

Name \_\_\_\_\_

Date \_\_\_\_\_

**Directions:** As a part of active listening during the film, answer the following questions as completely as possible. Each question is worth (5) points each.

---

1. What is the difference between grilling and barbequing?
2. When the Spanish came to the New World, they came across the people of the West Indies cooking meat over a fire on a rack called what?
3. Kansas City boasts more than \_\_\_\_\_ barbeque restaurants.
4. What is the most basic fuel of barbeque?
5. How many BTU's can wood pellets put out?
6. What does BTU stand for?
7. How long can a pound of wood pellets burn?
8. 100% Wood charcoal is also called what?
9. What kind of gadgets does the barbeque industry use?
10. What kind of smokers has the barbeque industry developed a market for?