

Unit 4: Tastes - Multiple Choice Questions (Part 1 of 4) Jordan

High Note - Grade 12 - Semester 1

1. What does the term 'gastronomy' primarily refer to? a) The study of digestion. b) The art and science of good eating. c) A type of fast food. d) The process of food preservation. **Correct Answer:** b) The art and science of good eating.
2. If only I _____ remembered to buy fresh herbs for the recipe! a) had b) have c) would have d) did **Correct Answer:** a) had
3. Which sense is most closely related to the perception of 'aroma' in food? a) Taste b) Sight c) Hearing d) Smell **Correct Answer:** d) Smell
4. A chef's signature dish often highlights their unique culinary _____. a) mistakes b) style c) limitations d) failures **Correct Answer:** b) style
5. She decided _____ her own spices to get a unique flavour. a) to grind b) grinding c) grind d) ground **Correct Answer:** a) to grind
6. A food critic reviews a new dish and mentions its 'pungent' flavour. What does 'pungent' most likely mean? a) Mild and pleasant. b) Sweet and sugary. c) Having a strong,



sharp taste or smell. d) Creamy and smooth. **Correct Answer:** c) Having a strong, sharp taste or smell.

7. Many people develop an _____ taste for olives as they grow older. a) initial b) acquired c) inherent d) immediate **Correct Answer:** b) acquired

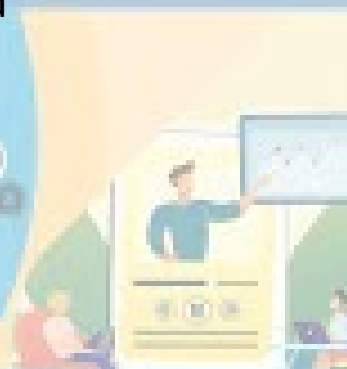
8. They _____ a cooking competition before they launched their restaurant. a) participated in b) had participated in c) will participate in d) are participating in **Correct Answer:** b) had participated in

9. Choose the sentence with the correct use of parentheses:
a) The ingredients (sugar, flour, and eggs) are in the cupboard. b) The ingredients sugar, flour, and eggs are in the cupboard. c) The ingredients sugar (flour, and eggs) are in the cupboard. d) The ingredients (sugar flour and eggs) are in the cupboard. **Correct Answer:** a) The ingredients (sugar, flour, and eggs) are in the cupboard.

10. A video showing the process of making traditional handmade pasta in Italy would be most effective for illustrating: a) Modern industrial food production. b) The cultural significance of food preparation methods. c) The economic impact of tourism. d) Healthy eating guidelines. **Correct Answer:** b) The cultural significance of food preparation methods.



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Unit 4: Tastes - Multiple Choice Questions (Part 2 of 4) Jordan

High Note - Grade 12 - Semester 1

11. What is the main characteristic of 'fusion cuisine'? a) It strictly adheres to one traditional cooking style. b) It combines elements from different culinary traditions. c) It uses only locally sourced ingredients. d) It focuses on very plain, simple dishes. **Correct Answer:** b) It combines elements from different culinary traditions.
12. He suggested that they _____ a table for dinner that evening. a) reserve b) to reserve c) reserving d) reserves **Correct Answer:** a) reserve
13. Which of these is a common 'flavour enhancer' used in cooking? a) Water b) Sugar c) Monosodium glutamate (MSG) d) Salt **Correct Answer:** c) Monosodium glutamate (MSG)
14. To ask about someone's favourite type of cuisine, you might say: a) "What do you usually eat?" b) "What's your go-to dish?" c) "What kind of food are you into?" d) "Can you cook well?" **Correct Answer:** c) "What kind of food are you into?"
15. The subtle _____ of vanilla added a delicate touch to the dessert. a) harshness b) bitterness c) flavour d) sourness **Correct Answer:** c) flavour



16. She wished she _____ able to distinguish between different types of tea more easily. a) is b) were c) has been d) will be **Correct Answer: b) were**
17. Choose the sentence with the correct use of a dash for emphasis: a) Her favourite dessert was rich, creamy and delicious. b) Her favourite dessert was rich, creamy – and delicious. c) Her favourite dessert was – rich, creamy, and delicious. d) Her favourite dessert was rich creamy and delicious. **Correct Answer: b) Her favourite dessert was rich, creamy – and delicious.**
18. A diagram illustrating the 'flavour wheel' (showing categories like fruity, spicy, roasted) would be most useful for: a) Explaining basic nutrition. b) Helping tasters identify and describe different aromas and tastes. c) Designing kitchen layouts. d) Marketing new food products. **Correct Answer: b) Helping tasters identify and describe different aromas and tastes.**
19. Many traditional recipes have been _____ down through generations. a) passed b) taken c) given d) put **Correct Answer: a) passed**
20. You _____ try this new recipe; it's quite challenging but rewarding. a) don't have to b) might c) ought to d) wouldn't **Correct Answer: c) ought to**



