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odule it
DIGITAL TEACHING FOR VET

Module it Project - Final Test (2023)

This is the final evaluation test of Module it project. Good luck!

* Obbligatoria

Sezione

1. Name and Surname *

2. Country *

- Finland
- France
- Italy
- Netherlands

Country's Food Overview and Streaming recipes

3. What components does a Dutch meal consists of in general?

- Potato, vegetable, meat.
- Pasta, bread, water
- Cheese, potato vegetable

4. What is the difference between a white and a green asparagus (Dutch recipe)?

- A green asparagus grows under the ground, and a white asparagus grows above the ground.
- A white asparagus grows under the ground, and a green asparagus grows above the ground.
- A white asparagus is available the whole year.

5. Why did we add gelatine to our salpicon during the Dutch recipe streaming class?

- To add some more flavour to the salpicon.
- We did not add gelatine to our recipe
- The bitterballs are easier to shape

6. Why are there many Asian influences in Dutch Cuisine?

- The Dutch VOC (East India Company) traded in spices in Asia in the 16th century
- Asia is close to the Netherlands
- There are no Asian influences

7. Why did Gualtiero Marchesi enter the history of Italian cuisine?

- He reformulated the rules of Italian etiquette and completely rewrote it by eliminating redundant rules.
- He reformulated Italian cuisine, lightened it by reducing fats, redundant ingredients and exhausting cooking times.
- He reformulated the Italian cookbooks by inserting some preparations that originated in the Italian Risorgimento.

8. The main meals in Italian cuisine are:

- Breakfast, lunch, dinner to which two "coffee breaks" are added
- Breakfast, lunch, dinner plus two snacks (morning and afternoon) and a "ammazza caffè"
- Breakfast, lunch, dinner to which are added two snacks (morning and afternoon)

9. The filling of Italian Agnolotti del Plin consists of:

- Eggs, cheese and vegetables
- Meat, eggs and cheese
- Ricotta and cheese

10. What is the best seasoning for Italian Agnolotti del Plin?

- Butter and sage
- Bolognese sauce
- Garlic and oil

11. What is the thickness of the fresh pasta to make Italian Agnolotti del Plin?

- 3 mm
- 1 mm
- 5 mm

12. The percentage of salt in Finnish salmon production was

- 6%
- 10%
- 14%

13. What is the portion size of a Finnish cold starter:

- 150g
- 100g
- 200g

14. Which Finnish city's traditional dish is rosolli:

- Töysä
- Helsinki
- Seinäjoki

15. Which is the size of onion pieces in mushroom salad of the Finnish recipe we did during the streaming class?

Brunoise

Mireboix

Paysanne

16. Are cooking and pastry-making rooted in French culture?

Yes

No

17. The "Paris Brest" is a French cake with a round shape and it is also the name of two French cities which are the beginning and the end of a famous bicycle race.

True

False

18. Are French pastries: pain au chocolat, croissant, brioche usually eaten for breakfast?

Yes

No

19. What kind of dough is the base of Paris Brest?

Shortcrust pastry

Sponge cake

Choux pastry

Maths - Total cost of a recipe

Click on the following link, calculate the total cost of the recipe described and answer the question below:

<https://aproformazione.sharepoint.com/:b:/s/Moduleit2/EeA41DCoHihMkqK3we5JEJsBNS5zQHvMLeBqD1QdG0S7dA?e=vutnnn>

20. Which is the total cost of making Carbonara Spaghetti for 6 people?

€ 18,56

€ 55,79

€ 8,14

Science - Nutritional analysis

Click on the following link, calculate the caloric intake of the recipe described and answer the questions below

<https://aproformazione.sharepoint.com/:b:/s/Moduleit2/EXd2ROBgMG9Dmem7ZpdG3rQBihUdmFzMVXYb8yWA6wGozg?e=X6L5il>

21. In Carbonara spaghetti, how much is the amount of total protein in grams for 6 people?

195 g

132 g

156 g

22. In Carbonara spaghetti, how much is the amount of total kilocalories per person?

552 Kcal

320 Kcal

676 Kcal

Science - Sustainability

23. Which, among the proposed choices, is the best one in terms of food packaging?

- Choose undifferentiated packaging
- Use containers brought from home and buy bulk foods
- Choose large family size packs

24. Which of these cooking process is the most sustainable?

- Baking
- Frying
- Marinade