

Culinary Menu Descriptions

Culinary Arts · Answer Key · 20 Questions

1. What is the dessert described?

- A) Rice pudding with coconut and puffed rice**
- B) Mango puree with raw vegetables
- C) Kampot pepper ravioli
- D) Banana leaf-wrapped fish

2. What is a key ingredient in the appetizer's filling?

- A) Crab meat**
- B) Shrimp
- C) Chicken
- D) Tofu

3. What type of broth accompanies the appetizer?

- A) Chicken broth
- B) Vegetable broth
- C) Crab and lemongrass broth**
- D) Mushroom broth

4. How is the sea bream (daurade) cooked?

- A) Pan-fried
- B) Grilled
- C) Steamed in a banana leaf**
- D) Baked

5. What is served alongside the sea bream?

- A) Rice noodles and sautéed vegetables**
- B) Mashed potatoes
- C) French fries
- D) Steamed rice

6. What is the primary sauce base for the sea bream dish?

- A) Tomato sauce
- B) Curry sauce**
- C) Soy sauce
- D) Cream sauce

7. What vegetables are included in the sea bream's amok sauce?

A) Broccoli, eggplant, bell pepper, onion, spring onion, and chives

B) Carrots, peas, radishes

C) Spinach, kale

D) Potatoes, corn

8. How is the beef prepared for the meat course?

A) Boiled

B) Marinated in Thai style

C) Grilled

D) Fried

9. What type of vegetable stir-fry accompanies the beef?

A) Chop suey

B) Ratatouille

C) Sautéed mushrooms

D) Roasted root vegetables

10. What is the flavor profile of the beef sauce?

A) Spicy and sour

B) Sweet and sour

C) Savory

D) Herbal

11. What is the texture of the vegetables in the dessert?

A) Pureed

B) Raw and diced

C) Blanched

D) Steamed

12. What is the seasoning used in the ravioli?

A) Black pepper

B) Salt

C) Chili flakes

D) Garlic

13. What is the main component of the ravioli filling?

A) Vegetables

B) Crab meat

C) Rice

D) Cheese

14. What citrus element is used in the ravioli dish?

- A) Orange zest
- B) Lemon gel**
- C) Lime juice
- D) Grapefruit segments

15. What is the cooking method for the bok choy in the appetizer?

- A) Steamed
- B) Sautéed**
- C) Blanched
- D) Roasted

16. What is the primary flavor of the fish broth?

- A) Ginger
- B) Lemongrass**
- C) Garlic
- D) Coriander

17. What is the purpose of serving the fish dish in front of the client?

- A) To show freshness
- B) To allow for last-minute seasoning
- C) To showcase the presentation**
- D) To let the client choose their portion

18. What is the rice pudding made with?

- A) Cow's milk
- B) Almond milk
- C) Coconut milk**
- D) Soy milk

19. What gives the rice pudding its crunch?

- A) Toasted nuts
- B) Puffed rice**
- C) Crispy coconut flakes
- D) Candied ginger

20. What type of peas are mentioned in the vegetable brunoise?

- A) Green peas
- B) Snow peas
- C) Sugar snap peas
- D) Peas just blanched**