Sample Test Name: Culinary Arts

(These items were developed by teachers for the Technical Skills Assessment. Below is a sample item for each program standard.)

Question 1 of 12

When refrigerated poultry is delivered, it MUST be at or below what temperature?

- **A)** 165 degrees
- **B)** 41 degrees
- **C)** 140 degrees
- **D)** 45 degrees

Question 2 of 12

What is the BEST procedure to use when unloading heavy items from a food service vehicle?

- **A)** Bend at the waist and lift with your arms.
- **B)** Bend at the waist and lift with your back.
- **C)** Use hand trucks, dollies, or carts.
- **D)** Use a forklift or end loader.

Question 3 of 12

Which foods would a vegan NOT eat?

- **A)** Soybeans and nuts
- **B)** Fruits and vegetables
- **C)** Whole grains and legumes
- **D)** Milk and cheese

Question 4 of 12

How many TEASPOONS are in a TABLESPOON?

- **A)** 3
- **B)** 4
- **C)** 1
- **D)** 2

Question 5 of 12

What tool is used to whip cream?

- **A)** Dough hook
- **B)** Whisk
- **C)** Rubber spatula
- **D)** Paddle

Question 6 of 12

What is the CORRECT process for sanitizing a food preparation table?

- **A)** Wash with soapy water and wipe dry.
- **B)** Wash with a cleaning agent, rinse, and sanitize.
- **C)** Sanitize, rinse, and wash with a cleaning agent.
- **D)** Spray with a sanitizing solution and wipe dry.

Question 7 of 12

Which is a combination cooking method?

- **A)** Grilling
- **B)** Roasting
- **C)** Stewing
- **D)** Deep frying

Question 8 of 12

What is the base for most sauces and soups?

- A) Stock
- B) Garnish
- C) Thickening agent
- D) Herbs

Question 9 of 12

What tool can be used on citrus peels to add eye appeal and flavor to a dish?

- A) Zester
- B) Melon baller
- C) Butter cutter
- D) Tourné knife

Question 10 of 12

What utensil provides consistency in the size and shape when making cookies or muffins?

- A) Large spoon
- B) Measuring cup
- C) Ladle
- D) Portion scoop

Question 11 of 12

What is the style of service when the food is prepared in the kitchen and brought to the table on platters so that diners serve themselves?

- A) Buffet
- B) Plated
- C) Cafeteria
- D) Family

Question 12 of 12

A meal costs a restaurant $2.00. If the manager wants 25 percent food costs, what is the final selling price?

- **A)** $7.00
- **B)** $5.00
- **C)** $8.00
- **D)** $6.00

Culinary Arts Sample Test Answer Key

Question	Answer
1.	B
2.	C
3.	D
4.	A
5.	B
6.	B
7.	C
8.	A
9.	A
10.	D
11.	D
12.	C