Exam
Name_____

MULTIPLE CHOICE.   Choose the one alternative that best completes the statement or answers the question.

1) Cassoulet is a braised dish containing a variety of meats and beans that was inspired by which of the following influences?
   A) Roman invasion in 125 BC
   B) Moorish invasion in 720 AD
   C) Catherine de' Medici marrying the prince of France in 1533 AD
   D) Germanic invasion near 500 AD

2) Which event in 1798 forced many French chefs to leave their aristocratic employers and find jobs in the newly created restaurant industry?
   A) The battle at Waterloo
   B) A bankrupt society
   C) Fall of Napoleon
   D) French revolution

3) Which famous French chef is given credit for the 1900 culinary movement represented by lighter, more naturally prepared dishes known as nouvelle cuisines?
   A) Antoine Carême
   B) Ferdinand Point
   C) Guillaume Tirel
   D) Auguste Escoffier

4) Which two countries are separated from France by the Alps?
   A) Luxembourg and Belgium
   B) Germany and Belgium
   C) Switzerland and Italy
   D) Spain and Portugal

5) Normandy is bordered by the English Channel. This provides a good source of which of the following proteins?
   A) Dried beans and legumes
   B) Tofu and nori
   C) Lamb and mutton
   D) Fish and shellfish

6) Thanks to a large dairy industry, what type of fats are preferred in the Normandy region of France?
   A) Olive oil
   B) Salt pork
   C) Lard
   D) Butter

7) What fruit is used to produce the famous brandy from Normandy known as calvados?
   A) Cherries
   B) Apples
   C) Grapes
   D) Pears

8) What type of shellfish grows exceptionally well off the waters of Brittany in northwestern France?
   A) Crabs

B) Crayfish
C) Oysters
D) Lobsters

9) The French dish called choucroute, which contains sauerkraut, sausages, meats and boiled potatoes, was influenced by which group of people?
   A) Roman
   B) Spanish
   C) German
   D) Moorish

10) What is the name of the Swiss Style French cheese from the lands surrounding the Jura Mountains?
    A) Reblochon
    B) Brie
    C) Gruyère
    D) Munster

11) From which French region do the two famous braised dishes, boeuf bourguignon and coq au vin, originate?
    A) Normandy
    B) Ile de France
    C) Brittany
    D) Burgundy

12) What type of protein is slow cooked in butter and garlic producing the famous French dish known as escargot?
    A) Snails
    B) Rabbit
    C) Octopus
    D) Pigeon

13) What type of fat is preferred by cooks and chefs in the Provence region, along the Mediterranean Sea?
    A) Olive oil
    B) Butter
    C) Lard
    D) Rendered chicken fat

14) In what way did Catherine de' Medici contribute to the cuisine of France?
    A) Her thirst for good wines opened thousands of vineyards across the country.
    B) She brought her Italian chefs with her when she married the prince of France.
    C) She invented haute cuisine.
    D) She promoted one pot cooking in the castle.

15) Although Marie-Antoine Carême has been called the father of classical French cooking, what were his two earlier professions?
    A) Politician and lawyer
    B) Brick layer and plumber
    C) Tailor and shoe maker
    D) Architect and pastry chef

TRUE/FALSE.   Write 'T' if the statement is true and 'F' if the statement is false.

16) The dessert, "Charlotte Russe" was invented by Marie-Antoine Carême by surrounding a mold of Bavarian cream with ladyfingers.

17) George Auguste Escoffier was a great French chef who modernized classical French cuisine and improved the organization of the professional kitchen.

18) Escoffier preferred the older traditions of serving all foods at one time; that way each guest could share among the many plates.

19) In southern France, bouillabaisse is made from lamb, chicken and sausage in the same pot, thanks to Moorish influences.

20) With an abundance of dairy types, growing seasons and climate, France produces over 500 varieties of cheese, including the world famous Gruyère and Roquefort cheeses.

International Cooking A Culinary Journey 3rd Edition Heyman Test Bank

1) B
2) D
3) B
4) C
5) D
6) D
7) B
8) C
9) C
10) C
11) D
12) A
13) A
14) B
15) D
16) TRUE
17) TRUE
18) FALSE
19) FALSE
20) TRUE