



Fish Processing and Tartare Preparation Test

(CLIL Lesson Plan – Fish Tartare)

1. Fish are classified by culinary processing method into:

- A. Freshwater and saltwater fish;
- B. Wild and farmed fish;
- C. Fish, cephalopods, and shellfish;
- D. Scaly, scale-less, and sturgeon family fish

2. Fresh fish are categorized as:

- A. Live and frozen;
- B. Small, medium, and large;
- C. Live, chilled, cooled, frozen;
- D. Scaly, scale-less, and sturgeon family fish

3. The correct way to thaw frozen fish fillet is:

- A. In water, at +10°C;
- B. In air, at room temperature;
- C. In water, at +18°C;
- D. In the refrigerator, at +4 to +6°C

4. Scaly fish include:

- A. Pike-perch, salmon, trout, seabass;
- B. Lamprey, pike, moray eel;
- C. Catfish, burbot, eel, lamprey;
- D. Burbot, tench, lamprey, flounder





5. What is a "tartare" dish?

- A. Raw fish, finely chopped and lightly seasoned;
- B. Fish dishes fried in portion pieces;
- C. Fish dishes fried in small pieces;
- D. Stewed fish dishes

6. In terms of nutrients, fish dishes are richer in:

- A. Carbohydrates;
- B. Proteins;
- C. Vitamins;
- D. Fats

7. Fish tartare is made from:

- A. Salmon, trout, rainbow trout, and tuna;
- B. Catfish, burbot, eel, lamprey;
- C. Burbot, tench, lamprey, flounder;
- D. Trout, pike, cod

8. How is fish fillet cut for tartare?

- A. The fish fillet is carefully cut into small cubes or minced;
- B. The fish fillet is cut into small strips or minced;
- C. The fish fillet is cut into small strips or minced;
- D. The fish fillet is cut into large cubes

9. The main prerequisites for good tartare are:

- A. Absolute freshness and 100% certainty about the origin of the raw material;
- B. Wild and farmed fish;
- C. That the fish are live, chilled, cooled, frozen;
- D. That the fish fillet is very well chopped

