

# Certified Master Chef Practice Test Questions and Answers

**1. What are the five mother sauces in classical French cuisine?**

- A) Béchamel, Velouté, Espagnole, Hollandaise, Tomato
- B) Marinara, Alfredo, Pesto, Carbonara, Bolognese
- C) Soy, Teriyaki, Sweet and Sour, Hoisin, Oyster
- D) Ranch, Caesar, Thousand Island, Italian, Blue Cheese

**2. What is the proper internal temperature for cooked chicken?**

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

**3. What does "mise en place" mean in culinary terms?**

- A) A French cooking technique
- B) Everything in its place; organized preparation
- C) A type of sauce
- D) A knife cutting technique

**4. Which knife cut produces uniform 1/4 inch cubes?**

- A) Brunoise
- B) Julienne
- C) Chiffonade
- D) Small dice

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

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