

 **INTI** International  
University & Colleges

**FINAL**  
Examination Paper

(COVER PAGE)

Session : August 2018

Programme : Diploma In Culinary Arts (DCAN)

Course : DCA2112 : Integrated Cuisine and Advanced Skills

Date of Examination : December 8, 2018 (Saturday)

Time : 5:00 pm – 7:00 pm

Duration : 2 Hours Reading Time : Nil

Special Instructions :

**Section A** : This section consists of **FIFTY (50)** questions. Answer **ALL** questions in the  
OMR sheet provided.

**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

Examiner(s) : Ahmad Zauhudi and Nur Adilah Zulkipli

Moderator : Mr Muhd Shah Kamal Ideris

*This paper consists of 11 printed pages, including the cover page.*

6. Any substance in food that can cause illness or injury is called a hazard.
- I. Biological hazards
  - II. Chemical hazards
  - III. Physical hazards
  - IV. Viruses hazards
  - V. Allergens
- A. I, II, III, IV
  - B. II, III, IV, V
  - C. I, II, III, V
  - D. All of the above
7. How should you safely thaw frozen meat?
- A. In the refrigerator
  - B. On a clean plate on a kitchen counter
  - C. In a sink of warm water
  - D. In a sealed plastic bag in the sink
8. What is an essential tool that helps ensure that food products meet safety standards during receiving?
- A. Probe thermometer
  - B. Receiving scales
  - C. Work tables
  - D. Chafing dishes
9. The acronym HACCP stands for:
- A. Hazard Analysis Control Contamination Point
  - B. Hazard Actual Critical Control Point
  - C. Hazard Analysis Critical Control Point
  - D. None of the above
10. Identify the term used to describe harmful bacteria spreading from raw food to other food.
- A. Cross-contamination
  - B. Parallel-contamination
  - C. Uni-contamination
  - D. Pseudo-contamination

17. A menu determines:
- A. the type of customers the establishment will attract
  - B. the layout and type of equipment the restaurant will need
  - C. the number of foodservice workers that are needed and the skills they must have
  - D. all of the above
18. Below are the Essentials elements needed in Food Presentation **EXCEPT**;
- A. Creativity
  - B. Professional Work Habits
  - C. Visual Sense
  - D. Good Preparation and Cooking Techniques
19. A \_\_\_\_\_ gives information on the serving size, calories, and nutrients in the food.
- A. standardized recipe
  - B. nutrition facts label
  - C. dietary guidelines
  - D. none of the above
20. This term is normally associated with partially boneless raw poultry leg which is stuffed and roasted.
- A. Galantine
  - B. Ballantine
  - C. Terrine
  - D. Pate
21. Which of the following milk products do not need refrigeration when unopened?
- A. Pasteurized milk
  - B. UHT milk
  - C. Raw milk
  - D. Homogenized fresh cream

28. Identify the boiling point of water using the Fahrenheit scale.
- A. 100 degrees F
  - B. 162 degrees F
  - C. 212 degrees F
  - D. 245 degrees F
29. Fats may be classified as below,
- I. Saturated
  - II. Monounsaturated
  - III. Polyunsaturated
  - IV. Unsaturated
- A. I, II, IV
  - B. I, III, IV
  - C. I, II, III
  - D. All above
30. Functions of fats and oils in food preparation includes the following **EXCEPT**;
- A. improving palatability
  - B. improving texture
  - C. aid as cooking medium
  - D. lowering calories
31. Which procedures will curdle (break) a hollandaise sauce?
- A. Overheating for an extended period of time
  - B. Whisking in the clarified butter slowly
  - C. Slowly whisking over a low heat
  - D. Whisking a sabayon over a bain-marie
32. Identify the cooking method that does not enable the Maillard reaction to occur.
- A. Frying
  - B. Steaming
  - C. Grilling
  - D. Broiling
33. Very gently incorporating ingredients such as whipped cream or whipped egg into dry ingredients, a batter or a cream.
- A. Creaming
  - B. Folding
  - C. Whipping
  - D. Kneading

39. Which of the following cooking methods is suitable for Beef Knuckle?
- A. Grilling
  - B. Roasting
  - C. Braising
  - D. None of the above
40. What is Lacto-ovo-vegetarians diets?
- A. Eat only egg and dairy products
  - B. Eat dairy and egg as well plant products
  - C. Eat dairy and egg as well white fish
  - D. All of the above
41. Which of the list below **BEST** describe Pesco-vegetarians \_\_\_\_\_.
- A. eat fish and plant products but not meat or poultry
  - B. eat fish and plant products but not meat or poultry or egg and dairy products
  - C. eat dairy and egg as well plant products or fish
  - D. none of the above
42. This person prepares fish and seafood dishes. The job description mentioned refers to \_\_\_\_\_.
- A. garde manger
  - B. poissonier
  - C. legumier
  - D. entremetier
43. \_\_\_\_\_ menu is one in which individual items are listed separately, each with its own price.
- A. Prix fixe
  - B. A la carte
  - C. Table d'hote
  - D. Degustation
44. Tasting Menu also known by its French name, \_\_\_\_\_. Offered in addition to the regular menu.
- A. Prix fixe
  - B. Degustation
  - C. Table d'hote
  - D. A la carte

**Section B (50 marks)**

**Instruction:** Answer **ALL** questions in the answer booklet provided

**Question 1**

State **FIVE (5)** knife safety procedure in the kitchen.

(5 marks)

**Question 2**

What are the information to be list in the 'Timeline'? List any **EIGHT (8)**.

(8 marks)

**Question 3**

If moisture is allowed to accumulate, meat will boil and toughen. List **THREE (3)** solution to the problem during sautéing meats.

(3 marks)

**Question 4**

Braising is consist of a combination of dry heat method and moist heat method. Explain the **EIGHT (8)** proper sequence of procedure for braising meat.

(8 marks)

**Question 5**

Explain **SEVEN (7)** procedure of grilling steak.

(7 marks)

**Question 6**

Identify **FIVE (5)** ingredients of Hollandaise sauce.

(5 marks)

**Question 7**

Explain Pilaf methods.

(5 marks)

**Question 8**

List **THREE (3)** factors that determines the type of cooking method to be used.

(3 marks)

**Question 9**

State **THREE (3)** quick bread mixing methods and the result of each methods.

(6 marks)

**-THE END-**