

Round 2 - Italian Foods



- 1 - What country does pasta originate from?
- 2 - The milk of what animal is used for mozzarella?
- 3 - What two types of meat are used in traditional Italian meatballs?
- 4 - What is the Italian name for bow-tie pasta?
- 5 - What is the name of the pasta sauce made up of cream, eggs, and bacon?
- 6 - What are the two core ingredients of fresh pasta?
- 7 - What is the name of the traditional Italian flatbread, topped with sauce and cheese?
- 8 - The three Italian hard cheeses are: Parmigianino Reggiano, pecorino romano, and what other cheese?
- 9 - What is the Italian name for the pasta which is shaped into long, thin cylinders?
- 10 - What are the three ingredients in a traditional béchamel sauce?
- 11 - What is the name of the traditional layered Italian pasta made with sheets of dried or fresh pasta?
- 12 - A Hawaiian pizza is topped with what?
- 13 - What herbs make up an Italian herb mix?
- 14 - What is the name of the famous, coffee-flavored Italian dessert?
- 15 - What is the name for the small cups of concentrated coffee?
- 16 - Is traditional pizza thick or thin?
- 17 - What are the 'big three' of an Italian dinner table?
- 18 - When do Italians typically drink milky coffee?
- 19 - What is the name of Italy's famous vinegar?
- 20 - What is the name of the Italian Christmas cake?
- 21 - What is traditionally paired with ricotta when filling ravioli or tortellini?
- 22 - What is the name of the rice traditionally used for risotto?
- 23 - What soft cheese is traditionally used on pizzas?
- 24 - What is pasta al forno?
- 25 - Focaccia and ciabatta are types of what?

Round 2 - Answers

- 1 - Italy
- 2 - Cow
- 3 - Beef and pork
- 4 - Farfalle
- 5 - Carbonara
- 6 - Eggs and flour
- 7 - Pizza
- 8 - Parmesan
- 9 - Spaghetti
- 10 - Butter, flour, and milk
- 11 - Lasagna
- 12 - Ham and pineapple
- 13 - Oregano, basil, thyme, and rosemary
- 14 - Tiramisu
- 15 - Espresso
- 16 - Thin
- 17 - Bread, water, and wine
- 18 - At Breakfast
- 19 - Balsamic vinegar
- 20 - Panettone
- 21 - Spinach
- 22 - Arborio rice
- 23 - Mozzarella
- 24 - Oven-baked pasta
- 25 - Bread

Round 1 - Spanish Foods



- 1 - The main meal of a Spanish day is eaten at what time?
- 2 - What is the name of the most famous Spanish rice dish?
- 3 - What is a Spanish tortilla?
- 4 - Spanish desserts are often creamy, and flavoured with what spice?
- 5 - What Spanish sausage is flavored with garlic and paprika?
- 6 - From which animal is jamón serrano made?
- 7 - What is the name of Spanish pig's blood sausage?
- 8 - What is the name of cold Spanish tomato soup?
- 9 - What is the name of Spanish almond, bread, and garlic soup?
- 10 - What is 'calamar' in Spanish cooking?
- 11 - What is the traditional Adalusian way of preparing large pieces of fish?
- 12 - El pulpo a la gallega is what?
- 13 - What does it mean to prepare food 'al ajillo'?
- 14 - What is el pisto?
- 15 - What is horchata?
- 16 - What is tapas?
- 17 - Red wine is used in which traditional Spanish summer drink?
- 18 - What is the central ingredient of the dish 'las Migas'?
- 19 - What is the name of a traditional Spanish fritter?
- 20 - What is the name of a traditional Spanish nougat?
- 21 - What is la torta de aceite?
- 22 - How many grapes are traditionally eaten at midnight during Spanish new year celebrations?
- 23 - What flower is saffron made from?
- 24 - Is a traditional Spanish breakfast sweet or savory?
- 25 - What international food based council is based in Madrid?

Round 1 - Answers

- 1 - Noon
- 2 - Paella
- 3 - A potato omelette
- 4 - Cinnamon
- 5 - Chorizo
- 6 - Pig
- 7 - La morcilla
- 8 - Gazpacho
- 9 - El ajo blanco
- 10 - Squid
- 11 - Soak in large chunks overnight before breading and frying
- 12 - Octopus prepared in the traditional Galician way
- 13 - To cook food with a lot of garlic
- 14 - A rich vegetable stew
- 15 - A cold drink made from milk, ground nuts, and water
- 16 - Small portions of food usually served at bars
- 17 - Sangria
- 18 - Breadcrumbs
- 19 - Churros
- 20 - El Turrón
- 21 - A large, crispy pancake eaten for breakfast or as a snack
- 22 - Twelve
- 23 - Lily
- 24 - Sweet
- 25 - The international olive oil council

