



## White House Chef Answer Key

Kids.gov: <http://go.usa.gov/cjgWz> | YouTube: <https://youtu.be/MBUuFjQC58Q>

- 1. What is the main responsibility of the White House Executive Chef?**  
A: The main responsibility of the White House Executive Chef is to take care of the First Family, their daily meals, and meals for social functions.
- 2. How many pounds of produce has the White House Garden harvested in the last 2-1/2 years?**  
A: About 300 pounds of produce has been harvested from the White House Garden in the last 2-1/2 years.
- 3. Did White House Executive Chef, Cris Comerford, know she wanted to be a chef?**  
A: No, she did not think she would be a chef.
- 4. What did White House Executive Chef, Cris Comerford, study in college?**  
A: Cris Comerford studied Food Technology in college.
- 5. Why does Cris Comerford suggest cooking your own food?**  
A: She suggests that you cook your own food because you can control how much salt, sugar, and fats go into it.

Brought to you by

