

Culinary Arts

Sample Assessment Questions

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25 Recall/Reproduction Assessment Questions

1. Who is widely known as the father of modern cuisine?
 - a. Auguste Escoffier
 - b. Antoine Careme
 - c. Thomas Keller
 - d. Louis Pasteur
2. _____ is the movement of harmful microorganisms from one surface to another.
 - a. Contamination
 - b. Sanitation
 - c. Cross-contamination
 - d. Poor personal hygiene
3. What type of fire extinguisher will put out a grease/oil fire?
 - a. Class A
 - b. Class B
 - c. Class D
 - d. Class K
4. How long should you wash your hands with soap before rinsing?
 - a. 5 seconds
 - b. 10 - 15 seconds
 - c. 20 seconds
 - d. 25 - 35 seconds
5. _____ and _____ must BOTH be done to eliminate and prevent contamination.
 - a. Wash hands, wear gloves
 - b. Clean, sanitize
 - c. Cook, clean
 - d. None of the above
6. The acronym HACCP stands for:
 - a. Hazard Analysis Control Contamination Point
 - b. Hazard Actual Critical Control Point
 - c. Hazard Analysis Critical Control Point
 - d. None of the above
7. Many restaurants _____ their employees by giving them work experience in many different tasks.
 - a. reward
 - b. train
 - c. develop
 - d. cross-train

8. _____ is insurance that pays for medical expenses and lost wages if you are injured on the job.
- Medicare
 - Workers compensation
 - Social Security
 - Compensatory time
9. What is the term for the technique to suggest a larger size or better quality than the customer's original order?
- Upselling
 - Daily special
 - Extra selling
 - None of the above
10. In _____, the food is completely prepared, portioned, plated, and garnished in the kitchen.
- Russian Service
 - Modern American Plated Service
 - French Service
 - Buffet Service
11. What is an essential tool that helps ensure that food products meet safety standards during receiving?
- Probe thermometer
 - Receiving scales
 - Work tables
 - Chafing dishes
12. To safely carry a knife through the kitchen you must carry it how?
- In both hands
 - Lying flat on a cutting board you are carrying
 - Straight down at your side with blade facing away from the direction you are walking
 - Over your head, straight up in the air
13. A _____ gives information on the serving size, calories, and nutrients in the food.
- Standardized Recipe
 - Nutrition facts label
 - Dietary Guidelines for Americans
 - None of the above
14. A menu determines:
- the type of customers the establishment will attract
 - the layout and type of equipment the restaurant will need
 - the number of foodservice workers that are needed and the skills they must have
 - all of the above

15. A _____ is a set of written instructions that is used to consistently prepare a known quantity and quality of a certain food.
- cookbook
 - standardized recipe
 - recipe card
 - all of the above
16. What is calculated by dividing the recipe cost by the total number of portions that the recipe yields?
- Food cost
 - Cost per unit
 - Ingredient total cost
 - Portion cost
17. Which of these is a dry cooking technique?
- Baking
 - Broiling
 - Grilling
 - All of the above
18. Which part of the egg is also known as the albumin and is made of mostly protein?
- Shell
 - Yolk
 - White
 - Chalazae
19. What are the five mother sauces?
- Espagnole, tomato, veloute, béchamel, bearnaise
 - Espagnole, tomato, veloute, béchamel, hollandaise
 - Espagnole, marinara, veloute, béchamel, hollandaise
 - Demi glace, tomato, veloute, béchamel, hollandaise
20. _____ is a firm elastic substance that affects the texture of baked products.
- Emulsifier
 - Glutenin
 - Gluten
 - Gliandin
21. What is the most common mixing method for cookie dough?
- Creaming method
 - One stage method
 - Two stage method
 - Foaming method
22. What is the term for the amount of fat within the muscle tissue of meat?
- Fattiness
 - Marbling
 - Fat cap
 - Collagen

23. In the traditional garde manger brigade, who cleans, stores and otherwise handles seafood?
- Buffetier
 - Poissonier
 - Charcutier
 - Boucher
24. What is a lean dough product often eaten at breakfast?
- Sourdough
 - Croissant
 - Bagel
 - Cinnamon roll
25. What is the ideal temperature range for yeast fermentation?
- 78 – 82 °F
 - 80 - 90 °F
 - 85 – 95 °F
 - 176 – 220 °F

Recall/Reproduction Assessment Key

- a
- c
- b
- b
- b
- c
- d
- b
- a
- b
- a
- c
- b
- d
- b
- d
- c
- b
- c
- a
- b
- b
- c
- a

