



## PC-102 Personal Chef Culinary Review SAMPLE EXAM PAGES

The following screen shots illustrate the online examination pages you can expect, plus will point out some test site features.

Screen #1 shows a testing page that has no answers selected.  
Screen #2 shows how the page will look with answers selected.

Each page will show the time remaining near the top of the page.

Questions are numbered to show you which question you are on, plus the total number of questions in the examination. (actual examinations contain 40 questions)

The questions presented in this sample are representative of the actual questions and format. All answers selected are accurate also.

### Culinary Business Academy

**Time left:** 9 mins 52 secs

Question 1 of 5

Pan frying differs from sautéing in that it:

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- a) uses more oil.
- b) uses a lower cooking temperature.
- c) usually is used to cook large pieces of food.
- d) all of the above.

Question 2 of 5

The goal of proper vegetable cooking is to preserve and enhance the flavor, texture and color.

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- a) True
- b) False

Next 



## PC-102 Personal Chef Culinary Review SAMPLE EXAM PAGES

### Culinary Business Academy

**Time left:** 8 mins 35 secs

Question 1 of 5

Pan frying differs from sautéing in that it:

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- a) uses more oil.
- b) uses a lower cooking temperature.
- c) usually is used to cook large pieces of food.
- d) all of the above.

Question 2 of 5

The goal of proper vegetable cooking is to preserve and enhance the flavor, texture and color.

-----

- a) True
- b) False

Next

Screen #2

Screen #2 reflects questions that have been answered. Answers may be changed prior to finishing and submitting the exam. Because this is the first page, there is no “previous page” button. Screen #3 will display a “previous page” button so that you can go back one page.



## PC-102 Personal Chef Culinary Review SAMPLE EXAM PAGES

### Culinary Business Academy

**Time left:** 7 mins 38 secs

Question 3 of 5

Since prepared meals are stored and frozen in containers, meal presentation is not an issue to be considered by the Personal Chef.

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a) True  
 b) False

Question 4 of 5

The three major grades of beef are:

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a) good, choice, prime.  
 b) good, better, best.  
 c) select, top, five star.  
 d) fair, premium, excellent.

◀ Previous Next ▶

▼ [Show previously viewed questions](#)

Screen #3

Screen #3 shows two methods to go to earlier pages. Using the “Previous Page” button takes you back one step. You may also select the “view previously answered questions”.

Screen #4 is an example of the questions available by selecting the “view previously answered questions” button.



## PC-102 Personal Chef Culinary Review SAMPLE EXAM PAGES

### Culinary Business Academy

**Time left:** 3 mins 29 secs

Question 5 of 5

The goal of proper vegetable cooking is to preserve and enhance the flavor, texture and color.

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a) True

b) False

[◀ Previous](#)

[Finish](#)

▼ [Show previously viewed questions](#)

- [▶](#) **Q1)** Pan frying differs from sautéing in that it:
- [▶](#) **Q2)** The three major grades of beef are:
- [▶](#) **Q3)** Since prepared meals are stored and frozen in containers, meal presentation is not an issue to be considered by the Personal Chef.
- [▶](#) **Q4)** Size, temperature and the characteristics of the food cause variations in cooking times.

### Screen #4

Screen #4 shows a list of previously answered questions. Using the selection button next to the question will take you back to that page. This is helpful if you need to go back 10 pages, instead of paging one at a time.



## PC-102 Personal Chef Culinary Review SAMPLE EXAM PAGES

### Culinary Business Academy

**Time left:** 7 mins 6 secs

Question 5 of 5

Size, temperature and the characteristics of the food cause variations in cooking times.

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a) True  
 b) False

Screen #5

Screen #5 represents the final page of the examination. When you are satisfied with your answers, select the “Finish” button. Results will be displayed immediately.

You must answer each question in order to select “Finish”.

If you have not answered each question within the allotted time period, the examination will close automatically and display your grade.

To begin an actual examination please return to the main testing page and select the exam desired. Please locate your ACCESS CODE prior to opening an exam.

Your ACCESS CODE was provided to you at the time of your system purchase.

You will use the same ACCESS CODE for each exam.