Culinary Inventions and Famous Firsts

Culinary Arts · Practice Test · 8 Questions

1. Who is credited with inventing the potato chip at a resort in New York in 1853?

A) George Crum
B) Auguste Escoffier
C) Julia Child
D) Marie-Antoine Carême

2. Which English nobleman gave his name to the popular meal featuring ingredients between two slices of bread?

A) Duke of Wellington
B) Earl of Sandwich
C) Baron of Beef
D) Lord Salisbury

3. Which French confectioner invented the method of preserving food in sealed airtight containers (canning) in 1810?

A) Louis Pasteur
B) Nicolas Appert
C) Paul Bocuse
D) Gaston Lenôtre

4. Which British company produced the world's first commercial solid chocolate bar in 1847?

A) Nestlé
B) Cadbury
C) J. S. Fry & Sons
D) Lindt

5. Percy Spencer invented which common kitchen appliance in 1945 after a radar experiment melted a candy bar in his pocket?

A) Electric blender
B) Microwave oven
C) Pop-up toaster
D) Dishwasher

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6. Chef Raffaele Esposito created the Pizza Margherita in 1889 in honor of the Queen of which nation?

A) France
B) Spain
C) Italy
D) Greece

7. Which scientist developed the process of heating liquid foods like milk to destroy harmful bacteria in the 1860s?

A) Louis Pasteur
B) Alexander Fleming
C) Robert Koch
D) Edward Jenner

8. The edible waffle ice cream cone gained widespread popularity at which 1904 event?

A) St. Louis World's Fair
B) Paris International Exposition
C) London Great Exhibition
D) New York World's Fair

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