

Certified Culinarian Practice Test Questions and Answers

1. What is the safe internal temperature for cooking chicken according to USDA guidelines?

- A) 145°F (63°C)
- B) 160°F (71°C)
- C) 165°F (74°C)
- D) 180°F (82°C)

2. Which knife technique involves cutting ingredients into small, uniform cubes?

- A) Julienne
- B) Chiffonade
- C) Brunoise
- D) Rondelle

3. What is the mother sauce that forms the base for cheese sauce and béchamel?

- A) Hollandaise
- B) Velouté
- C) White roux-based sauce
- D) Tomato sauce

4. What does the culinary term "mise en place" mean?

- A) A type of French dessert
- B) Everything in its place - preparation and organization
- C) A cooking technique for vegetables
- D) A sauce reduction method

Answers: 1-C 2-C 3-C 4-B

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