

 **INTI International
University & Colleges**

**FINAL
Examination Paper**

(COVER PAGE)

Session : August 2018

Programme : Diploma In Culinary Arts (DCAN)

Course : DCA2111: Asian Cuisine

Date of Examination : December 10,2018 (Monday)

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 NINE (9) questions.

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

Materials permitted :
Nil

Materials provided :
OMR Sheets

Examiner (s) : Nur Adilah Zulkipli and Chef Eddie Tan Kean Buan

Moderator : En Mohamad Uda Bin Taha

4. Fresh water fish curries are most connected to _____ cuisine.
- A. West Bengal
 - B. Delhi
 - C. Punjab
 - D. Kashmir
5. In South India, idlis and dosai served with coconut chutney is popular as _____ dish.
- A. supper
 - B. tea time
 - C. lunch
 - D. breakfast
6. In South India, _____ grain rice is commonly used to make sweet dishes.
- A. long
 - B. short
 - C. medium
 - D. round
7. Kashmiri chili _____.
- A. is very spicy in nature.
 - B. is mildly spicy
 - C. is yellow in color
 - D. is green in color
8. Chettinad cuisine is originated from _____.
- A. Tamil Nadu
 - B. Andhra Pradesh
 - C. Kerala
 - D. Delhi

13. The dish "Peking Duck" originated from _____.
- A. Canton
 - B. Beijing
 - C. Hunan
 - D. Szechuan
14. Which of the following regional cuisine of China is influenced by the Mongolians?
- A. Canton
 - B. Beijing
 - C. Hunan
 - D. Szechuan
15. In South China, _____ cuisine is best known for its freshness and emphasis on natural flavors.
- A. Cantonese
 - B. Beijing
 - C. Hunan
 - D. Szechuan
16. Which province in China is known as 'the land of fish and rice'?
- A. North
 - B. South
 - C. Central
 - D. West
17. Normally in North China, salted and pickled vegetables were made by _____.
- A. chinese cabbage and bok choy
 - B. turnip and white radish
 - C. soy bean and garlic
 - D. onion and ginger

22. To eat _____, a piece of cooked beef is wrapped in lettuce with rice, kimchi and shredded vegetables.
- A. bulgogi
 - B. pho bo
 - C. rogan josh
 - D. dumpling
23. Korean eat less meat than Western world because;
- (i) Red meat is limited
 - (ii) Red meat is seasonal item
 - (iii) Red meat is very expensive
 - (iv) Red meat is forbidden
- A. (i) and (ii)
 - B. (i) and (iii)
 - C. (i) and (iii)
 - D. (ii) and (iv)
24. *Konbu* will be used to prepare _____.
- A. Clear soup for soba
 - B. Dashi
 - C. Teriyaki sauce
 - D. All of the above
25. '*Dim Sum*' means _____.
- A. Seasons of the year
 - B. Touch the heart
 - C. Summary of small things
 - D. Little baskets

30. The Japanese word '*gohan*' means;
- (i) Seaweed
 - (ii) Cooked rice
 - (iii) Meal
 - (iv) Rice wine
- A. (i) and (ii)
 - B. (i) and (iv)
 - C. (ii) and (iii)
 - D. (iii) and (iv)
31. The Japanese word of _____ is refer to dinner.
- A. Asagohan
 - B. Bangohan
 - C. Mochigohan
 - D. Hirugohan
32. Which of the following consumes the most garlic on average daily meals?
- A. Koreans
 - B. Thais
 - C. Chinese
 - D. Japanese
33. *Wasabe* is from the _____ of a plant.
- A. seeds
 - B. leaves
 - C. stems
 - D. roots
34. Which statement below is **NOT TRUE** about makunouchi bento.
- A. Contain lots of side dishes.
 - B. Box must be square in shape.
 - C. Contain small rice balls sprinkled with sesame seeds.
 - D. Refer to the recess between the acts of a theater performance.

39. In Vietnam, _____ is a common ingredient in making wine, vinegar, noodles and wrappers for spring rolls.
- A. rice
 - B. wheat
 - C. corn
 - D. shrimp
40. _____ or fish sauce is commonly used as one of basic ingredients in Thai cooking.
- A. Ka pi
 - B. Pad thai
 - C. Nam pla
 - D. Bun pho
41. Which of the following cuisine involves a lot of “wrapping” at the dining table?
- A. Korean
 - B. Chinese
 - C. India
 - D. Japanese
42. *Wagyu* is classified as national treasure for _____.
- A. China
 - B. Korea
 - C. India
 - D. Japan
43. Which country most influenced the cuisine of Korea?
- A. India
 - B. Vietnam
 - C. China
 - D. Cambodia

49. The following ingredients are commonly used in Thai cuisine, **EXCEPT**;
- A. shrimp paste
 - B. thai basil
 - C. dukkah
 - D. lemongrass
50. *This Indonesian dish is contain mixed of vegetables and salad with tofu and tempeh, tossed with spicy peanut sauce.*
The above statement is refer to _____.
- A. Satay
 - B. Gado-gado
 - C. Rendang
 - D. Nasi padang

Question 7

Describe **TWO (2)** statements that related to 'noug mam' term.

(4 marks)

Question 8

(a) What is kimchi?

(2 marks)

(b) Identify **THREE (3)** characteristics of kimchi

(3 marks)

Question 9

Name **THREE (3)** similar dishes that are found in both Malaysia and Indonesia. In your own words, explain on their similarities.

(6 marks)

Question 10

State any **FIVE (5)** quality characteristics of wagyu beef that make it different from other types of beef.

(5 marks)

-THE END-

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