

Culinary Arts Practice Test Questions and Answers

1. What does a risk matrix assess?

- A) The probability and impact of identified risks
- B) Only the financial cost of risks
- C) The number of employees affected
- D) The timeline for risk resolution

2. A tamis (drum sieve) is used to:

- A) Measure liquid volumes precisely
- B) Produce ultra-smooth purées and sauces
- C) Shred hard cheeses finely
- D) Slice vegetables thinly and uniformly

3. What does SWOT analysis evaluate?

- A) Strengths, Weaknesses, Opportunities, and Threats
- B) Systems, Workflows, Operations, and Technology
- C) Sales, Workers, Outputs, and Timelines
- D) Standards, Warranties, Objectives, and Targets

4. What is a root cause analysis used for?

- A) To identify the underlying cause of a problem rather than just addressing symptoms
- B) To assign blame to individuals who made mistakes
- C) To calculate the financial cost of errors
- D) To document problems for annual reporting

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

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