Food Trivia

Name _____ Score ____ / 25

1. From which country does sushi come?

A. Japan **B.** Thailand **C.** Korea **D.** China

2. What is the main ingredient of hummus?

A. Lentils **B.** Fava beans **C.** Chickpeas **D.** White beans

3. Which nut is ground with sugar to make marzipan?

A. Almonds **B.** Hazelnuts **C.** Walnuts **D.** Cashews

4. Which spice is the most expensive by weight?

A. Cardamom **B.** Cinnamon **C.** Saffron **D.** Vanilla

5. Which tiny living thing makes bread dough rise?

A. Baking soda **B.** Mold **C.** Yeast **D.** Algae

6. A raisin is a dried what?

A. Plum **B.** Grape **C.** Date **D.** Fig

7. Which Italian city is the home of pizza Margherita?

A. Venice **B.** Milan **C.** Rome **D.** Naples

8. Which vegetable is used to make sauerkraut?

A. Cucumber **B.** Cabbage **C.** Turnip **D.** Lettuce

9. Which scale measures how hot a chili pepper is?

A. Beaufort scale **B.** Richter scale
C. Mohs scale **D.** Scoville scale

10. Camembert, Brie and Roquefort are all types of what?

A. Cheese **B.** Bread **C.** Sausage **D.** Wine

11. Hard cider is made from the fermented juice of which fruit?

A. Grapes **B.** Apples **C.** Cherries **D.** Pears

12. From which country does paella come?

A. Portugal **B.** Spain **C.** Mexico **D.** Italy

13. Sailors once carried lemons and limes on long voyages to prevent scurvy. Which vitamin do these fruits provide?

A. Vitamin C **B.** Vitamin A **C.** Vitamin B12 **D.** Vitamin D

14. Which sweet food can keep for thousands of years if it is sealed?

A. Honey **B.** Jam **C.** Maple syrup **D.** Molasses

15. How many tablespoons are in one cup?

A. 8 **B.** 20 **C.** 12 **D.** 16

16. Which country grows the most coffee?

A. Ethiopia **B.** Colombia **C.** Vietnam **D.** Brazil

17. Which of these “nuts” is really a legume, like peas and beans?

A. Almond **B.** Cashew **C.** Pecan **D.** Peanut

18. What is the main ingredient of classic pesto?

A. Arugula **B.** Parsley **C.** Basil **D.** Spinach

19. What is tofu made from?

A. Rice **B.** Chickpeas **C.** Soybeans **D.** Wheat

20. What is a tandoor, used in Indian cooking?

A. A clay oven **B.** A cooking pot with a cone-shaped lid
C. A spice mix **D.** A flat bread

21. When pasta is cooked “al dente,” what is it like?

A. Baked in sauce **B.** Firm to the bite
C. Very soft **D.** Fried until crisp

22. Which spice comes from the bark of a tree?

A. Nutmeg **B.** Black pepper **C.** Cloves **D.** Cinnamon

23. Where were potatoes first grown?

A. North Africa **B.** Central Europe
C. The Andes of South America **D.** Ireland

24. Which Mexican dish is corn dough steamed in a corn husk or banana leaf?

A. Taco **B.** Tamale **C.** Enchilada **D.** Quesadilla

25. Which cheese is crumbled over a classic Greek salad?

A. Feta **B.** Cheddar **C.** Mozzarella **D.** Ricotta

Answer Key

1. **A. Japan**
   The word sushi refers to the vinegared rice; slices of raw fish served on their own are sashimi.

2. **C. Chickpeas**
   The chickpeas are blended with tahini, a paste of ground sesame seeds, plus lemon juice and garlic.

3. **A. Almonds**
   It is easy to shape and color, so it is often made into little fruits and animals.

4. **C. Saffron**
   It comes from crocus flowers; each flower has only three threads, and they are picked by hand.

5. **C. Yeast**
   Yeast feeds on sugar and gives off carbon dioxide, which makes the bubbles in bread.

6. **B. Grape**
   A dried plum is a prune.

7. **D. Naples**
   Its red tomato, white mozzarella and green basil match the colors of the Italian flag.

8. **B. Cabbage**
   Sauerkraut means “sour cabbage” in German; shredded cabbage is fermented with salt.

9. **D. Scoville scale**
   The pharmacist Wilbur Scoville devised it in 1912; a sweet bell pepper scores zero.

10. **A. Cheese**
    Roquefort is a blue cheese made from sheep’s milk and aged in caves in southern France.

11. **B. Apples**
    A similar drink made from pears is called perry.

12. **B. Spain**
    It comes from the region of Valencia and is named after the wide, shallow pan it is cooked in.

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Answer Key, continued

13. **A. Vitamin C**
    British sailors got the nickname “limeys” from the lime juice they were given.

14. **A. Honey**
    Archaeologists have found honey in ancient Egyptian tombs that had not spoiled.

15. **D. 16**
    And three teaspoons make one tablespoon.

16. **D. Brazil**
    Brazil has been the world’s largest coffee grower for more than 150 years.

17. **D. Peanut**
    Peanuts grow in pods under the ground.

18. **C. Basil**
    Pesto from Genoa also has pine nuts, garlic, Parmesan cheese and olive oil.

19. **C. Soybeans**
    Soy milk is curdled and pressed into blocks, much as cheese is made from milk.

20. **A. A clay oven**
    Naan bread is slapped onto the hot inside wall of the tandoor to bake.

21. **B. Firm to the bite**
    In Italian the words mean “to the tooth.”

22. **D. Cinnamon**
    Nutmeg is a seed, cloves are flower buds and black pepper is a dried berry.

23. **C. The Andes of South America**
    Spanish explorers brought them to Europe in the 1500s.

24. **B. Tamale**
    Tamales were made in Mexico and Central America long before Europeans arrived.

25. **A. Feta**
    Real feta is made from sheep’s milk, sometimes mixed with goat’s milk.

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