

Gastronomy: Specific Dates, Names, and Numbers

Gastronomy · Practice Test · 15 Questions

1. In what year was the first edition of the Michelin Guide published?

- A) 1899
- B) 1900
- C) 1910
- D) 1905

2. Who is widely credited with popularizing the term 'nouvelle cuisine' in the 1970s?

- A) Paul Bocuse
- B) Joël Robuchon
- C) Ferran Adrià
- D) Auguste Escoffier

3. The influential culinary textbook 'Larousse Gastronomique' was first published in which year?

- A) 1895
- B) 1938
- C) 1955
- D) 1921

4. What is the minimum number of stars a restaurant can receive from the Michelin Guide?

- A) 0
- B) 1
- C) 2
- D) 3

5. What year did the influential chef Ferran Adrià open his renowned restaurant elBulli?

- A) 1975
- B) 1980
- C) 1989
- D) 1995

6. Which historical figure is often associated with the quote 'Tell me what you eat, and I will tell you what you are'?

- A) Voltaire
- B) Jean-Anthelme Brillat-Savarin
- C) Napoleon Bonaparte
- D) Louis XIV

7. The term 'umami', referring to the fifth basic taste, was scientifically identified by which Japanese chemist in 1908?

- A) Suntory Kikunae
- B) Hideki Yukawa
- C) Shinya Yamanaka
- D) Akira Suzuki

8. What is the optimal internal temperature, in degrees Fahrenheit, for cooking a whole chicken to ensure safety and quality?

- A) 155°F
- B) 160°F
- C) 165°F
- D) 170°F

9. The 'Codex Alimentarius' is a collection of internationally recognized food standards, guidelines, and codes of practice. It was established by which two UN organizations?

- A) FAO and WHO
- B) UNESCO and UNICEF
- C) WFP and IFAD
- D) ILO and ITU

10. In what year did the influential French chef Auguste Escoffier publish 'Le Guide Culinaire'?

- A) 1898
- B) 1903
- C) 1910
- D) 1920

11. What is the approximate percentage of water in a typical fresh apple?

- A) 50%
- B) 65%
- C) 75%
- D) 85%

12. The term 'terroir' in gastronomy refers to the environmental factors that affect a crop's characteristics. Approximately how many different factors are generally considered part of terroir?

- A) 3-5
- B) 6-10
- C) 11-15
- D) 16-20

13. The 'Parisian Macaron' as we know it today, with its characteristic sandwich form, became popular in which century?

- A) 17th
- B) 18th
- C) 19th
- D) 20th

14. What year saw the establishment of the World's 50 Best Restaurants list?

- A) 1995
- B) 2000
- C) 2002
- D) 2005

15. What is the primary role of enzymes in food science, particularly in processes like cheese making or bread rising?

- A) To preserve food
- B) To add color
- C) To act as biological catalysts
- D) To increase water content