

 **INTI** International
University & Colleges

FINAL
Examination Paper

(COVER PAGE)

Session : August 2018

Programme : Diploma In Culinary Arts (DCAN)

Course : DCA2102 : Continental Cuisine

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 Chef Yuzrem Ezri

Moderator : Mr Muharis Mohamed

DIPLOMA IN CULINARY ARTS PROGRAMME (DCAN)
DCA2102: CONTINENTAL CUISINE
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 greatest influence by Georges Auguste Escoffier is the creation of _____.
 - (i) Organized menu
 - (ii) Simplified menu
 - (iii) Basic mother sauces
 - (iv) Kitchen brigade system
 - A. (i) and (ii)
 - B. (ii) and (iii)
 - C. (i)
 - D. (i),(ii) and (iv)

2. Salad Nicoise is a composed salad consist of potato, vegetable, tuna, boiled egg and anchovies dressed with _____.
 - A. cocktail sauce
 - B. vinaigrette
 - C. béchamel
 - D. velouté

3. When preparing vinaigrette, what is the general ratio?
 - A. One (1) part of vinegar, two (2) parts of oil
 - B. Two (2) parts of vinegar, three (3) parts of oil
 - C. Three (3) parts of vinegar, (1) part of oil
 - D. One (1) part of vinegar, three (3) parts of oil

4. Which event in 1798 forced many French chefs to leave their aristocratic employers and find jobs in the newly created restaurant industry?
 - A. The battle at Waterloo
 - B. A bankrupt society
 - C. Fall of Napoleon
 - D. French revolution

5. Main ingredient in Navarin d'agneau is _____.
- A. poultry
 - B. game
 - C. veal
 - D. lamb
6. In 1765, _____ open a shop near the Louvre and began to serve "Restorants" (rich bouillons)
- A. Marie-Antoine Careme
 - B. M. Boulanger
 - C. Rotisseurs
 - D. Boulangers
7. Which year Catherine de Medici migrate to France?
- A. 1765
 - B. 1576
 - C. 1675
 - D. 1533
8. Fillet de Boeuf Bordelaise, Gratin Dauphinoise, Magret fumes au poires are food from
- A. Northern Region
 - B. Southern Region
 - C. Eastern and Pyreenes Region
 - D. Northwest Region
9. Items on menu that are served *a la perigourdine* are stuffed with, accompanied by, or have a sauce of foie gras and truffles refers to a specific area below,
- A. Ile de France
 - B. Eastern and Pyreenes
 - C. Normandy
 - D. The Dordogne and Perigord
10. "Father of French Cuisine" is refer to _____
- A. George Auguste Escoffier
 - B. Marie-Antoine Careme
 - C. Paul Bocuse
 - D. Fernand point

11. The classic "Paella" should be cooked:
- A. Over wood fire.
 - B. Over a grill.
 - C. In the oven.
 - D. Using any kind of frying pan.
12. _____ located in the northwest of Spain lots of seafood, known as empanada, empanada, a meat pie or turnover with a soft, flaky crust hearty food matches the harsh climate.
- A. Galicia
 - B. Calabria
 - C. Peru
 - D. Pyrenees
13. Spain currently produces and exports lots of _____. Known as the world most expensive spice by weight.
- A. Star Anise
 - B. Cinnamon stick
 - C. Saffron
 - D. Bay leaf
14. A cold tomato base soup made of raw vegetables originating in the southern Spanish region.
- A. Minestrone
 - B. Gazpacho
 - C. Pulley
 - D. Zoque
15. A rice dish that can have meat, fish, seafood and vegetables and is characterized by its use of saffron to give it a yellow color and unique flavor.
- A. Biryani
 - B. Risotto
 - C. Arroz con pollo
 - D. Paella
16. A continental breakfast in Spain is called,
- A. desayuno
 - B. el almuerzo
 - C. la comida
 - D. sobremesa

17. A traditional Spanish cuisine which has a rural and mountainous origin.
- A. Aragonese
 - B. Andalusia
 - C. Cantabrian
 - D. Asturian
18. The first Spain cities was built by _____ about 5000 years ago.
- A. Moors
 - B. Romans
 - C. Iberians
 - D. All of the above
19. This cheese is made from sheep's milk; aged, tangy taste, crumbly texture, from La Mancha in central of Spain
- A. Zamorano
 - B. Manchego
 - C. Moajorero
 - D. Cantabria
20. Spanish cuisine rely strongly on two elements in their recipes. The two elements are _____.
- A. wine and cheese
 - B. cheese and olive oil
 - C. olive oil and garlic
 - D. garlic and wine
21. What did the Roman conquerors plant along the banks of the Rhine and Mosel Rivers to quench their thirst for fermented beverages?
- A. Barley
 - B. Hops
 - C. Corn
 - D. Grape vines
22. The cooking methods that are used now in Germany came from which ancient invading group?
- A. Vikings
 - B. Moors
 - C. French
 - D. Romans