25 Skill/Concept Assessment Questions

1. What is the most important reason for wearing the proper shoes in the kitchen?
 - a. It is important to be in uniform at all times
 - b. Proper shoes will protect you from slips, falls, and burns
 - c. To provide proper support to your arches and limit strains
 - d. To protect your feet from falling objects in the kitchen
2. A business plan is a document that describes a new business and a strategy to launch that business. Of those listed below, which element of a business plan is the most essential in ensuring a businesses success?
 - a. Market Analysis
 - b. Management Team Plan
 - c. Company Description
 - d. Product and Service Plan
3. ServSafe® is a food and beverage safety training and certificate program administered by the National Restaurant Association. Which of the following is **NOT** a reason that might cause an employee to seek certification?
 - a. Becoming ServSafe® certified will make you more employable
 - b. Most governing districts require an employee to be certified by ServSafe® or a similar entity at all times during meal production
 - c. Having a certified ServSafe® manager on staff at all times lessens the likelihood of a foodborne illness outbreak
 - d. Certified ServSafe® managers get to make decisions that affect sanitation
4. Which of the following should be stressed when preparing table settings?
 - a. Uniformity and speed of setting the table
 - b. Cleanliness and uniformity
 - c. Customer comfort and speed of setting the table
 - d. None of the above
5. Which of these best explains the purpose of the Equal Employment Opportunities Act?
 - a. Requires business to offer equal pay for equal work
 - b. Allows businesses to hire anyone they want
 - c. Requires businesses to hire minority candidates
 - d. Requires businesses to have affirmative action programs
6. Which of the following statements provides the best description of kitchen organization?
 - a. Kitchens are set up so that employees know where everything is located
 - b. Kitchens are set up so that storage is maximized
 - c. Kitchens are set up so that employees don't have to walk far to find what they're looking for
 - d. Kitchens are set up to maximize work flow and efficiency and to promote communication and teamwork
7. The American Culinary Federation (ACF) does **NOT**:
 - a. help employees sharpen their skills
 - b. provide employees with an avenue for promotion and advancement in their careers
 - c. help members find employment
 - d. help employees to be more employable by becoming a member

8. Which of the following knife cuts will you have to execute first in order to make a brunoised cut?
- Julienne
 - Battonet
 - Small dice
 - Rondelle
9. Which of the following is an example of a balanced meal?
- 4 oz. broiled salmon, 1/2 cup whole-wheat pasta, 1 cup steamed broccoli, 1/2 cup sautéed red peppers and onions, 1 small kiwi
 - 6 oz. lean chicken, 1 cup whole-wheat pasta, 1 cup Alfredo sauce, 1/2 cup sautéed red peppers and onions, 1 small kiwi
 - 4 oz. grilled steak, 1 cup mashed potatoes 1 cup steamed hollandaise sauce, 1/2 cup grilled asparagus, 1 small kiwi
 - None of the above are examples of a balanced meal
10. Which of the following is true of standardized recipes?
- Standardized recipes are often changed to meet the needs of the user
 - Standardized recipes do not include recipe yield
 - Standardized recipes are the best way to make sure you are getting the most of your staff's talents.
 - Standardized recipes do not help you save money and time in the kitchen
11. A food's nutritive value, flavor and appearance do not stay the same after cooking. Which cooking method allows foods to retain most of its color and nutritive value?
- Steaming
 - Broiling
 - Baking
 - Boiling
12. Which of the following is true of deep fat frying?
- Involves low to medium heat
 - Is considered a moist cooking method
 - Utilizes oil to transfer heat into foods
 - Foods are always coated before frying
13. Successful chefs tend to display which of the following traits?
- They are knowledgeable about many different foods and techniques
 - They do not allow employees to provide input on decisions in the work place
 - They discourage employees' creativity
 - They do things the way they were taught and do not change
14. Which of the following statements is true concerning seasonings?
- Seasonings change a food's natural flavor
 - Seasonings intensify or improve food without changing the food's flavor
 - If a seasoning is used correctly, it can still be tasted in the final product
 - All foods must have some type of seasoning

