



MOMETRIX
SMARTER PREP. BETTER RESULTS.

01	☐ A	☐ B	☐ C	☒ D	☐ E
02	☒ A	☐ B	☐ C	☐ D	☐ E
03	☒ A	☐ B	☐ C	☐ D	☐ E
04	☒ A	☐ B	☐ C	☐ D	☐ E
05	☐ A	☐ B	☐ C	☒ D	☐ E
06	☐ A	☐ B	☒ C	☐ D	☐ E
07	☒ A	☐ B	☐ C	☐ D	☐ E
08	☐ A	☐ B	☐ C	☒ D	☐ E
09	☐ A	☐ B	☐ C	☐ D	☒ E
10	☐ A	☐ B	☐ C	☒ D	☐ E
11	☐ A	☐ B	☐ C	☒ D	☐ E
12	☐ A	☒ B	☐ C	☐ D	☐ E
13	☐ A	☐ B	☐ C	☒ D	☐ E

14	☐ A	☒ B	☐ C	☐ D	☐ E
15	☐ A	☒ B	☐ C	☐ D	☐ E
16	☒ A	☐ B	☐ C	☐ D	☐ E
17	☐ A	☐ B	☐ C	☒ D	☐ E
18	☐ A	☐ B	☐ C	☐ D	☒ E
19	☐ A	☐ B	☐ C	☐ D	☒ E
20	☐ A	☐ B	☐ C	☒ D	☐ E
21	☐ A	☐ B	☐ C	☐ D	☒ E
22	☐ A	☐ B	☐ C	☐ D	☒ E
23	☐ A	☐ B	☒ C	☐ D	☐ E
24	☐ A	☐ B	☐ C	☒ D	☐ E
25	☒ A	☐ B	☐ C	☐ D	☐ E
26	☐ A	☐ B	☒ C	☐ D	☐ E

27	☐ A	☐ B	☒ C	☐ D	☐ E
28	☒ A	☐ B	☐ C	☐ D	☐ E
29	☐ A	☐ B	☒ C	☐ D	☐ E
30	☒ A	☐ B	☐ C	☐ D	☐ E
31	☐ A	☐ B	☐ C	☐ D	☒ E
32	☐ A	☐ B	☐ C	☐ D	☒ E
33	☐ A	☐ B	☐ C	☐ D	☒ E
34	☐ A	☐ B	☐ C	☐ D	☒ E
35	☐ A	☐ B	☒ C	☐ D	☐ E
36	☒ A	☐ B	☐ C	☐ D	☐ E
37	☐ A	☐ B	☐ C	☒ D	☐ E
38	☐ A	☐ B	☒ C	☐ D	☐ E
39	☒ A	☐ B	☐ C	☐ D	☐ E

PRACTICE QUESTIONS

Hospitality and Culinary Arts Careers

WORLD—ASSOCIATION—OF— MASTER—CHEFS—CULINARY— FOUND

World Association of Master Chefs - Culinary Foundations
(Hospitality and Culinary Arts Careers program)

EDITION

Demo

QUESTIONS

9

FORMAT

Limited Edition PDF

WEB www.mometrix.net

SUPPORT support@mometrix.net

Before you begin

What this is

9 practice questions for Hospitality and Culinary Arts Careers **WORLD-ASSOCIATION-OF-MASTER-CHEFS-CULINARY-FOUND**, each with its answer key and an explanation. Answer a question before you read its key — the explanation is worth more once you have committed.

If something looks wrong

Send us three things and we will check it:

- the exam code, **WORLD-ASSOCIATION-OF-MASTER-CHEFS-CULINARY-FOUND**
- the question number
- the email address on your order

Write to **support@mometrix.net**. We reply within one business day.

QUESTION 1

MULTIPLE CHOICE

Which two practices are appropriate when preparing raw poultry and ready-to-eat produce? (Choose two.)

