

TT21 British and international cuisines

1. Define cuisine. (1 mark)

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2. Cazuela is a cooking dish characteristic of: (1 mark)

- A. Italian cuisine
- B. Spanish cuisine
- C. Russian cuisine
- D. Chinese cuisine

3. Food presentation styles characteristic of British cuisine include: (1 mark)

- A. serving meats and puddings with thick sauces
- B. elaborate decoration of the dining room
- C. simple, rustic dishes served in wooden bowls
- D. serving many dishes in small bowls

4. i) Tandoor is a clay oven characteristic of North African cuisines. (1 mark)

TRUE/FALSE

ii) Wok is a shallow frying pan from China.



(1 mark)

TRUE/FALSE

iii) Tapas are small snacks characteristic of Italian cuisine.

(1 mark)

TRUE/FALSE

iv) Antipasto is a French starter.

(1 mark)

TRUE/FALSE

5. Indicate where the following foods come from. (8 marks)

Foods	Country of origin
Gazpacho	
Bruschetta	
Onion soup	
Spring rolls	
Tagine	
Halva	
Lentil dahl	
Baklava	

6. Name **three** British cheeses and **three** cheeses from another country/cuisine you have learnt about. **(2 marks)**

British cheeses include:

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Cheeses from _____ include:

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7. Describe how the eating patterns in the UK and in Spain differ. **(2 marks)**

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8. Describe the distinctive features of Mediterranean cuisine. **(4 marks)**

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9. Discuss how a traditional English breakfast may be modified to appeal to more modern tastes / healthy eating patterns.

(4 marks)



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Total marks _____ /27