15. When classifying eggs, an egg with a firm yolk centered in the shell can be classified as _____.
a. Grade A
b. Grade B
c. Grade AA
d. Grade BB
16. In a traditional kitchen, the Boucher would likely do which of the following tasks?
a. Remove oysters from their shells
b. Make sausages
c. Remove chicken from the bones
d. Prepare hors d'oeuvres
17. Appetizers that are carried on a serving plate at a standing event are passed according to what is called butler service. Which of the following appetizers would **NOT** be easily served during butler service?
a. Canapés
b. Meatballs in sauce
c. Chicken wings
d. Rumaki
18. Which of the following is a valid reason to avoid cooling hot stocks in the refrigerator?
a. The stock will cool too slowly potentially allowing bacteria to grow in the stock
b. The stock could become cloudy
c. The stock could cause condensation in the refrigerator
d. The stock will absorb flavors of the refrigerator if you put it in the refrigerator while hot
19. Summarize how a mother sauce is made:
a. sauce is made by adding olive oil and herbs
b. sauce is made by combining a liquid with a thickening agent
c. sauce is made by adding fruits or vegetables
d. sauce is made from meat or poultry juices
20. Which market form of fresh fish has the longest shelf life?
a. Whole
b. Drawn
c. Dressed
d. Fillets
21. When sautéing poultry, why is it important to make sure the pan is very hot before adding your dredged or breaded poultry?
a. A cold pan will make your breading soggy
b. High heat helps seal in the juices of the meat
c. High heat helps to achieve an appealing color on the meat
d. All of the above
22. There are three conditions necessary to achieve the Maillard reaction. Which of the following is **NOT** one of the necessary conditions?
a. A non-acidic, or base, environment
b. Enough protein, and therefore enough amino acids, in the meat
c. Meat carbohydrates combined with the amino acids from a protein
d. Presence of sodium in the meat

23. Aside from taste, sugars and sweeteners have many contributions in baking. Which of the following is **NOT** another contribution of sugar in bread baking?
- a. Help chemical leaveners create CO₂
 - b. Providing food for yeast in yeast breads
 - c. Creating a golden-brown color
 - d. Tenderizing baked products by weakening gluten strands
24. What type of rice still has the bran attached?
- a. Converted rice
 - b. White rice
 - c. Enriched rice
 - d. Brown rice
25. Baking soda, or sodium bicarbonate, is a base. It can be mixed with an acid to produce CO₂ to help quick breads rise. Which of the following cannot help create this reaction?
- a. Vinegar
 - b. Milk
 - c. Buttermilk
 - d. Fruit juices

Skills/Concepts Assessment Key

- 1. b
- 2. a
- 3. d
- 4. b
- 5. d
- 6. d
- 7. d
- 8. a
- 9. a
- 10. a
- 11. a
- 12. c
- 13. a
- 14. b
- 15. c
- 16. c
- 17. b
- 18. a
- 19. b
- 20. b
- 21. d
- 22. d
- 23. a
- 24. d
- 25. b

25 Strategic Thinking Assessment Questions

1. HACCP is a systematic preventive approach to food safety in production processes that can cause the finished product to be unsafe. It designs measurements at CRITICAL CONTROL POINTS to reduce these risks to a safe level. The FIRST STEP in the HACCP system is to:
 - a. establish critical limits
 - b. establish monitoring procedures
 - c. conduct a hazard analysis
 - d. determine critical control points
2. A spiral dough hook on a mixer is best for which type of product considering its gentle movement and mixing motion?
 - a. Pancake batter
 - b. Muffin batter
 - c. Laminated dough
 - d. Bread dough
3. What conclusion can you draw from the use of seasonings and flavorings?
 - a. they are needed only in bland foods
 - b. they are used to mask dull flavors
 - c. they are used to change the natural flavor of food
 - d. they enhance the natural flavor of food is part of the art of cooking
4. Which of the following cuts, used on long cylindrical vegetables, starts by cutting the vegetable on a diagonal, turning it 180 degrees, and cutting it again on the same diagonal, resulting in a vegetable piece with two angled edges?
 - a. Oblique or roll cut
 - b. Turned cut
 - c. Batonnet cut
 - d. Paysanne cut
5. Which of the following would **NOT** be a reason for a chef to add seasoning to food?
 - a. To change the food's natural flavor
 - b. To cut the richness of the food
 - c. To balance tastes
 - d. To enhance natural flavors
6. An employee earns \$8.40 per hour and works 48 hours in one week. Assuming the overtime rate is 1.5 times regular pay, how much money will this employee earn?
 - a. \$604.80
 - b. 403.20
 - c. \$436.80
 - d. \$465.84
7. Which of the following temperature ranges lies completely within the temperature danger zone?
 - a. 32 °F – 44 °F
 - b. 41 °F – 135°F
 - c. 28 °F – 40 °F
 - d. 40 °F – 130 °F

