

Regional Cuisine Trivia: Questions, Answers, and Facts Printable Trivia Pack

Regional Cuisine trivia explores the distinctive foods that emerge from local climates, trade routes, traditions, and migration. From iconic street foods to deeply rooted home cooking, it highlights how regional dishes carry history and identity while offering plenty of family-friendly, funny, easy, and challenging facts to discover.

HARD REGIONAL CUISINE TRIVIA

1. In what year did UNESCO add the traditional Mexican cuisine of Michoacán to its Intangible Cultural Heritage list?

Answer: 2010

2. Which food tradition was inscribed by UNESCO in 2010: washoku, kimjang, or the Mediterranean diet?

Answer: The Mediterranean diet

3. UNESCO recognized Japan's traditional dietary culture in 2013 under what name?

Answer: Washoku

4. What is the exact UNESCO-listed phrase for France's 2010 culinary inscription?

Answer: The gastronomic meal of the French

5. What Korean practice of making and sharing kimchi was added to UNESCO's Intangible Cultural Heritage list in 2013?

Answer: Kimjang

6. Which French term describes the influence of place on the character of food and wine?

Answer: Terroir

7. What process name goes with the alkaline treatment of corn used to make masa?

Answer: Nixtamalization

8. In Italian food labeling, what do the initials DOP stand for?

Answer: Denominazione di Origine Protetta

9. France's AOC abbreviation expands to what phrase?

Answer: Appellation d'Origine Contrôlée

10. San Marzano tomatoes are classically linked with which Italian region?

Answer: Campania

11. Jamón ibérico comes from what type of pig?

Answer: Iberian pigs

12. Name the Japanese ingredient made from dried, fermented, and smoked skipjack tuna.?

Answer: Katsuobushi

13. What was the fermented fish sauce widely used in ancient Roman cuisine called?

Answer: Garum

14. In Ethiopian cuisine, injera is traditionally made from which grain?

Answer: Teff

FUNNY REGIONAL CUISINE TRIVIA

1. Which traditional British steamed suet pudding sounds like an insult but is actually dessert?

Answer: Spotted dick

2. What British dish gives leftovers a second life by traditionally mixing vegetables and potatoes?

Answer: Bubble and squeak

3. If no actual amphibian showed up to dinner, which British dish of sausages baked in Yorkshire pudding batter did you order?

Answer: Toad in the hole

4. Which savory dish is cheese sauce on toast, despite sounding like a very fancy rabbit situation?

Answer: Welsh rarebit

5. What snack turns celery, peanut butter, and raisins into a picnic with tiny imaginary insects?

Answer: Ants on a log

6. In the United States, what dish usually means sausages wrapped in dough?

Answer: Pigs in a blanket

7. Which dramatic-sounding appetizer is made of prunes or dates wrapped in bacon?

Answer: Devils on horseback

8. Which heavenly-sounding dish is actually oysters wrapped in bacon?

Answer: Angels on horseback

9. True or false: Head cheese is a dairy cheese.?

Answer: False

10. Despite the menu's wild west poetry, Rocky Mountain oysters are usually what?

Answer: Fried bull testicles

11. Which light sponge biscuits often show up in tiramisu, even though they are not tiny gloves?

Answer: Ladyfingers

12. What sweet pull-apart bread popular in the United States sounds like a bake sale run by a zoo?

Answer: Monkey bread

13. Which molasses pie is associated with Pennsylvania Dutch cuisine and has a name that sounds like pest control?

Answer: Shoofly pie

FUN REGIONAL CUISINE TRIVIA

1. If your snack arrives wearing hot sauce and a side of celery pride, which New York city gets credit for creating Buffalo wings?

