

# General Kitchen Knowledge Quiz

1. At what temperature should ground beef be cooked?
  - A. 145
  - B. 160
  - C. 165
2. What is a heavy pot with a lid used for soups, stews, and slow cooking called?
  - A. Double Broiler
  - B. Sauce Pan
  - C. Dutch Oven
3. What is a deep, round-bottomed pan used for stir-frying called?
  - A. Wok
  - B. Frying Pan
  - C. Baking Pan
4. If someone prepares and arranges food for photography, commercials, and media, what career is that?
  - A. Food Scientist
  - B. Product Developer
  - C. Food Stylist
5. This cut of beef comes from the short loin (strip + tenderloin).
  - A. T-Bone Steak
  - B. Top Sirloin
  - C. New York Strip
6. At what temperature should chicken and turkey be cooked?
  - A. 160
  - B. 165
  - C. 145
7. This kitchen tool is used for peeling and cutting small fruits and vegetables.
  - A. Chopper
  - B. Chef's Knife
  - C. Paring Knife

8. This kitchen tool is used to flip foods like pancakes or eggs.

- A. Turner
- B. Spatula
- C. Wisk

9. This cut of pork is also called the Boston butt or the picnic roast.

- A. Pork Ribs
- B. Shoulder Roast
- C. Ham

10. What is a pot that cooks food quickly using steam pressure called?

- A. Pressure Cooker
- B. Roaster Pan
- C. Dutch Oven

11. This cut of meat is where bacon comes from.

- A. Ham
- B. Pork Belly
- C. Pork Roast

12. This cookware is used to make angel food cakes.

- A. Baking Pan
- B. Tube Pan
- C. Pie Plate

13. Ground Pork should be cooked to what temperature?

- A. 160
- B. 145
- C. 165

14. This cooking tool removes the pit from cherries.

- A. Apple Corer
- B. Cherry Pitter
- C. Kitchen Shears

15. This cut of beef is made from trimmings from various cuts.
- A. Sirloin
  - B. Ground Beef
  - C. New York Strip
16. This cooking tool is used for measuring dry ingredients like flour.
- A. Measuring Spoons
  - B. Flour Sifter
  - C. Measuring Cups
17. What do you call a person who cooks customized meals for families or individuals?
- A. Executive Chef
  - B. Prep Cook
  - C. Personal Chef
18. This spice has a strong savory bulb that is commonly used in pasta.
- A. Ginger
  - B. Garlic
  - C. Turmeric
19. This tray is used for baking cookies or roasting vegetables.
- A. Baking Sheet
  - B. Broiler Pan
  - C. Baking Pan
20. This person is the second-in-command in the kitchen.
- A. Executive Chef
  - B. Sushi Chef
  - C. Sous Chef
21. This herb is often used as a garnish and is mild in flavor.
- A. Parsley
  - B. Sage
  - C. Thyme

22. This tool is used to chop vegetables, nuts, and herbs quickly.

- A. Chef's Knife
- B. Paring Knife
- C. Chopper

23. This person specializes in cutting and preparing meat.

- A. Line Cook
- B. Butcher
- C. Prep cook

24. This spice is made from tiny, round seeds that can be yellow, brown, or black.

- A. Mustard
- B. Nutmeg
- C. Cumin

25. This tool is used to break up clumps in flour and add air, making baked goods lighter and fluffier.

- A. Pastry Blender
- B. Flour Sifter
- C. Wisk

#### Answer Key

- 1. B
- 2. C
- 3. A
- 4. C
- 5. A
- 6. B
- 7. C
- 8. A
- 9. B
- 10. A
- 11. B
- 12. B
- 13. A
- 14. B
- 15. B

- 16. C
- 17. C
- 18. B
- 19. A
- 20. C
- 21. A
- 22. C
- 23. B
- 24. A
- 25. B



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