

Le Cordon Bleu (LCB) Basic Cuisine Practice Exam (Sample)

Study Guide



Everything you need from our exam experts!

This is a sample study guide. To access the full version with hundreds of questions,

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Introduction

Preparing for a certification exam can feel overwhelming, but with the right tools, it becomes an opportunity to build confidence, sharpen your skills, and move one step closer to your goals. At Examzify, we believe that effective exam preparation isn't just about memorization, it's about understanding the material, identifying knowledge gaps, and building the test-taking strategies that lead to success.

This guide was designed to help you do exactly that.

Whether you're preparing for a licensing exam, professional certification, or entry-level qualification, this book offers structured practice to reinforce key concepts. You'll find a wide range of multiple-choice questions, each followed by clear explanations to help you understand not just the right answer, but why it's correct.

The content in this guide is based on real-world exam objectives and aligned with the types of questions and topics commonly found on official tests. It's ideal for learners who want to:

- Practice answering questions under realistic conditions,
- Improve accuracy and speed,
- Review explanations to strengthen weak areas, and
- Approach the exam with greater confidence.

We recommend using this book not as a stand-alone study tool, but alongside other resources like flashcards, textbooks, or hands-on training. For best results, we recommend working through each question, reflecting on the explanation provided, and revisiting the topics that challenge you most.

Remember: successful test preparation isn't about getting every question right the first time, it's about learning from your mistakes and improving over time. Stay focused, trust the process, and know that every page you turn brings you closer to success.

Let's begin.

How to Use This Guide

This guide is designed to help you study more effectively and approach your exam with confidence. Whether you're reviewing for the first time or doing a final refresh, here's how to get the most out of your Examzify study guide:

1. Start with a Diagnostic Review

Skim through the questions to get a sense of what you know and what you need to focus on. Don't worry about getting everything right, your goal is to identify knowledge gaps early.

2. Study in Short, Focused Sessions

Break your study time into manageable blocks (e.g. 30 - 45 minutes). Review a handful of questions, reflect on the explanations, and take breaks to retain information better.

3. Learn from the Explanations

After answering a question, always read the explanation, even if you got it right. It reinforces key points, corrects misunderstandings, and teaches subtle distinctions between similar answers.

4. Track Your Progress

Use bookmarks or notes (if reading digitally) to mark difficult questions. Revisit these regularly and track improvements over time.

5. Simulate the Real Exam

Once you're comfortable, try taking a full set of questions without pausing. Set a timer and simulate test-day conditions to build confidence and time management skills.

6. Repeat and Review

Don't just study once, repetition builds retention. Re-attempt questions after a few days and revisit explanations to reinforce learning.

7. Use Other Tools

Pair this guide with other Examzify tools like flashcards, and digital practice tests to strengthen your preparation across formats.

There's no single right way to study, but consistent, thoughtful effort always wins. Use this guide flexibly — adapt the tips above to fit your pace and learning style. You've got this!

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Questions

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1. What is the green cutting board used for?

- A. Raw meat**
- B. Bold flavors**
- C. Produce - not ready to eat**
- D. Cooked foods**

2. Which herb is used in the Tomato Fondue recipe?

- A. Basil**
- B. Parsley**
- C. Thyme**
- D. Oregano**

3. What is the fat percentage of double cream?

- A. 36%**
- B. 48%**
- C. 50%**
- D. 55%**

4. Which of the following statements about Belgium endive is true?

- A. It is very sweet and juicy.**
- B. It is known for being bitter and used to cut through fat.**
- C. It can be served raw in salads only.**
- D. It is typically grilled or roasted.**

5. Which cutting board color is used for ready-to-eat foods?

- A. Green**
- B. Blue**
- C. Yellow**
- D. Red**

6. What ingredient is primarily responsible for the savory flavor of a traditional Quiche Lorraine?

- A. Eggs**
- B. Cheese**
- C. Bacon**
- D. Onion**

7. What is the safe cooking temperature for pork?

- A. 65 degrees Celsius**
- B. 72 degrees Celsius**
- C. 80 degrees Celsius**
- D. 75 degrees Celsius**

8. What is the green pigment in plants called?

- A. Chlorophyll**
- B. Carotene**
- C. Melanin**
- D. Xanthophyll**

9. A bouquet garni typically contains which of the following?

- A. Thyme, bay leaf, orange peel, and celery**
- B. Leek, bay leaf, thyme, and parsley**
- C. Onion, garlic, sage, and rosemary**
- D. Cilantro, dill, basil, and mint**

10. What does the term etuvee mean in culinary practice?

- A. To bake with dry heat**
- B. To stew in its own liquid with some seasonings**
- C. To grill over an open flame**
- D. To sauté vegetables until soft**

Answers

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1. C
2. C
3. B
4. B
5. C
6. C
7. B
8. A
9. B
10. B

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Explanations

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1. What is the green cutting board used for?

