Sample Questions

CULINARY SKILLS

1. Which of the following herbs is coriander?

(a)  
(b)  
(c)  
(d)  

2. There are two statements given. Choose any one of the given four responses to answer them.

Statement 1: The handle of a pan should be greasy.
Statement 2: This is done so as to indicate that it is hot.

a. Both the statements are true and statement 2 is correct reason for statement 1
b. Both the statements are true but statement 2 is not the correct reason for statement 1
c. Statement 1 is true and statement 2 is false
d. Both the statements are false

3. A person who prepares cold foods, including salads, cold appetizers and other charcuterie items is called __________.

a. Rounds man
b. Pantry chef
c. Butcher
d. Grill chef

4. In which of the following cooking techniques is the food substance plunged into boiling water and after a brief time plunged into iced water?

a. Blanching
b. Poeling
c. Stewing
d. Braising
5. Which of the following is the best material for a cutting board?

(a)  
(b)  
(c)  
(d)  

6. Which of the following pans will you use to prepare tomato soup?

(a)  
(b)  
(c)  
(d)  
7. Complete the conversation between the two chefs.

What ratio of water to pasta should I use to prepare pasta?

a. 1 to 1  
b. 8 to 1  
c. 5 to 1  
d. 1 to 3

8. How many cups of sliced peaches should be used to serve 9 people according to the recipe shown in the image?

Fruit Salad Recipe
Preparation time: 45min  
Serves: 3  
2 Cups Sliced Peaches 
2 Cups Sliced Strawberries 
2 Cups Blueberries 
2 Cups Sliced Grapes

a. 2  
b. 4  
c. 6  
d. 8
9. Which of the following is a Faux Tourné cut?

a. 

b. 

c. 

d. 

All set to take the AMCAT?

Schedule your AMCAT if you've not done it so far!