8. Which of the following habits is **NOT** an effective practice when preparing for a presentation to potential investors or business partners?
- Speak clearly and concisely
 - Be specific about the goals of your business
 - Speak off the top of your head with no plan
 - Provide accurate information
9. What is the estimated cost per fluid ounce for whole homogenized milk if milk costs \$4.84/gallon?
- \$0.05/ fl. oz.
 - \$0.04/ fl. oz.
 - \$0.10/ fl. oz.
 - \$0.01/ fl. oz.
10. Which of these tasks would you **NOT** perform with a chef's knife?
- Brunoise onion
 - Tourne potato
 - Julienne red pepper
 - Chiffonade mint
11. You are preparing to bake a recipe using a convection oven but your recipe calls for 375 °F in a conventional oven. What temperature should you set your oven to in order to utilize the convection oven?
- 400 – 425 °F
 - 325 – 350 °F
 - 365 - 380 °F
 - 375 – 400 °F
12. Which of the following terms do **NOT** pertain to stock making?
- Pique
 - Bouquet Garni
 - Sachet
 - Soubise
13. The chef asks you to prepare a roux to thicken one gallon of liquid to a THICK consistency? How much butter and flour would you need?
- 8 oz. flour + 8 oz. butter
 - 10 oz. flour + 10 oz. butter
 - 12 oz. flour + 12 oz. butter
 - 20 oz. flour + 20 oz. butter
14. What is the best way for an employee to inform an employer that he or she is resigning?
- Walk into the employer's office to say goodbye
 - Write a letter of resignation listing the reasons for leaving
 - Leave a message for the employer with a two week notice
 - Write a thank you note to the employer for the experience
15. Changing trends in the market do **NOT** include:
- price and value of product
 - changing lifestyles
 - technology
 - fluctuations in produce prices

16. When considering and calculating food costs, data is often expressed as a percent of revenue (Food cost Percentage) because:
- it allows the relationship between revenues and planned food cost to easily be seen
 - it allows for a comparison between managers performance and other operations
 - it is an evaluation tool for operational performance
 - all of the above
17. Given the following information, solve for the food cost and food cost percentage for the Crave Bistro for July end-of-month report.
- Opening Inventory - \$18,000
Ending Inventory - \$11,000
Purchases - \$7,500
Revenues - \$52,000
- Food Cost = \$14,250 / FC% = 31.25%
 - Food Cost = \$14,500 / FC% = 27.89%
 - Food Cost = \$7,000 / FC% = 13.4%
 - Food Cost = \$21,500 / FC% = 41.3
18. Which of the following would **NOT** have a negative impact on food cost?
- The manager gives the food truck delivery driver a free soda from the soda fountain
 - An employee snacks on crackers throughout his/her shift
 - A manager sells a soda to an employee at retail price
 - A dishwasher takes a box of steaks home at the end of the shift
19. What should be done if you find broken glass in the ice machine?
- Use gloves to retrieve all of the broken glass pieces before using the ice in the machine again
 - Use the ice in the machine for the remainder of the shift, then drain and clean the machine after all of the guests leave
 - Immediately drain bin, remove any glass pieces, and sanitize the interior of the ice bin
 - Inform the manager whenever you get a chance
20. The tip of the knife where the blade is thinnest is used for:
- delicate work and small items
 - general work
 - heavy or coarse work, when greater force is required
 - to open cans
21. In beef, tenderness is inversely proportionate to:
- marbling
 - gelding
 - age
 - breed
22. Which of the following egg grades is the common standard for the foodservice industry?
- AA extra large
 - A large
 - A jumbo
 - A peewee

23. The “creaming method” is the most common mixing method for cookies. The “creaming method” for cookie dough entails:
- creaming all ingredients together at one time
 - creaming fat, sugar, and flavorings; then blending in eggs and liquid; and finally, adding flour and leaveners
 - whipping together eggs and sugar, then folding other ingredients
 - creaming sugar with eggs, then blending in fat; then adding flour
24. To determine if the local market can support your restaurant, you must:
- create a Facebook™ page and see how many likes it gets
 - do a demographic study
 - eat at neighborhood restaurants
 - hire a consultant
25. The first thing you should do when planning a buffet is:
- think about traffic flow to make sure the space will hold the buffet and guests
 - determine the number of staff that will be needed to keep the buffet running smoothly
 - determine the price for each guest that attends the buffet
 - plan the buffet, it’s offerings, layout, and flow on paper

Strategic Thinking Assessment Key

1. c
2. d
3. a
4. a
5. a
6. c
7. b
8. c
9. b
10. b
11. b
12. d
13. d
14. b
15. d
16. d
17. b
18. c
19. c
20. a
21. c
22. b
23. b
24. b
25. d

