

Quiz & Worksheet - Understanding the Culinary Arts

1. The term 'mise en place' refers to which one of the following?

- ☐ Keeping cooking ingredients and tools in their place
- ☐ Prepping foods used in regional dishes in advance
- ☐ Properly selecting and storing foods used in cooking
- ☐ Utilizing the steps in the food production cycle

2. Which of the following is the best example of a culinary arts tradition?

- ☐ Baked chicken
- ☐ Steamed asparagus
- ☐ Boiled eggs
- ☐ Beijing pulled noodles

3. What is the major benefit of an organized kitchen?

- ☐ It keeps employee and purchasing costs down.
- ☐ It allows chefs to prepare plates efficiently and quickly.
- ☐ It helps to minimize bacteria and waste.
- ☐ It makes for a smooth transition from chef to waiter.

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Sample Test Questions In Culinary Arts

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