

 **INTI** International
University & Colleges

FINAL
Examination Paper

(COVER PAGE)

Session : August 2018

Programme : Diploma in Culinary Arts (DCAN)

Course : DCA1106 : Culinary Skills

Date of Examination : December 6, 2018 (Thursday)

Time : 11:00 am – 1:00 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 : Answer **ALL TEN (10)** questions in the answer booklet provided.

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

Materials Permitted : Nil

Materials Provided : OMR Sheet

Examiner(s) : Chef Yuzrem Ezri Mohd Yunus and Chef Eddie Tan Kean Buan

Moderator : En Muhamad Shah Kamal bin Ideris

This paper consists of 12 printed pages, including the cover page.

DIPLOMA IN CULINARY ARTS PROGRAMME (DCAN)
DCA 1106: CULINARY SKILLS
FINAL EXAMINATION: AUGUST 2018 SESSION

Section A (50 marks)

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

1. The highest ratio of ingredient in stock making would be _____.
 - A. primary meat cuts
 - B. secondary meat cuts
 - C. bones
 - D. water

2. The highest amount of aromatic vegetable commonly used in stocks would be _____.
 - A. leeks
 - B. carrot
 - C. onion
 - D. celery

3. _____ French word for “burnt onion.” At times. It is added to brown stock to give color as well as flavor.
 - A. Onion grill
 - B. Onion pique
 - C. Onion brulee
 - D. Onion ring

4. Which of the following stocks would most likely be quickest to produce?
 - A. prawn stock
 - B. fish stock
 - C. beef stock
 - D. chicken stock

5. A stock made from bones that were already used once to make stock.
 - A. Depouillage
 - B. Remouillage
 - C. Glazing
 - D. Glace

6. Hollandaise Sauce may be categorized as _____.
- A. a puree
 - B. a liaison
 - C. an emulsion
 - D. a remoulade
7. Tomato Sauce can be suitably categorized as _____.
- A. a puree
 - B. a liaison
 - C. an emulsion
 - D. a remoulade
8. A key ingredient in making Espagnole Sauce would be _____.
- A. butter
 - B. flour
 - C. tomato
 - D. carrot
9. Which of the following mother sauces may sometimes be served as soup?
- A. Espagnole Sauce
 - B. Hollandaise Sauce
 - C. Demi Glace
 - D. Velouté
10. The main function of egg yolk in Mayonnaise is _____.
- A. to aerate the sauce
 - B. to act as an emulsifier
 - C. to provide its signature yellow color
 - D. to give it an "egg" taste
11. The following are considered dry cooking methods **EXCEPT**:
- A. Sauteing
 - B. Roasting
 - C. Pot Roasting
 - D. Grilling

12. "To jump in and jump out". This expression most accurately describes:
- A. Sauteing
 - B. Deep frying
 - C. Shallow frying
 - D. Broiling
13. Cooking with radiation heat from the top. This method of cooking would be:
- A. Grilling
 - B. Griddling
 - C. Broiling
 - D. Roasting
14. The terminology used for moistening surface of food while cooking is:
- A. Glazing
 - B. Gratinating
 - C. Bathing
 - D. Basting
15. Heat is transferred to food via hot air circulation. This most likely describes:
- A. Conduction
 - B. Convection
 - C. Radiation
 - D. Combination
16. An equipment that is mainly used to brown the surface of cooked food. This most likely describes:
- A. A broiler
 - B. A pizza oven
 - C. A salamander
 - D. A griddle
17. Which of the following equipment is the best conductor of heat?
- A. Copper pan
 - B. Aluminum pan
 - C. Stainless steel pan
 - D. Glass pot

18. Which of the following is the most suitable equipment to make crepes?
- A. A broiler
 - B. A griddle
 - C. An electric convection oven
 - D. A griller
19. A device that facilitates uniform thickness when slicing vegetables would be:
- A. a grater
 - B. a microplane zester
 - C. a mouli
 - D. a mandoline
20. A device that facilitates puree or mashing of softened cooked vegetables would be:
- A. a grater
 - B. a microplane zester
 - C. a mouli
 - D. a mandoline
21. The following are parts of a fish that indicates freshness **EXCEPT**:
- A. Scales
 - B. Gills
 - C. Lips
 - D. Eyes
22. "Fishy smell" usually indicates _____.
- A. that a fish is strong in flavor
 - B. that a fish is processed correctly
 - C. improperly processed fish
 - D. that a fish contains high omega 3 fatty acids
23. Fresh fish should be _____.
- A. stored in a dry and dark place
 - B. stored in a moist and dark place
 - C. stored on ice in perforated, plastic fish box to allow for drainage
 - D. stored at -18 Celsius or colder

24. Prawns that are intended to be packed and frozen _____ to maintain freshness.
- A. should have its head removed
 - B. should have its "whiskers" cut off
 - C. should be deveined
 - D. should be salted
25. A humane way to prepare live lobsters for cooking would be _____.
- A. to throw it into boiling water for immediate death
 - B. to snap its spine that would cause instant death
 - C. to insert a knife directly into the center of its head
 - D. to separate its head from the body
26. Which of the following is **NOT** cartilaginous fish category.
- A. shark
 - B. seabass
 - C. skate
 - D. rays
27. Long and flat pasta originated from Emilia - Romagna. This best describes:
- A. Penne
 - B. Macaroni
 - C. Tagliatelle
 - D. Spaghettini
28. Potato with rough and irregular brown-spotted skin. This best describes:
- A. Holland-type potatoes
 - B. Fingerling potatoes
 - C. Chad potatoes
 - D. Russet potatoes
29. Rice grains that elongate approximately 3 times in length when cooked. This rice most likely describes:
- A. Glutinous rice
 - B. Basmati rice
 - C. Wild rice
 - D. Risotto rice

