

FINAL
Examination Paper

(COVER PAGE)

Session : August 2018

Programme : Diploma In Culinary Arts (DCAN)

Course : DCA2100: Garde Manger

Date of Examination : December 13, 2018 (Thursday)

Time : 8:00 am – 10:00 am Reading Time: Nil

Duration : 2 Hours

Special Instructions :

Section A: FIFTY (50) Multiple Choice questions. Answer ALL the questions.

Section B : Short answer questions. Answer ALL the questions.

IMPORTANT NOTE : THIS PAPER SHOULD NOT BE TAKEN OUT OF THE EXAMINATION HALL

Materials permitted :

Nil

Materials provided :

OMR Sheets

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Moderator : En Muhd Shah Kamal

This paper consists of 14 printed pages, including the cover page.

5. What is the basic ratio for vinaigrette or basic French dressing?
- A. One (1) part of oil to two (2) parts of acid
 - B. Three (3) parts of acid to one (1) part of oil
 - C. Two (2) parts of acid to three (3) parts of oil
 - D. One (1) part of acid to three (3) parts of oil
6. Which dressing listed below is a temporary emulsion dressing?
- A. Aioli
 - B. Balsamic vinaigrette
 - C. Thousand island
 - D. Tartar sauce
7. Mayonnaise:
- A. Should be thick enough to hold its own shape
 - B. Does not consist of emulsifying ingredient
 - C. Is a temporary emulsion
 - D. Should not have pale ivory color
8. Why should oil be slowly added when making mayonnaise?
- A. It takes time to melt
 - B. To ensure the temperature stays cold
 - C. To allow it to break up to smaller droplets
 - D. To allow oxygen to be incorporated
9. Other than taste, mustard also plays the role of:
- A. Adding creaminess to mayonnaise
 - B. Adding ivory color to mayonnaise
 - C. Diluting the texture to mayonnaise
 - D. Emulsifying the texture to mayonnaise

15. Separate course salad is:
- A. To refresh the appetite after a heavy meal
 - B. Served as the first course
 - C. Served as the main course
 - D. Serve together with the main course
16. 'Gazpacho' originates from _____.
- A. Italy
 - B. Mexico
 - C. Spain
 - D. France
17. Which statement is **NOT TRUE** about sandwich?
- A. It may be serve hot or cold
 - B. It can be a snack or a main course
 - C. Some need to be assemble and hard to prepare
 - D. There are open, close and wrap sandwiches
18. _____ is usually served in the afternoon as a main course; consist of two (2) or more fillings and slices of bread.
- A. Open-face sandwich
 - B. Finger sandwich
 - C. Club sandwich
 - D. All of the above
19. The following are true in regards to *foie gras* **EXCEPT**:
- A. It may originate from geoses kidney
 - B. It may originate from geoses liver
 - C. It contains a very high percentage of fat
 - D. Its cultivation idea was first discovered by the Egyptians

25. Stitch pumping, artery pumping, submersion and vacuum tumbling are methods for _____.

- A. smoking
- B. spicing
- C. curing
- D. confit

26. Which statements are **TRUE** for gravlax?

- (i) Traditionally using salmon
- (ii) Pair well with pickled onion and capers
- (iii) Saltwater and freshwater fish can be use
- (iv) The modern version is cold-cured under refrigeration

- A. (i), (ii) and (iii) only
- B. (ii), (iii) and (iv) only
- C. (i), (iii) and (iv) only
- D. (i), (ii), (iii) and (iv)

27. The term 'charcuterie' refers to _____.

- A. cured paste
- B. cooked meat
- C. smoked meat
- D. cured meat

28. What is the name of forcemeat traditionally cook in a crust?

- A. Farce
- B. Galantine
- C. Ballotine
- D. Paté

29. Commonly, what is the binding agent for forcemeat?

- A. Egg white
- B. Panada
- C. Fat
- D. All of the above

35. Force meat is the basic ingredient in making all of the below **EXCEPT**:
- A. Galantine
 - B. Mousseline
 - C. Terrine
 - D. Sausage
36. Which statement describes gratin force meat?
- A. Usually contains liver and has coarser texture
 - B. Combination of meat with cream and egg
 - C. Meat is ground together with fatback
 - D. Must be seared and cooled before it is ground
37. Thin slices of fat used in lining terrine molds are described by the terms _____.
- A. brining
 - B. charcuterie
 - C. basting
 - D. barding
38. Pate, terrine and galantine are usually served as a:
- A. Starter
 - B. Main course
 - C. Canapé
 - D. Condiment
39. Aspic does **NOT** set may be caused by the following **EXCEPT**:
- A. Wrong ratio of gelatin to water
 - B. Solution contains protein enzyme
 - C. Solution also contains agar agar powder
 - D. Solution with gelatin may have been undergone prolonged boiling

45. In plate and platter presentation, B.U.F.F stands for the following **EXCEPT**:
- A. Bound
 - B. Unity
 - C. Focal point
 - D. Flow
46. Plate or platter should have _____ point to which the eye is automatically drawn.
- A. one
 - B. two
 - C. three
 - D. zero
47. When planning the design of the platter, the chef must always create a template and consider many variables. What need to be establish first?
- A. The flow
 - B. The focal point
 - C. The garnishes
 - D. The dressings
48. Cheeses are commonly made from curds of milk in the presence of enzyme known as _____.
- A. papain
 - B. bromelain
 - C. rennet
 - D. bassinet
49. The following cheeses are suitable for serving on cheeseboards **EXCEPT**:
- A. Cheddar cheese
 - B. Parmesan cheese
 - C. Blue cheese
 - D. Cream cheese

Question 4

- (a) List down at least **TWO (2)** types of salt use for curing. (1 mark)
- (b) List and explain the **FOUR (4)** phases of the curing process. (4 marks)

Question 5

Explain the terms below:

- (a) Paté
- (b) Depouillage
- (c) Confit
- (d) Brine (4 marks)

Question 6

- (a) What are the **FOUR (4)** components of salad and explain each one. (8 marks)
- (b) Explain the difference between 'seasoning' and 'flavoring'? (2 marks)

Question 7

- (a) What is 'Galantine'? (1 marks)
- (b) List the **FOUR (4)** types of forcemeat. (4 marks)

Question 8

Write the ingredients and methods for preparing aspic. (5 marks)