

# Check Your Answers: After You Read

## Section 30.1

### Review Key Concepts

1. To change the yield, multiply all the ingredient amounts by the amount of increase. For example, if you want to make  $1\frac{1}{2}$  times what the recipe calls for, multiply the amount of each ingredient by  $1\frac{1}{2}$ .
2. blend, stir, beat, whip, cream, fold, cut in, toss, and knead
3. Five microwave cooking techniques include stirring and rotating, covering, puncturing, defrosting, and standing time.

### Practice Academic Skills

4. Flowcharts will vary but should show the order of tasks and which person is assigned to each. Flowcharts should include three people preparing each course of the meal.
5. Summaries will vary but should include both the cultural origin of the dish as well as a brief explanation of how it became a favorite.

## Section 30.2

### Review Key Concepts

1. Family style: food is placed on the table in serving dishes; plate style: plates are filled in the kitchen and then placed on the table ; buffet style: food is arranged on a serving table and people fill their own plates.
2. Decide what tableware each person needs. Place the linens on the table, and add a table decoration or centerpiece. Put the dinner plate in the center of each place setting. Arrange the flatware. Add other tableware.
3. Hygiene is important to your own health and the health of others.

### Practice Academic Skills

4. Scenes will vary but should include realistic dialogue with positive topics appropriate for mealtime.
5. Reports will vary based on the culture researched. For example, in Japan, it is customary to thank the host before and after the meal. It is proper to lift bowls of soup or rice to avoid dripping, and it is acceptable to drink soup from the bowl.