Culinary Arts History and Technical Standards

Culinary Arts · Practice Test · 15 Questions

1. In what year did Auguste Escoffier publish his seminal work, Le Guide Culinaire?

A) 1895
B) 1903
C) 1912
D) 1920

2. How many grams are precisely contained in one standard fluid ounce of water?

A) 25.4g
B) 28.35g
C) 30.1g
D) 32.5g

3. What is the minimum percentage of cocoa butter required for chocolate to be legally labeled as 'white chocolate' in many jurisdictions?

A) 10%
B) 20%
C) 30%
D) 40%

4. Who is credited with inventing the 'brigade de cuisine' system used in professional kitchens?

A) Marie-Antoine Carême
B) Auguste Escoffier
C) Fernand Point
D) Paul Bocuse

5. What is the standard ratio of oil to vinegar in a classic French vinaigrette?

A) 1:1
B) 2:1
C) 3:1
D) 4:1

6. At what specific temperature in degrees Celsius does water reach its boiling point at sea level?

A) 95°C
B) 98°C
C) 100°C
D) 102°C

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7. In the 19th century, which chef became known as the 'King of Chefs and Chef of Kings' for his service to European royalty?

A) Marie-Antoine Carême
B) Alexis Soyer
C) François Vatel
D) Urbain Dubois

8. How many tablespoons are in one standard US fluid cup?

A) 8
B) 12
C) 16
D) 24

9. Which ingredient is used to raise the pH level of 'alkaline noodles' like ramen?

A) Sodium bicarbonate
B) Potassium carbonate
C) Calcium chloride
D) Magnesium sulfate

10. What was the name of the first Michelin Guide published in France in 1900?

A) Le Guide Rouge
B) Le Guide Michelin
C) Le Guide de Voyage
D) Le Guide Gastronomique

11. What is the standard number of mother sauces defined by the classical French tradition?

A) 3
B) 4
C) 5
D) 6

12. In the 'danger zone' for food safety, what is the upper temperature limit in degrees Celsius (at which point bacteria growth significantly slows)?

A) 50°C
B) 55°C
C) 60°C
D) 65°C

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13. How many milliliters are in a standard metric liter?

A) 100
B) 500
C) 1000
D) 10000

14. In what year did the 'nouvelle cuisine' movement formally gain international recognition through the publication of Gault et Millau?

A) 1968
B) 1972
C) 1975
D) 1980

15. What is the minimum fat content percentage required for heavy cream (or heavy whipping cream) in the United States?

A) 25%
B) 30%
C) 36%
D) 40%

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