**Foods 1- Unit 1 Vocabulary:**

Ethnic Peel

Nutrition Poach

Fortification Roasted

Genetic engineering Puree

Management Cream

Clone Garnish

Manufactured Food Pan-Seared

Enrichment Brunoise cut

Food Science Zest

Critical Thinking Roux

Cut-in Executive Chef

Temperature Danger Zone Sous Chef

Quick Bread

Leavening Agents

**“Top Chef D.C.” Episode 1 and 2:**

 Episode 1 Questions:

1. What were the **three** challenges that were presented in the 1st Quick Fire challenge to win the $20,000?

2. Who won the 1st Quick Fire challenge?

3. What were the rules for the cooking challenge?

 Goal:

 Time:

 Budget:

4. What was the name of the 1st chef who was sent home?

 Episode 2 Questions:

1. What were the **two** challenges that were presented in the 2nd Quick Fire challenge?

2. What teamwork skills did they have to use to complete the 2nd Quick Fire challenge?

3. Who won the 2nd Quick Fire challenge?

4. What were the rules for the cooking challenge?

Goal:

 Location:

 Budget:

5. Describe the challenges of cooking for the school lunch and in a school kitchen?

6. What were 2 ingredient substitutes that the chef’s used to make the dishes healthier?

7. What was the name of the 2nd chef who was sent home?