



Subject	Conversational English V1 - It's not Rocket Science	Year	UG (All Years) & PG
Topic	Kitchen Vocabulary	Last updated on	19 September 2025

## Multiple-choice questions (MCQs) on Kitchen Vocabulary.

1. What is used for cutting or chopping vegetables and fruits?

- a. Frying Pan
- b. Peeler
- c. Chopping Board
- d. Ladle

**Ans: c. Chopping Board**

2. Which utensil is commonly used for boiling water?

- a. Toaster
- b. Saucepan
- c. Grill
- d. Whisk

**Ans: b. Saucepan**

3. What is a tool used for grating cheese or vegetables?

- a. Strainer
- b. Spatula
- c. Grater
- d. Rolling Pin

**Ans: c. Grater**

4. Which of the following is used for flipping pancakes or burgers?

- a. Ladle
- b. Spatula
- c. Whisk
- d. Apron

**Ans: b. Spatula**



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5. A bowl is typically used for \_\_\_\_\_.

- a. Frying
- b. Grating
- c. Peeling
- d. Mixing ingredients

**Ans: d. Mixing ingredients**

6. What tool is used for stirring and serving soups?

- a. Ladle
- b. Whisk
- c. Toaster
- d. Grill

**Ans: a. Ladle**

7. An apron is worn to \_\_\_\_

- a. Protect clothing while cooking
- b. Measure ingredients
- c. Stir soups
- d. Peel vegetables

**Ans: b. Protect clothing while cooking**

8. What is a common tool for removing excess liquid from cooked food?

- a. Spatula
- b. Rolling Pin
- c. Kettle
- d. Strainer

**Ans: d. Strainer**



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9. Which of the following is an example of cutlery?

- a. Blender
- b. Fork and knife
- c. Toaster
- d. Mixing bowl

**Ans: b. Fork and knife**

10. A rolling pin is primarily used for \_\_\_\_\_.

- a. rolling dough
- b. peeling
- c. straining
- d. grating

**Ans: a. rolling dough**

11. What is a toaster used for?

- a. To boil water
- b. To toast bread
- c. To grate cheese
- d. To strain liquids

**Ans: b. To toast bread**

12. Which tool is used for beating or whipping ingredients together?

- a. Frying Pan
- b. Kettle
- c. Chopping Board
- d. Whisk

**Ans: d. Whisk**



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13. \_\_\_\_\_ is a metal frame that is used to cook food over hot coals or an open fire.

- a. Saucepan
- b. Frying pan
- c. Tawa
- d. Grill

**Ans: d. Grill**

14. What is the main function of an electric kettle?

- a. To grill
- b. To boil
- c. To bake
- d. To fry

**Ans: b. To boil**

15. \_\_\_\_\_ is NOT a type of tool that is used in the home.

- a. Utensils
- b. Cutlery
- c. Mud pots
- d. Welding machine

**Ans: d. Welding machine**

16. What is cutlery primarily designed for?

- a. Chopping vegetables
- b. Eating food
- c. Baking cakes
- d. Mixing drinks

**Ans: b. Eating food**



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17. What is the primary purpose of a finger bowl?

- a. To serve soup
- b. To clean fingers after a meal
- c. To hold utensils
- d. To display decorative items

**Ans: b. To clean fingers after a meal**

18. Why is a slice of lemon often placed in a finger bowl?

- a. To add flavor to the water
- b. To act as a decorative element
- c. For hygiene and to provide a pleasant scent
- d. To indicate the end of the meal

**Ans: c. For hygiene and to provide a pleasant scent**

19. What is the main purpose of a pestle in the kitchen?

- a. Cutting vegetables
- b. Grinding and crushing ingredients
- c. Measuring spices
- d. Boiling water

**Ans: b. Grinding and crushing ingredients**

20. A tool used to separate smaller particles from larger ones is called a \_\_\_\_\_.

- a. Peeler
- b. Grater
- c. Whisk
- d. Sifter

**Ans: d. Sifter**



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21. Which tool is used to grip and lift food?

- a. Spatula
- b. Tongs
- c. Peeler
- d. Apron

**Ans: b.Tongs**

22. What is a zester used for in the kitchen?

- a. Cutting meat
- b. Peeling potatoes
- c. Grating the outer skin of citrus fruits
- d. Measuring liquids

**Ans: c. Grating the outer skin of citrus fruits**

23. What does it mean to blanch vegetables?

- a. Soak them in oil
- b. Cook briefly in boiling water
- c. Fry them until golden
- d. Roast them at high temperature

**Ans: b. Cook briefly in boiling water**



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25. What does it mean to grease a pan?

- a. Wash it with soap
- b. Cover it with foil
- c. Rub it with oil or butter
- d. Heat it before use

**Ans: c. Rub it with oil or butter**

26. What is mincing?

- a. Cutting into long strips
- b. Chopping into tiny, fine pieces
- c. Crushing using a spoon
- d. Peeling outer skin

**Ans: b. Chopping into tiny, fine pieces**

27. Seasoning means \_\_\_\_\_.

- a. Removing the peel
- b. Adding pepper, or spices for flavor
- c. Blending everything
- d. Marinating the meat

**Ans: b. Adding pepper, or spices for flavor**

28. Cutting food into small or medium pieces is called\_\_\_\_\_.

- a. Slicing
- b. Dicing
- c. Grinding
- d. Chopping

**Ans: d. Chopping**



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29. Cutting food into thin, flat pieces is called\_\_\_\_\_.

- a. Chopping
- b. Dicing
- c. Mincing
- d. Slicing

**Ans: d. Slicing**

30. What do we usually knead?

- a. Paper
- b. Dough
- c. Water
- d. Clothes

**Ans: b. Dough**

31. You see someone kneading dough. What are they likely making?

- a. A smoothie
- b. A pizza base
- c. A salad dressing
- d. A fruit tart

**Ans: b. A pizza base**

32. Which action improves the taste of food by adding spices?

- a. Boiling
- b. Seasoning
- c. Chopping
- d. Frying

**Ans: b. Seasoning**





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33. What does seasoning mean in cooking?

- a. Cooking food in water
- b. Adding spices to enhance flavour
- c. Cutting food into pieces
- d. Boiling food quickly

**Ans: b. Adding spices to enhance flavour**

35. What is the primary use of a kitchen peeler?

- a. Cutting meat
- b. Peeling the skin off fruits and vegetables
- c. Mixing ingredients
- d. Grinding spices

**Ans: b. Peeling the skin off fruits and vegetables**

36. What tool removes fruit and vegetable skins?

- a. Knife
- b. Grater
- c. Peeler
- d. Whisk

**Ans: c. Peeler**