Answer: Buffalo, New York

2. Sachertorte first appeared in 1832 in which city, giving chocolate cake lovers a very good reason to visit?

Answer: Vienna

3. Peking duck is the signature dish of which city?

Answer: Beijing

4. In India, biryani is especially associated with which city?

Answer: Hyderabad

5. What product is strongly associated with Quebec: olive oil, maple syrup, or soy sauce?

Answer: Maple syrup

6. True or false: Haggis is the national dish of Scotland.?

Answer: True

7. Brazil's national-dish bragging rights are widely given to what hearty dish?

Answer: Feijoada

8. Which sweet treat is a layered pastry common across the Eastern Mediterranean and Middle East?

Answer: Baklava

9. What traditional Japanese seasoning is made from fermented soybeans?

Answer: Miso

10. If a recipe calls for a chili paste strongly associated with Tunisia, what should you reach for?

Answer: Harissa

11. An English cream tea traditionally includes which trio?

Answer: Scones, jam, and clotted cream

12. Denmark is famous for what open-faced sandwich style with a name that sounds like it already knows it's fancy?

Answer: Smørrebrød

13. Which corn cake is widely eaten in both Venezuela and Colombia?

Answer: Arepas

REGIONAL CUISINE FAMILY TRIVIA

1. Which French city is often described as a culinary capital of France?

Answer: Lyon

2. Who is internationally known as a master sushi chef?

Answer: Jiro Ono

3. Which chef founded Chez Panisse in Berkeley in 1971?

Answer: Alice Waters

4. What is the title of the influential cookbook written by Auguste Escoffier in 1903?

Answer: Le Guide Culinaire

5. Which writer became widely known for documenting regional Mexican cooking?

Answer: Diana Kennedy

6. Claudia Roden is especially known for writing about the food of which broad region?

Answer: Middle Eastern food

7. Who helped popularize Indian cooking for English-language audiences?

Answer: Madhur Jaffrey

8. Which American chef is noted for Mexican regional cuisine?

Answer: Rick Bayless

9. Fuchsia Dunlop is known for books on Chinese regional cooking, especially the cuisine of which area?

Answer: Sichuan cuisine

10. Which celebrated figure is known for preserving Southern American culinary traditions?

Answer: Edna Lewis

11. Who is the Italian chef behind Osteria Francescana in Modena?

Answer: Massimo Bottura

12. What historical exchange spread foods such as tomatoes and potatoes between the Americas and the Old World?

Answer: Columbian Exchange

EASY REGIONAL CUISINE TRIVIA

1. Which Italian city is widely regarded as the birthplace of modern pizza?

Answer: Naples is widely regarded as the birthplace of modern pizza.

2. What is the Japanese noodle dish that is typically served in broth?

Answer: Ramen is a Japanese noodle dish served in broth.

3. Which dish is commonly made by curing raw fish in citrus juice?

Answer: Ceviche is commonly made by curing raw fish in citrus juice.

4. Coq au vin is a French dish made with chicken braised in what?

Answer: Coq au vin is a French dish of chicken braised with wine.

5. Which dish features eggs poached in a spiced tomato-and-pepper sauce?

Answer: Shakshuka features eggs poached in a spiced tomato-and-pepper sauce.

6. What is the name of the flour made from nixtamalized corn?

Answer: Masa harina is flour made from nixtamalized corn.

7. Which basic taste is commonly described as savory?

Answer: Umami is commonly described as a savory basic taste.

8. Potatoes originally came from which mountain region before spreading worldwide?

Answer: Potatoes originated in the Andes before spreading worldwide.

9. Tomatoes reached Europe in which century?

Answer: Tomatoes reached Europe in the 16th century.

10. What gives arroz negro its dark color?

Answer: Arroz negro is a Spanish rice dish darkened with squid ink.

11. Pintxos culture is especially associated with which region?

Answer: The Basque Country is well known for pintxos culture.

12. Which Mexican region is renowned for complex moles and regional cheeses?

Answer: Oaxaca is renowned for complex moles and regional cheeses.

13. Which region reflects both French and German culinary influences?

Answer: Alsace reflects both French and German culinary influences.

Source: <https://triviagong.com/themes/regional-cuisine>