



<b>Name of the Bundle</b>	Proficient Bundle V2	<b>Subject</b>	Conversational English(Level 2-It's not rocket science)
<b>Topic</b>	Kitchen Vocabulary	<b>Last updated on</b>	26 February 2024

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

Choose the correct option for each question.

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**



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

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

**Ans: b. Spatula**

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**



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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**

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**



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

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

**Ans: d. Whisk**

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**



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16. What is cutlery primarily designed for?

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

**Ans: b. Eating food**

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**