

Global Gastronomy Challenge

Gastronomy · Answer Key · 15 Questions

1. Which specific substance in hot chili peppers creates the sensation of heat, measured in Scoville Heat Units?

- A) Capsaicin**
- B) Piperine
- C) Curcumin
- D) Allicin

2. In French culinary terminology, what are the five 'Mother Sauces' derived from?

- A) Auguste Escoffier's original list**
- B) The evolution of pasta sauces
- C) The combination of all spices
- D) The seasonal harvest of Provence

3. Which fermentation process is required to turn cabbage into traditional German sauerkraut?

- A) Lactic acid fermentation**
- B) Alcoholic fermentation
- C) Acetic acid oxidation
- D) Enzymatic browning

4. Which continent is the original botanical home of the 'Solanum tuberosum', known as the potato?

- A) South America**
- B) Europe
- C) Asia
- D) Africa

5. What is the primary ingredient that causes bread dough to rise through the release of carbon dioxide?

- A) Yeast**
- B) Baking soda
- C) Cornstarch
- D) Gelatin

6. Which Japanese culinary technique involves thinly slicing raw fish served with soy sauce and wasabi?

A) Sashimi

B) Tempura

C) Yakitori

D) Tonkatsu

7. What is the main ingredient in traditional Italian Pesto Genovese, besides garlic, pine nuts, olive oil, and cheese?

A) Fresh basil leaves

B) Spinach

C) Parsley

D) Arugula

8. In chocolate production, what are the beans inside the fruit of the Theobroma cacao tree called before processing?

A) Cacao nibs

B) Coffee beans

C) Vanilla pods

D) Peppercorns

9. Which culinary technique involves cooking food in a vacuum-sealed bag in a temperature-controlled water bath?

A) Sous-vide

B) Confit

C) Poaching

D) Braising

10. What is the name of the traditional Spanish dish made primarily of rice, saffron, vegetables, and meat or seafood?

A) Paella

B) Gazpacho

C) Tortilla

D) Churros

11. Which molecule gives maple syrup its distinct aroma and flavor, often extracted from bark or produced synthetically?

A) Sotolon

B) Vanillin

C) Citric acid

D) Limonene

12. What is the 'Maillard reaction' responsible for in cooking?

A) Browning and complex flavor development

B) The curdling of dairy products

C) The melting of chocolate

D) The freezing of ice cream

13. Which legume is the primary ingredient used to make traditional Middle Eastern hummus?

A) Chickpeas

B) Lentils

C) Black beans

D) Kidney beans

14. What is the primary difference between a 'gastropub' and a traditional pub?

A) High-quality, chef-prepared food

B) The type of alcohol served

C) The time of day they open

D) The presence of live music

15. Which Italian cheese is traditionally produced using the milk of water buffalo?

A) Mozzarella di Bufala

B) Parmigiano-Reggiano

C) Gorgonzola

D) Ricotta