

MULTIPLE CHOICE. Choose the one alternative that best completes the statement or answers the question.

1)

How did the people living in the Iberian Peninsula get introduced to wine, garlic, wheat and olives for the first time?

A)

The French people brought them over the mountains.

B)

The Moors brought them from Africa.

C)

They grow there naturally.

D)

They were brought there by Roman invaders around 200 BC.

2)

In what year did the Moors from Northern Africa first invade the Iberian Peninsula?

A)

711 AD

B)

44 AD

C)

1066 AD

D)

200 BC

3)

Which type of nut, first introduced to Spain and Portugal by African Moors is most associated with the southern regions of the Iberian Peninsula?

A)

Walnuts

B)

Cashews

C)

Almonds

D)

Peanuts

4)

What other major event helped to shape the cuisines of Spain and Portugal?

A)

Potato famine in the 19th century

B)

Fall of the Roman Empire

C)

Global warming

D)

Discovery of the New World by Christopher Columbus and other explorers

5)

Which of the following New World food was introduced to Europe by Spanish explorers?

A)

Chocolate

B)

Pineapple

C)

Wheat

D)

Almonds

6)

Which of the following countries borders Spain and shares the same climate and general geography?

A)

Italy

B)

Switzerland

C)

France

D)

Germany

7)

What type of livestock is found in the high, arid and dry plateaus of Spain?

A)

Sheep and goats

B)

Turkeys

C)

Deer

D)

Pigs

8)

Although they are a part of Europe and share European culture, why are the foods of Spain and Portugal so different?

A)

The same foods do not grow well there.

B)

The Iberian Peninsula is separated from the rest of Europe by the Pyrenees Mountains, which creates a natural barrier to the rest of Europe.

C)

Because of religious views and restrictions

D)

The Moors only invaded Spain and Portugal.

9)

Portugal's long coast line makes this protein a common table food?

A)

Lamb

B)

Seafood

C)

Beef

D)

Pork

10)

Which type of fat is preferred by most Spanish and Portuguese cooks when marinating or frying foods?

A)

Butter

B)

Canola oil

C)

Olive oil

D)

Peanut oil

11)

Which popular Spanish and Latin American food originated from Galicia in northern Spain?

A)

Empanada

B)

Salsa

C)

Taco

D)

Guacamole

12)

Which Spanish city borders the Mediterranean Sea and produces great produce like lemons, olives and grapes?

A)

Valencia

B)

La Mancha

C)

Galicia

D)

Basque

13)

Which spice gives the predominant flavor and color to the famous Spanish rice and meat dish known as paella?

A)

Cloves

B)

Saffron

C)

Allspice

D)

Vanilla

14)

Why is saffron so expensive?

A)

It only grows on dangerous mountain tops.

B)

It is very rare and only available once or twice a year.

C)

It is hard to grow.

D)

It has to be picked by hand, and it takes 50,000 flowers to make 1 pound.

15)

Which of the following is a type of Spanish blue cheese made from cow's milk?

A)

Tetilla

B)

Manchego

C)

Mahón

D)

Cabrales

TRUE/FALSE. Write 'T' if the statement is true and 'F' if the statement is false.

16)

Cilantro is a popular herb in Portugal and appears in many national dishes.

17)

Tapas refers to a class of cold soups served throughout Spain and Portugal.

18)

The fried doughnuts from Spain made from choux pastry are known as churros.

19)

Chorizo is a type of Spanish sausage that is flavored with fennel and allspice.

20)

The Spanish dish known as *olla podrida* can contain a variety of meats and vegetables; it translates roughly to "rotten pot."

1)

D

2)

A

3)

C

4)

D

5)

A

6)

C

7)

A

8)

B

9)

B

10)

C

11)

A

12)

A

13)

B

14)

D

15)

D

16)

TRUE

17)

FALSE

18)

TRUE

19)

FALSE

20)

TRUE