

Certified Chef De Cuisine Practice Test Questions and Answers

1. What is the primary responsibility of a Chef de Cuisine?

- A) Washing dishes and cleaning equipment
- B) Managing kitchen operations and supervising culinary staff
- C) Taking customer orders
- D) Handling restaurant finances

2. Which of the following is one of the five French mother sauces?

- A) Pesto
- B) Béchamel
- C) Chimichurri
- D) Teriyaki

3. What temperature should the internal temperature of cooked chicken reach for food safety?

- A) 145°F (63°C)
- B) 155°F (68°C)
- C) 165°F (74°C)
- D) 175°F (79°C)

4. What does "mise en place" mean in professional cooking?

- A) A type of cooking technique
- B) Everything in its place - preparation and organization
- C) A French cooking utensil
- D) A method of food presentation

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

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