

Culinary

1. **Why should knives be kept sharp in the kitchen?**
 - a. To cut faster
 - b. To reduce accidents and make cutting easier
 - c. To look professional
 - d. To impress customers

(Answer: b)
2. **Which of these is the safest way to thaw frozen meat?**
 - a. On the kitchen counter
 - b. Under direct sunlight
 - c. In the refrigerator
 - d. In hot water

(Answer: c)
3. **Which color chopping board is usually used for raw meat?**
 - a. Red
 - b. Blue
 - c. Green
 - d. Yellow

(Answer: a)
4. **What is the correct way to hold a knife while walking?**
 - a. Pointing it forward
 - b. Pointing it upward
 - c. Holding it at your side with the blade facing down
 - d. Hiding it behind your back

(Answer: c)
5. **Why should vegetables be washed before cooking?**
 - a. To remove dirt and chemicals
 - b. To make them taste better
 - c. To change their color
 - d. To cook them faster

(Answer: a)
6. **Which is the best practice when storing dry ingredients like flour and rice?**
 - a. Leave them in plastic bags
 - b. Store in airtight containers
 - c. Keep them near the stove
 - d. Put them in the refrigerator

(Answer: b)
7. **If a recipe says “julienne the carrots,” what does it mean?**
 - a. Dice into cubes
 - b. Slice into thin strips
 - c. Chop into small pieces
 - d. Mash into paste

(Answer: b)
8. **What is the main purpose of marinating meat?**
 - a. To make it colorful
 - b. To make it soft and flavorful
 - c. To cook it halfway
 - d. To make it look bigger

(Answer: b)

9. **Which of these is a leavening agent in baking?**
a. Sugar
b. Baking powder
c. Salt
d. Butter
(Answer: b)
10. **Which method of cooking involves cooking food in hot oil?**
a. Boiling
b. Frying
c. Steaming
d. Stewing
(Answer: b)
11. **Which pastry is known for its many thin, flaky layers?**
a. Croissant
b. Muffin
c. Donut
d. Brownie
(Answer: a)
12. **What does “al dente” mean when cooking pasta?**
a. Overcooked and mushy
b. Slightly firm to the bite
c. Undercooked
d. Burnt on the edges
(Answer: b)
13. **What is the first thing you should do when serving food to a customer?**
a. Smile and greet politely
b. Serve food immediately
c. Ask for payment first
d. Walk away silently
(Answer: a)
14. **Why is food presentation important?**
a. It makes food last longer
b. It makes food more attractive and appetizing
c. It cooks food faster
d. It helps food stay hot
(Answer: b)
15. **Which is an example of table service?**
a. Customers cook their own food
b. Food is placed on the table by waiters
c. Guests bring their own food
d. Food is served in the kitchen only
(Answer: b)
16. **Which menu type changes daily based on available ingredients?**
a. A la carte
b. Static menu
c. Table d’hôte
d. Market menu
(Answer: d)
17. **What do you call the process of calculating the cost of ingredients to set a selling price?**

- a. Pricing
- b. Budgeting
- c. Food costing
- d. Estimating

(Answer: c)

18. Why is portion control important in food business?

- a. To avoid food waste and control costs
- b. To make food look bigger
- c. To make customers order more
- d. To cook faster

(Answer: a)

19. Which is the BEST way to attract more customers to your food business?

- a. Keep prices high
- b. Offer poor service
- c. Provide good quality food and service
- d. Avoid advertising

(Answer: c)

20. If you dream of opening your own restaurant someday, what skill is MOST important besides cooking?

- a. Leadership and business management
- b. Sleeping early
- c. Memorizing recipes
- d. Talking loudly

(Answer: a)