

Culinary Arts Fundamentals

Culinary Arts · Practice Test · 8 Questions

1. What is the primary function of the 'chiffonade' cutting technique?

- A) Creating uniform cubes
- B) Finely shredding leafy vegetables
- C) Peeling root vegetables
- D) Crushing garlic cloves

2. Which protein coagulation temperature is typically associated with the 'medium-rare' doneness of beef?

- A) 45-50°C
- B) 52-57°C
- C) 65-70°C
- D) 75-80°C

3. In French cuisine, what are the primary ingredients of a classic mirepoix?

- A) Carrots, celery, and onions
- B) Potatoes, leeks, and garlic
- C) Bell peppers, onions, and tomatoes
- D) Parsley, sage, and rosemary

4. Which chemical leavening agent requires the presence of an acid to produce carbon dioxide?

- A) Active dry yeast
- B) Baking soda
- C) Cornstarch
- D) Gelatin

5. What is the smoking point of refined extra virgin olive oil compared to refined avocado oil?

- A) Higher
- B) Lower
- C) Identical
- D) Variable by season

6. Which culinary term describes the process of briefly cooking food in boiling water, then immediately submerging it in ice water?

- A) Sweating
- B) Blanching
- C) Braising
- D) Poaching

7. What is the standard ratio of rice to water when using the absorption method for long-grain white rice?

- A) 1:1
- B) 1:1.5
- C) 1:2
- D) 1:3

8. Which starch is most commonly used as a thickening agent in Asian stir-fry sauces to achieve a translucent appearance?

- A) Wheat flour
- B) Cornstarch
- C) Tapioca starch
- D) Potato starch