

Culinary Arts Basics

Culinary Arts · Practice Test · 20 Questions

1. What is the primary ingredient in bread?

- A) Rice
- B) Corn
- C) Flour
- D) Potatoes

2. Which of these is a common spice derived from the bark of a tree?

- A) Cinnamon
- B) Pepper
- C) Salt
- D) Paprika

3. What is the process of cooking food using dry heat, usually in an oven?

- A) Boiling
- B) Frying
- C) Baking
- D) Steaming

4. Which type of cooking involves submerging food in hot fat or oil?

- A) Grilling
- B) Roasting
- C) Sautéing
- D) Frying

5. What is the main flavoring agent in pesto sauce?

- A) Parsley
- B) Mint
- C) Basil
- D) Rosemary

6. Which of the following is a root vegetable often used to make mashed potatoes?

- A) Carrot
- B) Onion
- C) Potato
- D) Beetroot

7. What is the culinary term for finely chopped ingredients cooked together in fat?

- A) Julienne
- B) Mince
- C) Braise
- D) Soffritto

8. Which liquid is essential for making stock or broth?

- A) Milk
- B) Oil
- C) Water
- D) Vinegar

9. What is the basic seasoning that enhances the flavor of most foods?

- A) Sugar
- B) Salt
- C) Pepper
- D) Garlic

10. Which cooking method involves submerging food in a liquid at or below boiling point?

- A) Steaming
- B) Poaching
- C) Frying
- D) Roasting

11. What is the name for a mixture of eggs, milk, and flour used as a base for pancakes and crepes?

- A) Dough
- B) Batter
- C) Mousse
- D) Salsa

12. Which fruit is commonly used to make applesauce?

- A) Banana
- B) Orange
- C) Apple
- D) Strawberry

13. What is the term for small, flavorful pieces of food, often used as garnishes?

- A) Croutons
- B) Chutney
- C) Coulis
- D) Garnishes

14. Which dairy product is made from churned cream and is a key ingredient in many baked goods?

- A) Yogurt
- B) Cheese
- C) Butter
- D) Sour Cream

15. What is the process of cooking food gently in liquid just below boiling point?

- A) Simmering
- B) Boiling
- C) Frying
- D) Baking

16. Which common ingredient is a member of the allium family and adds pungency to dishes?

- A) Mushroom
- B) Garlic
- C) Ginger
- D) Lemon

17. What is the term for meat or vegetables cooked very slowly in a covered pot, often with liquid?

- A) Sautéing
- B) Braising
- C) Grilling
- D) Roasting

18. Which spice is made from the dried stigmas of a flower and is known for its distinctive color and flavor?

- A) Turmeric
- B) Saffron
- C) Cumin
- D) Paprika

19. What is the fundamental liquid used in many soups and sauces?

- A) Juice
- B) Soda
- C) Water
- D) Cream

20. Which of these is a common type of pasta shaped like small bows?

- A) Spaghetti
- B) Penne
- C) Farfalle
- D) Fusilli