QUIZ NIGHT · 8 ROUNDS, 80 QUESTIONS

Around the World Quiz Night, Volume 1

A whole quiz night, ready to print

ROUND 1 · QUESTION 1

Githeri, a staple of central Kenya and a common school meal, is a mix of which two main ingredients?

A. Maize and beans
B. Rice and lentils
C. Potatoes and fish
D. Bananas and peanuts

FOR THE HOST

How to run the night

Before: print one host copy (pages with answers), one answer sheet per team for every round and the score board. For the TV, open this file on a laptop and go to the slides at the back.

On the night: teams of 2 to 6 people. Read each question twice, with its choices. After each round, teams swap sheets and you read the answers and the little story behind each one. One point per right answer.

Timing: about 10 minutes a round, so 8 rounds and a short break make a 90-minute evening. Leave out rounds to make it shorter.

Round 1 Food and drink	10 questions
Round 2 Capital cities	10 questions
Round 3 History	10 questions
Round 4 Landmarks and cities	10 questions
Round 5 Picture round: flags	10 questions
Round 6 Words and phrases	10 questions
Round 7 Festivals, music and inventions	10 questions
Round 8 Fun facts	10 questions

Round 1: Food and drink

HOST COPY, WITH ANSWERS

Famous dishes, drinks and table manners.

1 Githeri, a staple of central Kenya and a common school meal, is a mix of which two main ingredients? (Kenya)

A. Maize and beans B. Rice and lentils C. Potatoes and fish D. Bananas and peanuts

Answer: A. Maize and beans

Githeri is maize and beans boiled together, often fried afterwards with onions and tomatoes.

2 Which sun-dried fruit gives machboos its sour, smoky flavour? (United Arab Emirates)

A. Dried lime (loomi) B. Dried apricot C. Dried fig D. Dried cherry

Answer: A. Dried lime (loomi)

Dried lime (loomi), the sun-dried lime of the Gulf, is cooked whole in the stock together with cardamom, cinnamon and turmeric.

3 Mamajuana is made by soaking tree bark and herbs in rum, red wine and honey. (Dominican Republic)

A. True B. False

Answer: True

True. The mix is left to soak for weeks and becomes a deep red drink that tastes a little like port.

4 What is the classic filling of Zagorje štrukli? (Croatia)

A. Cottage cheese with eggs and sour cream B. Minced meat and rice C. Swiss chard and garlic D. Plums and cinnamon

Answer: A. Cottage cheese with eggs and sour cream

Štrukli are thin pastry rolled around cottage cheese with eggs and sour cream, then boiled or baked.

5 Which breakfast dish is made from torn pieces of injera fried with spiced butter and berbere? (Ethiopia)

A. Firfir B. Kitfo C. Tibs D. Ayib

Answer: A. Firfir

Firfir, also called fit-fit, uses up yesterday's injera. Kitfo is minced beef, tibs is fried meat and ayib is a fresh cheese.

6 Which dish of rice, macaroni and lentils, topped with tomato sauce and crispy fried onions, was added to UNESCO's heritage list in 2025? (Egypt)

A. Koshari B. Molokhia C. Fatta D. Mahshi

Answer: A. Koshari

Koshari, often called Egypt's national dish, was added to UNESCO's list of intangible cultural heritage in 2025. Molokhia is a green soup, fatta a bread and meat feast dish, and mahshi stuffed vegetables.

7 Which city in central Anatolia is most famous for its tiny mantı dumplings? (Türkiye)

A. Kayseri B. Antalya C. Trabzon D. İzmir

Answer: A. Kayseri

Kayseri mantı are tiny dumplings served with garlic yoghurt, melted butter and red pepper. Antalya, Trabzon and İzmir are on the coast.

8 What are the two main ingredients of a Spanish tortilla de patatas? (Spain)

A. Eggs and potatoes B. Corn flour and water C. Rice and seafood D. Chickpeas and chorizo

Answer: A. Eggs and potatoes

A tortilla de patatas is made with eggs and potatoes, often with onion, slowly cooked in olive oil.

9 What is Vegemite made from? (Australia)

A. Leftover brewer's yeast B. Crushed macadamia nuts C. Dried seaweed D. Cocoa and golden syrup

Answer: A. Leftover brewer's yeast

Leftover brewer's yeast. Cyril Callister developed the salty spread in Melbourne in 1922, and it is spread very thinly on buttered toast.

10 In which part of Vietnam was phở born, in the early 1900s? (Vietnam)

A. The north, around Hanoi and Nam Định B. The Mekong Delta C. The Central Highlands D. The island of Phú Quốc

Answer: A. The north, around Hanoi and Nam Định

Phở comes from the north, around Hanoi and Nam Định. It spread south after 1954, when many northerners moved there.