make a trifle for six people? | Chapter <u> </u> |
| 9 Name two cold dishes which could be served before a main course. | Chapter <u> </u> |
| 10 What are the uses of bleach in the kitchen? | Chapter <u> </u> |
| 11 Give three ways in which cabbage, carrots and potatoes can be served together. | Chapter <u> </u> |
| 12 You are having a "Continental Night". What kind of dishes could you serve? | Chapter <u> </u> |