Unit 4: Tastes - Multiple Choice Questions (Part 3 of 4) Jordan

High Note - Grade 12 - Semester 1

21. What does it mean for a dish to be 'gourmet'? a) It is prepared quickly and cheaply. b) It is mass-produced for convenience. c) It is of high quality, meticulously prepared, and often expensive. d) It is primarily for nutritional value, not taste. **Correct Answer:** c) It is of high quality, meticulously prepared, and often expensive.
22. People who avoid certain foods due to health reasons often follow a specific _____. a) recipe b) diet c) craving d) preference **Correct Answer:** b) diet
23. She insisted that they _____ a reservation at the popular restaurant. a) make b) made c) to make d) making **Correct Answer:** a) make
24. When politely declining an offer of food, you might say: a) "Give me more!" b) "No, I don't like it." c) "No, thank you, I'm full." d) "I hate this food." **Correct Answer:** c) "No, thank you, I'm full."
25. The _____ of contrasting textures, like crispy and creamy, can make a dish more interesting. a) separation b) combination c) removal d) absence **Correct Answer:** b) combination



26. I still regret _____ that amazing pastry when I was in Paris. a) not trying b) not to try c) didn't try d) won't try **Correct Answer:** a) not trying
27. Choose the sentence with the correct use of a semicolon to join two independent clauses: a) The soup was hot, it was also delicious. b) The soup was hot; it was also delicious. c) The soup was hot: it was also delicious. d) The soup was hot; and it was also delicious. **Correct Answer:** b) The soup was hot; it was also delicious.
28. If a chef is demonstrating the process of 'plating' a dish, the primary focus is on: a) The cooking method. b) The nutritional content. c) The artistic arrangement and presentation of food on a plate. d) The cost of ingredients. **Correct Answer:** c) The artistic arrangement and presentation of food on a plate.
29. Many people appreciate the _____ flavour of dark chocolate. a) sugary b) bitter c) mild d) salty **Correct Answer:** b) bitter
30. He was used _____ exotic spices in his cooking. a) using b) to use c) to using d) use **Correct Answer:** c) to using



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31. What is the role of a 'sommelier' in a fine dining restaurant? a) To cook the main dishes. b) To manage the kitchen staff. c) To assist guests with wine selection and pairing. d) To take food orders. **Correct Answer:** c) To assist guests with wine selection and pairing.
32. The process of aging cheese or wine helps to _____ its flavour and complexity. a) diminish b) develop c) mask d) ruin **Correct Answer:** b) develop
33. By the end of the culinary course, she _____ how to prepare a variety of international dishes. a) will learn b) will have learned c) is learning d) learns **Correct Answer:** b) will have learned
34. When complimenting a chef directly on their food, you might say: a) "This is acceptable." b) "I've tasted better." c) "Your food is truly outstanding!" d) "You should try harder." **Correct Answer:** c) "Your food is truly outstanding!"
35. The _____ of freshly baked bread filled the kitchen, making everyone hungry. a) sight b) smell c) sound d) touch **Correct Answer:** b) smell



36. He proposed _____ a new dessert for the restaurant's spring menu. a) to create b) creating c) create d) created **Correct Answer:** b) creating
37. Choose the sentence with the correct use of ellipsis to indicate omitted words: a) "To be or not to be, that is the question." b) "To be or not to be...that is the question." c) "To be or not to be.... that is the question." d) "To be or not to be, that is the question..." **Correct Answer:** b) "To be or not to be...that is the question."
38. A series of photographs showcasing various ingredients used in different cuisines (e.g., specific spices, vegetables, or meats) would be most effective in a presentation about: a) Food waste. b) The diversity of global ingredients. c) Food allergies. d) Agricultural policy. **Correct Answer:** b) The diversity of global ingredients.
39. The _____ of the food was as important as its taste in the high-end restaurant. a) blandness b) presentation c) smell d) temperature **Correct Answer:** b) presentation
40. They look forward _____ different local delicacies during their trip. a) to try b) trying c) to trying d) try **Correct Answer:** c) to trying

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