30. Rice grains that turns creamy when properly cooked. This most likely describes:
- A. Paella rice
 - B. Basmati rice
 - C. Jasmine rice
 - D. Risotto rice
31. Rack of lamb cooked to a center temperature of 63°C is at _____ doneness.
- A. rare
 - B. medium rare
 - C. medium
 - D. well
32. Beef cooked to a center temperature of 70°C is at _____ doneness.
- A. rare
 - B. medium rare
 - C. medium
 - D. well
33. A steak that contains extremely high marbling fat. This most likely describes:
- A. Wagyu beef
 - B. Angus beef
 - C. Frisian beef
 - D. American beef
34. Minced beef is best made from _____ cuts.
- A. tenderloin
 - B. sirloin
 - C. chuck
 - D. ribeye

35. Thinly sliced beef that is served raw with light marinate or dressing may also be known as _____.
- A. beef lasagne
 - B. beef filet mignon
 - C. beef fricassee
 - D. beef carpaccio
36. During a busy time in the kitchen, if some oil is accidentally spilled on the floor, which of the following would be the best method to prevent accidents?
- A. Mopping the floor immediately.
 - B. Rinsing the affected part with hot water.
 - C. Sprinkling the affected area with salt.
 - D. Sprinkling the affected area with flour.
37. Which of the following practice is acceptable in the kitchen?
- A. Cutting cheese on yellow colored cutting board.
 - B. Chopping raw chicken on a red colored cutting board.
 - C. Cutting raw chicken on a yellow colored cutting board.
 - D. Slicing cooked meat on white colored cutting board.
38. "Mainly used to separate flesh of fish from main bones". This most accurately describes a _____.
- A. butcher knife
 - B. filleting knife
 - C. paring knife
 - D. boning knife
39. An electrical apparatus that can be used to blend, chop, mix, grate or knead. It is one of the most versatile small equipment in the kitchen. This most likely describes:
- A. A jug blender.
 - B. A food processor.
 - C. A planetary mixer.
 - D. A stick blender.
40. An electrical apparatus that can be partially submerged into pots to puree cooked liquid mixtures. This most likely describes:
- A. A jug blender.
 - B. A food processor
 - C. A planetary mixer.
 - D. A stick blender.

41. The French term for browning potatoes in a saute pan:
- A. Risoler
 - B. Fondant
 - C. Glace
 - D. Potage
42. Cooking carrots with a little water, sugar, salt and butter, covered or uncovered, resulting in a tender texture with a shiny and flavorful uncolored surface. This method of cooking is known as:
- A. Sweating.
 - B. Blanching.
 - C. Glace a blanc.
 - D. Glace a brun.
43. Cooking sliced leeks until tender and sweet without browning. This method of cooking is known as:
- A. Saute.
 - B. Sweating.
 - C. Fondant.
 - D. Glace.
44. Removing the solid waste that floats on the surface of stocks and sauces. This action is known as:
- A. Sieving.
 - B. Skimming.
 - C. Straining.
 - D. Clarifying.
45. Thin pieces of fish with aromatic vegetables and seasoning are tightly sealed in heat-proof paper and cooked in oven or in a pan which preserves all the flavor and natural juices. This most likely describes:
- A. Basting.
 - B. En Papilotte
 - C. Paupiette
 - D. Bouquet Garni

46. Eggs cooked in its shell for **TWELVE (12)** minutes. This best describes:
- A. Half boiled eggs.
 - B. Soft boiled eggs.
 - C. Hard boiled eggs.
 - D. Coddled eggs.
47. Eggs cooked and served in a small ramekin. This best describes:
- A. Eggs cocotte.
 - B. Steamed eggs.
 - C. Japanese eggs.
 - D. Stirred custard.
48. Eggs that are initially stirred in a pan and allowed to lightly set before folding. This best describes:
- A. Frittata.
 - B. Omelet.
 - C. Souffle.
 - D. Scrambled eggs.
49. Eggs that are initially stirred in a pan and allowed to be set without folding. This best describes:
- A. Frittata.
 - B. Omelet.
 - C. Souffle.
 - D. Scrambled eggs.
50. Frying of an egg out of the shell without stirring, leaving the yolk intact and flipping once to further allow the yolk to become partially solid. This best describes:
- A. Fried egg sunny side up.
 - B. Fried egg over easy.
 - C. Fried egg over medium.
 - D. Fried egg over hard.

Section B (50 marks)

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

Question 1

Name **FIVE (5)** basic mother sauces and a derivative sauce for each.

(5 marks)

Question 2

Suggest the material of a cooking pan that is suitable for use on an induction stove. Briefly state **TWO (2)** advantages and disadvantages.

(5 marks)

Question 3

List **FIVE (5)** safety rules in a professional kitchen.

(5 marks)

Question 4

Name **FIVE (5)** vegetable cut. Provide an example each of dishes using these cuts.

(5 marks)

Question 5

Name **THREE (3)** primary and **TWO (2)** secondary cuts of beef.

(5 marks)

Question 6

List and briefly describe **THREE (3)** egg dish products.

(6 marks)

Question 7

Name **FIVE (5)** types of poultry. Describe their characteristics in terms of texture and flavor.

(5 marks)

Question 8

Name a pasta dish. Briefly explain the method of preparation.

(5 marks)

Question 9

List **TWO (2)** categories of shellfish. Name a specific example for each of the categories mentioned and briefly describe its physical characteristics.

(4 marks)

Question 10

Name a combination cooking method and list the general steps for this technique.

(5 marks)

-THE END-

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