

# Culinary Menu Descriptions

Culinary Arts · Practice Test · 20 Questions

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## 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