

Culinary Arts Fundamentals

Culinary Arts · Practice Test · 8 Questions

1. In what year was the renowned Le Cordon Bleu cooking school founded in Paris?

- A) 1895
- B) 1905
- C) 1885
- D) 1915

2. What is the traditional number of ingredients typically found in a classic béchamel sauce?

- A) Three
- B) Four
- C) Two
- D) Five

3. Which influential chef is credited with popularizing the concept of 'nouvelle cuisine' in the 1970s?

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

4. What is the standard internal temperature, in degrees Fahrenheit, for safely cooked poultry?

- A) 165°F
- B) 155°F
- C) 175°F
- D) 145°F

5. The Michelin Guide, famous for its restaurant ratings, was originally created in what year?

- A) 1900
- B) 1910
- C) 1920
- D) 1890

6. What is the commonly accepted number of 'mother sauces' in classical French cuisine?

- A) Five
- B) Three
- C) Seven
- D) Four

7. Which famous chef is often referred to as the 'Pope of French Cuisine'?

- A) Paul Bocuse
- B) Auguste Escoffier
- C) Michel Bras
- D) Alain Ducasse

8. What is the approximate boiling point of water in Celsius at sea level?

- A) 100°C
- B) 90°C
- C) 110°C
- D) 80°C