Round 3 - French Foods



- 1 - What phrase is typically said before a meal?
- 2 - The legs of what animal are a popular food?
- 3 - What are les escargots?
- 4 - What is the most popular French bread?
- 5 - What is the name of the famous curved pastries from France?
- 6 - What famous phrase is said about the number of French cheeses out there?
- 7 - What special cake is eaten on the sixth of January?
- 8 - What are the three fillings of a quiche Lorraine?
- 9 - What is the name of the famous French vegetable stew?
- 10 - Which meal is known as 'the little lunch'?
- 11 - What is the name of the famous French seafood soup?
- 12 - What part of an animal is foie gras made from?
- 13 - What is the French term for a paste made from meat or fish?
- 14 - What are the fillings of a Croque monsieur?
- 15 - What sauce is produced in the Dijon city in France?
- 16 - What does it mean to serve food 'en flambé'?
- 17 - What is the name of an alcoholic pancake dish made with lemon and orange?
- 18 - What French dish is made with a pig's head, tongue, and ears?
- 19 - What is French toast dipped in prior to cooking?
- 20 - What are the two main ingredients in boeuf bourguignon?
- 21 - What is le coq au vin?
- 22 - How is a pot au feu made?
- 23 - What is la sauce chasseur typically served alongside?
- 24 - What is the name for preserving meat in its own cooled, hardened fat?
- 25 - What is confit meat typically used in?

Round 3 - Answers

- 1 - Bon appetite
- 2 - Frog's legs
- 3 - Snails
- 4 - A baguette
- 5 - Croissants
- 6 - There is a type of cheese for every day of the year
- 7 - la galette de Rois
- 8 - Egg, cream, and lardons
- 9 - Ratatouille
- 10 - Breakfast
- 11 - Bouillabaisse
- 12 - The liver
- 13 - Pate
- 14 - Cheese and ham
- 15 - Mustard
- 16 - To serve food on fire
- 17 - Crepe Suzette
- 18 - La Fromage de tête
- 19 - Egg and milk
- 20 - Beef and red wine
- 21 - A stew of chicken, vegetables, and white wine
- 22 - A pot full of stock, meat, and vegetables cooked on a low heat for a very long time
- 23 - Chicken, or white meat
- 24 - Confit
- 25 - Le cassoulet

Round 4 - Chinese Foods



- 1 - Where in China are noodles preferred over rice?
- 2 - What beans are tofu made from?
- 3 - What is seitan made up of?
- 4 - Which region uses the most chillies when cooking?
- 5 - What tool means that most meals are served in bite-sized portions?
- 6 - Is it more common to eat in groups or alone in Chinese settings?
- 7 - What is often done over food rather than coffee?
- 8 - What grain is typically served as a Chinese side dish?
- 9 - Why does a lot of Chinese food make use of less common ingredients?
- 10 - Where is chop suey originally from?
- 11 - How many culinary cuisines are there in China?
- 12 - How many dairy products are involved in Chinese food?
- 13 - How is food typically presented in China?
- 14 - What is the superstitious meaning associated with ingot shaped dumplings?
- 15 - What type of ingredient is traditionally served as a dessert?
- 16 - What sweet treat originated in China?
- 17 - What Japanese meals were originally made in China?
- 18 - What popular condiment originated in China?
- 19 - In what year did average Chinese daily calorie intake experience its greatest rise ever?
- 20 - Where were fortune cookies invented?
- 21 - What is the translation of 'dim sum'?
- 22 - Why is there such a large variety in Chinese cuisine?
- 23 - Why does traditional Chinese food often not contain beef?
- 24 - Why are chopsticks favored over knives and forks?
- 25 - Where is the honored guest seated at a traditional Chinese meal?

Round 4 - Answers

- 1 - The north
- 2 - Soy beans
- 3 - Gluten
- 4 - Sichuan region
- 5 - Chopsticks
- 6 - Groups
- 7 - Chatting and catching up
- 8 - Rice
- 9 - To reduce overall food waste
- 10 - America – but made by Chinese immigrants
- 11 - Eight
- 12 - Traditionally, little to no dairy is involved
- 13 - With extreme care – presentation is everything
- 14 - They can give you wealth
- 15 - Fruit
- 16 - Ice cream
- 17 - Miso and sushi
- 18 - Ketchup, originally known as ke-tsiap
- 19 - 1995
- 20 - California
- 21 - 'Touch your heart'
- 22 - Cooks were often applauded for creating new dishes, encouraging a lot of recipe development
- 23 - For a time in ancient history, it was illegal to eat beef in China
- 24 - Traditionally, knives and forks are considered too close to weaponry."
- 25 - The furthest from the door