

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

### Question 1 of 12

What does cross-contamination mean?

- A) Coming in contact with two strands of bacteria at the same time
- B) Transferring bacteria from one food or food surface to another
- C) Cooking two potentially hazardous foods together
- D) Cross-pollinating microorganisms on produce

### 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

People with hypertension (high blood pressure) SHOULD eat foods low in which item?

- A) Protein
- B) Vitamin B
- C) Vitamin C
- D) Sodium

#### Question 4 of 12

How many TEASPOONS are in a TABLESPOON?

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

#### Question 5 of 12

What tool is used to whip cream?

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

#### Question 6 of 12

Which item is NOT considered a commercial grade piece of equipment?

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- A) Convection oven
- B) Electric stove
- C) 40 qt. mixer
- D) Deck oven

#### Question 7 of 12

What method of cooking uses a small amount of oil in a hot pan?

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- A) Broiling
- B) Steaming
- C) Sautéing
- D) Roasting

### Question 8 of 12

What does cooking equal parts of fat and flour by weight produce?

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- A) Roux
- B) Pâte à choux
- C) Brown sauce
- D) Puff pastry

### Question 9 of 12

Where is a banquet service commonly used?

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- A) Conference meeting
- B) Fast food restaurant
- C) Work cafeteria
- D) Quick service restaurant

### Question 10 of 12

At what temperature does MOST chocolate melt?

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- A) 65°F
- B) 120°F
- C) 130°F
- D) 90°F

### Question 11 of 12

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

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

### Question 12 of 12

A recipe calls for  $\frac{2}{3}$  cup of liquid. What is the total amount of liquid needed if the recipe is tripled?

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- A)  $1 \frac{2}{3}$  cups
- B)  $1 \frac{1}{3}$  cups
- C) 2 cups
- D)  $1 \frac{1}{2}$  cups

Culinary Arts Sample Test Answer Key

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