

Gastronomy Masterclass

Gastronomy · Practice Test · 12 Questions

1. Which specific botanical process is responsible for the unique flavor profile of authentic 'aged' balsamic vinegar of Modena?

- A) Oxidation
- B) Evaporation in wooden barrels
- C) Fermentation in steel tanks
- D) Dehydration in sunlight

2. In French culinary terminology, what is the correct definition of a 'mirepoix'?

- A) A type of copper saucepan
- B) A mixture of diced onions, carrots, and celery
- C) The process of thickening a sauce with flour
- D) A specialized knife for carving poultry

3. Which protein is the primary component in a traditional meringue that allows it to hold its structure when whipped?

- A) Casein
- B) Albumin
- C) Gluten
- D) Collagen

4. From which country does the dish 'Nasi Goreng', which translates literally to 'fried rice', originate?

- A) Thailand
- B) Vietnam
- C) Indonesia
- D) Philippines

5. What is the scientific term for the browning reaction that occurs when sugars and amino acids are heated, giving seared meat its flavor?

- A) Maillard reaction
- B) Caramelization
- C) Emulsification
- D) Pasteurization

6. Which ingredient is essential to turn milk into cheese because it causes the protein casein to coagulate?

- A) Yeast
- B) Rennet
- C) Baking soda
- D) Citric acid

7. Which spice, often considered the most expensive in the world by weight, consists of the dried stigmas of the *Crocus sativus* flower?

- A) Cardamom
- B) Saffron
- C) Turmeric
- D) Vanilla

8. What is the main difference between a 'sorbet' and a 'sherbet'?

- A) Sorbet contains dairy, sherbet does not
- B) Sherbet contains dairy, sorbet does not
- C) Sorbet is made of fruit, sherbet is made of chocolate
- D) There is no difference in ingredients

9. Which variety of tea is produced from leaves that are harvested and then immediately heated or steamed to prevent oxidation?

- A) Black tea
- B) Oolong tea
- C) Green tea
- D) Pu-erh tea

10. What is the primary leavening agent used in traditional sourdough bread that distinguishes it from yeast-risen bread?

- A) Baking powder
- B) Potassium bitartrate
- C) Wild yeast and lactobacilli
- D) Sodium bicarbonate

11. Which legume is the primary ingredient in the traditional Middle Eastern dish known as hummus?

- A) Lentils
- B) Chickpeas
- C) Black beans
- D) Fava beans

12. What is the name of the Italian dish consisting of thin slices of raw meat or fish, typically served as an appetizer?

- A) Carpaccio
- B) Tartare
- C) Ceviche
- D) Sashimi