ProStart Year 2 – Chapter 10

1. Northeastern US (638-641)

   Cultural Influences:

   Regional ingredients, cooking methods and dishes:

   New England boiled dinner:

   New England clam chowder:

   Bisque:

2. Midwestern US (642-643)

   Cultural Influences:

   Regional ingredients, cooking methods and dishes

3. Southern US (644-647)

   Cultural Influences:

   Tidewater cuisine:
Low country cuisine:

Creole:

Cajun:

Regional ingredients, cooking methods and dishes

Low country boil:

Trinity:

Creole Gumbo:

Jambalaya:

Andouille:

Cajun Gumbo:

4. What are GMO foods? (648)

5. Advantages & disadvantages of GMO. (648)

<table>
<thead>
<tr>
<th>Advantages</th>
<th>Disadvantages</th>
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Cultural Influences:

Tex-Mex:
<table>
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<th>Cal-Mex:</th>
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<tbody>
<tr>
<td>Regional ingredients, cooking methods and dishes</td>
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<tr>
<td>Salsa:</td>
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<tr>
<td>Barbecue:</td>
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</tbody>
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7. Pacific Rim/Coast US (652-654)
   Cultural Influences:
   Regional ingredients, cooking methods and dishes

8. Mexico (655-657)
   Cultural Influences:
   Regional ingredients, cooking methods and dishes:
   Comale:
   Mole:
9. Central America (662-666)

Cultural Influences:
Regional ingredients, cooking methods and dishes

Curtido:

Gallo pinto:

Yuca:

Pupusa:

10. Caribbean (667-670)

Cultural Influences:
Regional ingredients, cooking methods and dishes

Jerk spice:

Sofrito:

Stevia:
11. What is quinoa? (674)

12. Brazil (676-679)
   Cultural Influences:
   Regional ingredients, cooking methods and dishes

13. What is WHO and what is it’s function? (679)

14. Peru (680-682)
   Cultural Influences:
   Regional ingredients, cooking methods and dishes
   Ceviche:

Test Review Questions (688)

1. _____  6. _____
2. _____  7. _____
3. _____  8. _____
4. _____  9. _____
5. _____  10. _____