Food Trivia

Choose one answer per question. Circle A, B, C, or D.

1. Which legume gives classic hummus its base?
   A. Chickpeas
   B. Black beans
   C. Green peas
   D. Red lentils

2. What do maple syrup producers collect directly from maple trees?
   A. Seeds
   B. Pollen
   C. Sap
   D. Bark

3. What gives sushi its defining base even when the topping contains no fish?
   A. Cold wheat noodles
   B. Vinegar-seasoned rice
   C. Salted cucumber
   D. Pressed tofu

4. Kimjang, the tradition of making and sharing kimchi, is recognized by UNESCO as heritage from which country?
   A. Thailand
   B. Vietnam
   C. Japan
   D. South Korea

5. Which leafy ingredient gives classic pesto alla Genovese its signature flavor?
   A. Parsley
   B. Basil
   C. Mint
   D. Sage

6. What creates the flaky layers inside a classic butter croissant?
   A. Thin layers of dough separated by butter
   B. Whipped egg whites folded into the dough
   C. Coarse sugar mixed into the dough
   D. A filling spread between baked sheets

7. Which tiny grain is the classic choice for the fermented batter of Ethiopian injera?
   A. Quinoa
   B. Rye
   C. Oats
   D. Teff

8. What is the main bean traditionally fermented to make Japanese miso?
   A. Pinto bean
   B. Kidney bean
   C. Soybean
   D. Lima bean

9. What ingredient is usually rolled into the tiny grains of traditional wheat couscous?
   A. Semolina
   B. Breadcrumbs
   C. Cornmeal
   D. Potato starch

10. After how many months of aging does a Parmigiano Reggiano wheel first qualify for its official quality inspection?
   A. 18 months
   B. 3 months
   C. 6 months
   D. 12 months

11. Which part of the saffron crocus is dried to make saffron threads?
   A. Pollen grains
   B. Petals
   C. Stigmas
   D. Bulbs

12. What ingredient did Kikunae Ikeda study when he identified glutamate as the source of a distinct savory taste?
   A. Nori
   B. Kombu
   C. Miso
   D. Dried shiitake

13. Which fish appears on the ingredient list for original Lea & Perrins Worcestershire sauce sold in the U.S.?

A. Herring
B. Sardines
C. Mackerel
D. Anchovies

14. Nixtamalization uses what kind of solution to process maize for traditional masa?

A. Alkaline
B. Acidic
C. Plain neutral water
D. Concentrated sugar syrup

15. When chocolate is tempered, which component is encouraged to form stable crystals for a glossy bar with a crisp snap?

A. Milk protein
B. Cocoa fiber
C. Cocoa butter
D. Granulated sugar