- ☒ **A** Store raw poultry below ready-to-eat foods in the refrigerator
- ☐ **B** Use the same cutting board for raw poultry and produce without cleaning
- ☒ **C** Wash hands and change gloves after handling raw poultry
- ☐ **D** Rinse ready-to-eat produce with raw poultry juices

ANSWER A • C

WHY Raw poultry must be stored below ready-to-eat foods so its juices cannot drip onto them, and hands and gloves should be changed after handling raw poultry to prevent cross-contamination.

QUESTION 2

MULTIPLE CHOICE

Which two nutrients primarily provide the body with energy? (Choose two.)

- ☒ **A** Carbohydrates
- ☐ **B** Protein
- ☐ **C** Vitamins
- ☒ **D** Fats

ANSWER A • D

WHY Carbohydrates and fats are macronutrients that supply energy, while protein is used mainly for growth, repair, and maintenance, although it can provide energy when necessary.

QUESTION 3

TRUE FALSE

Sanitizing reduces microorganisms on a cleaned surface to safe levels but does not replace proper cleaning.

☒ **A** True☐ B False**ANSWER A**

WHY The statement is true. Cleaning removes food and soil, while sanitizing reduces microorganisms after cleaning; sanitizing is not a substitute for cleaning.

QUESTION 4

SINGLE CHOICE

A cook discovers that a coworker has received an incorrect order from the expeditor. What is the most appropriate action?

☐ A Discard the order without informing anyone☒ **B** Politely clarify the discrepancy with the responsible coworker or expeditor☐ C Assume the customer requested the change☐ D Delay service until the end of the shift**ANSWER B**

WHY Clear, professional communication about an order discrepancy helps the team correct the problem promptly while maintaining service efficiency and respect.

QUESTION 5

SINGLE CHOICE

How many teaspoons are equivalent to 1 tablespoon?

- ☐ A 1 teaspoon
- ☐ B 2 teaspoons
- ☒ C 3 teaspoons
- ☐ D 4 teaspoons

ANSWER C

WHY One tablespoon is equal to three teaspoons in standard culinary measurement.

QUESTION 6

SINGLE CHOICE

What is the safest way to pass a knife to another worker?

- ☐ A Hold it by the blade and extend the handle
- ☐ B Place it on the counter for the other person to pick up
- ☒ C Extend the handle first with the sharp edge directed away or downward
- ☐ D Throw it across the workstation

ANSWER C

WHY Extending the handle first gives the receiver a safe, visible grip while keeping the sharp edge away from them.

QUESTION 7

SINGLE CHOICE

Which cooking method primarily transfers heat to food by convection?

- ☐ A Boiling food in water
- ☐ B Grilling food over a flame
- ☒ C Roasting food in circulating hot air
- ☐ D Placing food on a hot metal griddle

ANSWER C

WHY A convection oven circulates hot air around food, transferring heat primarily through the movement of air. Boiling uses a liquid, grilling uses radiation, and a griddle transfers heat primarily by direct conduction.

QUESTION 8

SINGLE CHOICE

Which combination is traditionally used to make a standard white stock?

- ☐ A Browned bones, tomato product, and heavy mirepoix
- ☒ B White or unroasted bones, white mirepoix, and a neutral liquid
- ☐ C Fish bones, red wine, and dark roux
- ☐ D Vegetables, grains, and sweet cream

ANSWER B

WHY A standard white stock is made from unroasted or white bones, a light or white mirepoix, and a neutral liquid such as water or white stock.

QUESTION 9

SINGLE CHOICE

Which sauce is classified as one of the five classic French mother sauces?

- ☒ **A** Hollandaise
- ☐ **B** Barbecue sauce
- ☐ **C** Sweet-and-sour sauce
- ☐ **D** Pesto

ANSWER A

WHY Hollandaise is one of the five classic French mother sauces. Barbecue sauce, sweet-and-sour sauce, and pesto are prepared sauces or preparations rather than classical mother sauces.