

# UK Culinary Arts Basics

Culinary Arts · Practice Test · 18 Questions

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**1. What is a traditional British breakfast dish made from oatmeal, cooked with water or milk?**

- A) Scrambled Eggs
- B) Porridge
- C) Bacon
- D) Sausage

**2. Which of these is a classic British dessert often served with custard or cream?**

- A) Tiramisu
- B) Crème brûlée
- C) Apple Crumble
- D) Mochi

**3. What is the primary ingredient in a traditional British 'Shepherd's Pie'?**

- A) Beef
- B) Lamb
- C) Chicken
- D) Fish

**4. Which common British cheese is often described as hard, yellow, and crumbly?**

- A) Mozzarella
- B) Cheddar
- C) Brie
- D) Gouda

**5. What is the name of the traditional British dish of minced beef or lamb cooked with vegetables and topped with mashed potatoes?**

- A) Bangers and Mash
- B) Fish and Chips
- C) Cottage Pie
- D) Steak and Kidney Pie

**6. Which staple vegetable is commonly used in British roast dinners, often served roasted or as mashed potato?**

- A) Broccoli
- B) Carrot
- C) Potato
- D) Peas

**7. What is the main component of 'Fish and Chips', a popular British takeaway?**

- A) Salmon
- B) Cod or Haddock
- C) Tuna
- D) Sardines

**8. Which herb is a key flavour in many British dishes, particularly with lamb and root vegetables?**

- A) Basil
- B) Oregano
- C) Rosemary
- D) Cilantro

**9. What is the correct term for the process of cooking food in a dry oven, commonly used for roasting meat?**

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

**10. Which food safety guideline involves keeping raw and cooked foods separate to prevent cross-contamination?**

- A) Washing hands
- B) Cooking thoroughly
- C) Chilling food promptly
- D) Separating raw and cooked

**11. What is the process of cooking food in hot fat or oil called?**

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

**12. Which of these is a type of pastry commonly used in British pies and tarts, made with flour and fat?**

- A) Filo
- B) Puff Pastry
- C) Shortcrust Pastry
- D) Choux Pastry

**13. What is the primary liquid used in making a traditional British gravy, often from meat juices?**

- A) Milk
- B) Water
- C) Stock or Broth
- D) Cream

**14. What is the British term for a sweet, often sticky, baked dessert made from sponge cake and fruit, usually served with custard?**

- A) Trifle
- B) Pudding
- C) Victoria Sponge
- D) Eton Mess

**15. Which cooking method involves cooking food in a liquid that is just below boiling point, typically around 85°C (185°F)?**

- A) Boiling
- B) Simmering
- C) Poaching
- D) Steaming

**16. What is a fundamental culinary skill involving the precise cutting of ingredients into uniform shapes and sizes?**

- A) Seasoning
- B) Mise en place
- C) Knife skills
- D) Marinating

**17. What is the term for the process of cooking food in a closed container using steam?**

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

**18. Which traditional British sandwich filling is made from breadcrumbs, butter, and herbs, often used with game or poultry?**

- A) Cheese
- B) Ham
- C) Stuffing
- D) Egg Mayonnaise