

Cooking and Preparing Seafood

Please circle the best answer in each question below

1. _____ is a form of moist cooking fish.
 - a. Baking
 - b. Grilling
 - c. Oven steaming
 - d. Broiling

2. Fresh fish takes about _____ to cook per inch of thickness.
 - a. 5 minutes
 - b. 10 minutes
 - c. 15 minutes
 - d. 20 minutes

3. Shrimp is done cooking when shells are _____ in color.
 - a. Clear
 - b. White
 - c. Pink
 - d. Red

4. _____ can be used to remove the vein from a shrimp when cleaning shrimp.
 - a. Shrimp deveiner tool
 - b. Your fingers
 - c. A knife
 - d. All of the above

5. The four basic handling principles to ensure safe food are:
 - a. Clean, Separate, Chill, Cook
 - b. Clean, Cut, Cook, Store
 - c. Chill, Cook, Store, Reheat
 - d. Clean, Chill, Cook, Store