- A. Raw meat
- B. Bold flavors
- C. Produce - not ready to eat**
- D. Cooked foods

The green cutting board is specifically designated for produce, which includes fruits and vegetables. This color-coding system in culinary practice helps to prevent cross-contamination between different food groups. Using a separate cutting board for produce ensures that any bacteria present on raw meat does not transfer to the fresh ingredients, thus promoting food safety. It's important to note that while a green cutting board is ideal for prepping fresh fruits and vegetables, other colors are associated with different types of food, enhancing the efficiency of kitchen operations and minimizing health risks.

2. Which herb is used in the Tomato Fondue recipe?

- A. Basil
- B. Parsley
- C. Thyme**
- D. Oregano

In the context of the Tomato Fondue recipe, thyme is often used as it complements the natural sweetness and acidity of the tomatoes beautifully. Thyme has a subtle earthiness that enhances the flavor profile of tomato-based dishes, allowing it to stand out without overpowering the overall taste. This herb is commonly chosen in culinary applications for its versatility and ability to pair well with other flavors typically present in a fondue setting. Basil and oregano are also popular herbs in tomato-based recipes but can impart stronger flavors that might overshadow the delicate balance in a fondue. Parsley, on the other hand, is generally used more as a garnish or to add a fresh finishing touch rather than as a key flavor driver in a dish like fondue. Thus, thyme is the most fitting choice for this particular recipe, ensuring a harmonious blend of flavors.

3. What is the fat percentage of double cream?

- A. 36%
- B. 48%**
- C. 50%
- D. 55%

Double cream is a type of cream that has a high fat content, typically around 48%. It is known for its rich and luxurious texture, making it especially popular for desserts, sauces, and whipped toppings. This high fat percentage contributes to its ability to hold its shape when whipped and provides a creamy mouthfeel that is highly desirable in cooking and baking. The choice of 48% accurately reflects the standard fat content for double cream, making it the correct answer. In contrast, options either significantly above or below this percentage do not align with the typical characteristics and nutritional profile of double cream. Cream types such as single cream or whipping cream would generally have lower fat content, which helps to distinguish double cream's unique qualities in culinary applications.

4. Which of the following statements about Belgium endive is true?

- A. It is very sweet and juicy.**
- B. It is known for being bitter and used to cut through fat.**
- C. It can be served raw in salads only.**
- D. It is typically grilled or roasted.**

Belgium endive, also known as "witloof" or "chicory," is known for its distinct flavor profile, which includes a noticeable bitterness. This bitterness allows it to act as an excellent contrast in dishes, particularly when paired with rich or fatty components, making it a well-regarded ingredient in culinary applications. The bitterness serves as a balancing agent, enhancing the overall flavor of salads, appetizers, and main dishes. While some might perceive Belgium endive as sweet, the balance of its flavor leans towards the bitter side, especially when it is raw. In terms of preparation, while it can certainly be enjoyed raw, it is also versatile enough to be braised, grilled, or roasted, providing a variety of culinary applications. This means that the statement about it only being served raw is incomplete and not wholly accurate. The characteristic bitterness of Belgium endive is crucial for its role in cuisine, making it a useful element for chefs looking to create well-rounded flavors in their dishes.

5. Which cutting board color is used for ready-to-eat foods?

- A. Green**
- B. Blue**
- C. Yellow**
- D. Red**

The use of a yellow cutting board is specifically designated for ready-to-eat foods in many culinary practices. This distinction is important for food safety and hygiene, as it helps prevent cross-contamination between raw and cooked ingredients. By using a yellow cutting board for ready-to-eat items, chefs can safely prepare, serve, and store foods such as bread, salads, or cooked meats without the risk of introducing harmful bacteria from raw ingredients that might be cut on different colored boards, such as red for raw meats or blue for seafood. This systematic color-coding is a standard practice in kitchens to streamline food preparation and ensure safe handling of various food types.

6. What ingredient is primarily responsible for the savory flavor of a traditional Quiche Lorraine?

- A. Eggs**
- B. Cheese**
- C. Bacon**
- D. Onion**

In a traditional Quiche Lorraine, the primary ingredient that lends its characteristic savory flavor is bacon. Quiche Lorraine originated from the Lorraine region of France, where it was traditionally made with a custard filling that includes eggs and cream, but the inclusion of bacon is what defines this particular quiche and gives it its distinctive taste. The smoky, salty quality of the bacon enhances the overall flavor profile, making it rich and savory. While eggs and cheese contribute to the texture and richness of the quiche, and onion adds some aromatic depth, it is the bacon that stands out as the key ingredient that provides that unique savory element associated with this dish. The fatty, umami characteristics of the bacon are what truly elevate the quiche, making it more than just a simple egg custard.