25 Extended Thinking Assessment Questions/Tasks

1. The dimensions for knife cuts are standard industrywide. Discuss the importance of following these standards in your operation and the cost of ignoring these standards during food preparation.
2. Selecting a reputable food vendor can have a major impact on the success of your business. What are some things a restaurant should look for in a food vendor before purchasing food through that vendor or awarding that vendor a purchasing contract?
3. Develop and describe an emergency action for a kitchen. What rules and procedures will you establish? What events do you consider an emergency? What jobs and tasks need to be established and assigned in the event of each type of emergency? How will you train your employees to be ready for such emergencies? Describe your rationale for these decisions.
4. There are four acceptable thawing methods that can be used in the kitchen (under running water, refrigeration, as part of the cooking process, and in a microwave) Discuss appropriate foods, scenarios, and conditions for which you would use each thawing method. Also discuss the principles behind each thawing method to show a complete understanding of how each method works to thaw the food.
5. Halfway through breakfast service your kitchen runs out of potatoes for the hash browns. What would be an appropriate decision concerning the shortage? What factors lead you to your decision?
6. Discuss the advantages and disadvantages of primal cuts such as rough beef rib versus buying portion control products such as portioned ribeye steaks. What factors would play into your decision when deciding between the two options? Discuss the trade-off for selecting either option.
7. Why do you think pizza and hot sandwiches were destined to become popularized by fast-food restaurants? What trends support your thinking?
8. Your poached eggs are rubbery, flat, and the yolk is off center. What actions could have caused these problems? What steps would you suggest to correct these problems?
9. Your genoise cakes are tough and lack body. What actions could have caused these problems? What steps would you suggest to correct these problems?
10. While mixing your muffin batter in the stand mixer, a coworker requested your help. You remembered to turn the mixer off ten minutes later. Would you use this batter? Predict what kind of batter you think it would produce.
11. Often in bakeries, there is a refrigerated case that contains items such as custard, custard filled donuts, and éclairs. Why do these pastries need to be refrigerated while other baked items can be held and retailed at room temperature?
12. Consider the use of technology in the restaurant industry. Many restaurants have implemented technology as a way to expedite service to customers, increase customer satisfaction, and manage various management tasks. What are some other current uses of technology in the restaurant industry? What uses do you envision technology being used for in the coming years?

13. Tempering chocolate is an intricate process. What do you think would happen if you heated it all at once without following the proper processes? What changes in texture/flavor would you experience? Explain your rationale.
14. If you had to set up an entirely new kitchen and only choose four major pieces of equipment, what would you order? Why?
15. You observe another employee's workplace accident. The employee does not want to report the accident because it is the third such incident of the month for her. Should you report the accident to your employer? What are the potential consequences of your action or inaction?
16. The Centers for Disease Control and Prevention (CDC) define a foodborne-illness outbreak as an incident in which two or more people experience the same illness after eating the same food. What are some reasons a restaurant might close their doors after causing a large foodborne illness outbreak? Who might be affected by a well-publicized outbreak?
17. You will be interviewing for an entry level job in the kitchen in the hopes of jumpstarting your culinary career. What are three questions you would ask your potential employer? Explain your rationale behind choosing these three questions and discuss what you would hope the employer might provide as an answer for you during the interview.
18. Part of being a successful chef is to recognize current trends and anticipate future trends within foodservice. What are some current trends you have recognized in today's foodservice landscape? What are some trends you think will be popular in the next five years?
19. Why is the breast section so often dry when whole chickens or turkeys are roasted? Can you suggest ways to remedy this problem?
20. You have three GALLONS of vegetable soup in the walk-in prepared by a chef on the morning shift. You are going to serve the soup this evening and the dinner shift lasts from 6PM to 10PM. How should you prepare the soup for service and what factors played into this decision?
21. Considering the balance between career, family, and leisure activities in one's life: What are the pros of becoming a culinary professional? What are the cons of becoming a culinary professional?
22. Consider all factors as to why a chef is interested in mentally breaking down a dish into its various basic taste sensations. What is the value in doing so? How can this impact food quality? How can this impact the foodservice operation and benefit customers?
23. What criteria should chefs and restaurateurs take into account when determining the number of menu offerings for an operation? Analyze and discuss the importance of menu planning to overall operation and profitability of the facility.
24. Do you believe a franchisee is truly an independent owner? Explain the rationale behind your answer.
25. Why do you think that many culinary histories focus on the food practices of royalty and the wealthy?

Extending Thinking Assessment Key

1 – 25 Student responses will vary