7. What is the safe cooking temperature for pork?

- A. 65 degrees Celsius**
- B. 72 degrees Celsius**
- C. 80 degrees Celsius**
- D. 75 degrees Celsius**

The safe cooking temperature for pork is 72 degrees Celsius. This temperature is critical to ensure that any harmful bacteria, such as *Trichinella spiralis* and *Salmonella*, are effectively destroyed. Cooking pork to this temperature mitigates the risk of foodborne illness, providing a safe and enjoyable dining experience. Additionally, while other temperatures may seem reasonable for cooking pork, they do not meet the standards set by food safety organizations. For instance, 65 degrees Celsius falls short of ensuring all pathogens are eliminated, while temperatures of 80 degrees Celsius or 75 degrees Celsius, although safe, are not necessary for pork, which could lead to overcooking and loss of quality. Thus, 72 degrees Celsius is the optimal safe cooking temperature that balances food safety and desired texture.

8. What is the green pigment in plants called?

- A. Chlorophyll**
- B. Carotene**
- C. Melanin**
- D. Xanthophyll**

The green pigment in plants is called chlorophyll. Chlorophyll is crucial for photosynthesis, as it absorbs light energy, primarily from the blue and red wavelengths, allowing plants to convert carbon dioxide and water into glucose and oxygen using sunlight. This pigment is found in the chloroplasts of plant cells and plays a significant role in giving plants their characteristic green color. In terms of its function, chlorophyll allows plants to harness energy from sunlight, which is essential for growth and energy production. This process not only sustains the plant itself but also supports life on Earth by contributing oxygen to the atmosphere and acting as the foundation of food chains. Other pigments, such as carotene, melanin, and xanthophyll, exist in various organisms and scenarios. Carotene provides yellow and orange colors and plays a role in photosynthesis as well, whereas xanthophyll contributes to the yellow coloration in leaves but does not dominate the plant's pigmentation like chlorophyll does. Melanin is more commonly associated with animals and provides pigmentation in skin, hair, and feathers, not in plants. Therefore, chlorophyll is the correct answer as it is the primary pigment responsible for the green color in plants and their photosynthetic activity.

9. A bouquet garni typically contains which of the following?

- A. Thyme, bay leaf, orange peel, and celery**
- B. Leek, bay leaf, thyme, and parsley**
- C. Onion, garlic, sage, and rosemary**
- D. Cilantro, dill, basil, and mint**

A bouquet garni is a bundle of herbs that is used to flavor soups, stews, stocks, and sauces. The typical composition of a bouquet garni includes herbs that are aromatic and complementary to savory dishes. The chosen answer includes leek, bay leaf, thyme, and parsley, which are indeed the classic ingredients commonly found in a bouquet garni. Leeks contribute a mild onion-like flavor, while bay leaves add depth and complexity to the dish. Thyme is a versatile herb that brings warmth and earthy notes. Parsley offers a fresh, bright flavor that enhances the other ingredients. This combination of herbs is effective because they can infuse the dish with flavor over a long cooking period and can easily be removed after cooking. Other combinations may include different herbs or aromatics, but they do not fit the traditional definition of a bouquet garni as succinctly as the selected answer. The incorrect choices feature various herbs that may not be used as commonly in a bouquet garni. For instance, while orange peel and celery might be used in some flavoring or garnish contexts, they do not represent the classic bouquet garni composition.

10. What does the term etuvee mean in culinary practice?

- A. To bake with dry heat**
- B. To stew in its own liquid with some seasonings**
- C. To grill over an open flame**
- D. To sauté vegetables until soft**

In culinary practice, the term "étuvée" refers specifically to the technique of stewing ingredients in their own juices along with some seasonings or aromatics, usually covered, to allow the flavors to meld together. This method is often used for cooking vegetables or proteins gently, resulting in a tender texture and concentrated flavors. The process emphasizes low heat and covered cooking, which helps retain moisture and prevents the food from browning. This technique is particularly valuable when preparing delicate ingredients that benefit from a gentle cooking method. The term itself originates from the French word "étuve," meaning a steam or heated chamber used for cooking. Using this technique effectively can enhance the final dish significantly by allowing the natural flavors of the ingredients to shine through without the interference of high temperatures that may cause caramelization or browning.

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Next Steps

Congratulations on reaching the final section of this guide. You've taken a meaningful step toward passing your certification exam and advancing your career.

As you continue preparing, remember that consistent practice, review, and self-reflection are key to success. Make time to revisit difficult topics, simulate exam conditions, and track your progress along the way.

If you need help, have suggestions, or want to share feedback, we'd love to hear from you. Reach out to our team at hello@examzify.com.

Or visit your dedicated course page for more study tools and resources:

<https://lcbbasiccuisine.examzify.com>

We wish you the very best on your exam journey. You've got this!

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