23. Which of the following poultry has always been an important part of the German diet?
- A. Geese
 - B. Turkeys
 - C. Chickens
 - D. Ducks
24. Influences by Polish and Russian Cuisine which consist of hearty food, pork products are referring to which region in German Cuisine?
- A. South
 - B. East and Central
 - C. North
 - D. None of the above
25. What is the cooking method that creates the famous German sauerbraten?
- A. Braising
 - B. Pot Roasting
 - C. Frying
 - D. Poaching
26. What are two species of seafood do the Baltic Sea and the Black Sea produce which the Germans enjoy fresh, pickled and smoked?
- A. Eel and herring
 - B. Salmon and Trout
 - C. Pike
 - D. Cod and Sole
27. Which of the following countries is a part of the island of Great Britain along with England and Scotland?
- A. Somalia
 - B. Wales
 - C. North Ireland
 - D. Ireland
28. Which condiment listed here is traditionally served with English Fish and Chips?
- A. Brown gravy
 - B. Mayonnaise
 - C. Catsup
 - D. Malt vinegar

29. While the British Isles are found in northern latitude, what causes the warm, breezy summers and cool winters?
- A. Extended day light hours
 - B. Warm ocean currents coming close to its shores
 - C. Geothermal energy
 - D. Active volcanoes
30. What is the preferred method for cooking mutton in England and Ireland?
- A. Roasted
 - B. Sauté
 - C. Deep fried
 - D. Braised
31. Kippers are a delicacy that is enjoyed throughout the British Isles and particularly England and Scotland made of _____.
- A. Smoked herring
 - B. Salted fish roe
 - C. Thick cut bacon
 - D. Salted codfish
32. Because of very short growing seasons, which vegetables listed below are found abundantly in Irish cooking?
- A. Corn
 - B. Tomatoes
 - C. Bell peppers
 - D. Cabbage
33. What is the most accompaniment for roasted beef in England as Sunday Roast?
- A. Roasted vegetables
 - B. Shepherd's pie
 - C. Mashed sweet potatoes
 - D. Yorkshire pudding
34. Which of the following is a type of blue veined cheese from England?
- A. Lancashire
 - B. Stilton
 - C. Derby
 - D. Cheshire

35. The first known Italian food writer was a Greek Sicilian named _____ from Syracuse in the 4th century BCE.
- A. Pompey
 - B. Archestratus
 - C. Socrates
 - D. Albatross
36. Which of the following describes the Peruvian dish known as ceviche?
- A. Smoked seafood wrapped around small bundles of cooked rice
 - B. Raw seafood that is marinated in citrus juice and cooked by the natural acids of the fruit
 - C. National dish of rice and beans
 - D. Ground seafood sausages
37. Gnocchi is popular in the northern parts of Italy and served with butter, cream and cheese sauces is made from _____
- A. Fried raviolis
 - B. Small grain rice
 - C. Similar to Moroccan couscous
 - D. Potato and flour dumplings
38. What cut or type of meat is used for the popular Italian dish known as ossobuco?
- A. Veal shanks
 - B. Lamb chops
 - C. Beef tongue
 - D. Veal scaloppini
39. What are the names of Italy's two largest islands?
- A. Malta and Madeira
 - B. Corsica and Atlantis
 - C. Sicily and Sardinia
 - D. Marsala and Crete
40. Who brought in *tomato* to Italy from the New World?
- A. Ferran Andréa
 - B. Catherine de Medici
 - C. Christopher Columbus
 - D. King Henri

41. What type of pasta is known for its bowtie shape?
- A. Orzo
 - B. Farfalle
 - C. Roselle
 - D. Fusilli
42. Which of the following is a type of blue cheese made in Italy?
- A. Gorgonzola
 - B. Stilton
 - C. Gouda
 - D. Roquefort
43. Which of the following foods was introduced into Mexico by Spanish explorers?
- A. Rice
 - B. Squash
 - C. Tomatoes
 - D. Corn
44. Which physical feature of Mexico created natural barriers to the various tribes of people living there, thus creating variations of cuisine although most food ingredients were shared?
- A. Wide rivers
 - B. High Mountain ranges
 - C. Thick rain forests
 - D. Ocean coastline
45. As with other ancient cultures, people living in Mexico learned this cooking method as a way of feeding a lot of people with a little amount of meat
- A. Cooking on flat rocks
 - B. Poaching
 - C. Baking
 - D. Braising
46. What name is given to the flat bread of Mexico that can be made either with corn or flour?
- A. Tortillas
 - B. Mole
 - C. Tamales
 - D. Buritos

47. Which of the following describes a quesadilla?
- A. Filled tortilla that is folded and fried
 - B. Braised chicken or steak with rice
 - C. Fried corn tortillas and queso fresco
 - D. Bean and tomato stew
48. What is the name of the longest river in South America that has provided food and transportation in and out of the jungles for thousands of years?
- A. Nile
 - B. Congo
 - C. Amazon
 - D. Tagus
49. Why are most South American meat dishes braised, ground or shredded?
- A. It is the only way to use the whole carcass.
 - B. The only way to cook the whole animal all at once to feed an entire town or small city.
 - C. Animals tend to be leaner and less tender because of harsh living conditions.
 - D. The quality cuts of meat are always exported to other countries.
50. Which unusual sauce ingredient is used along with herbs and spices to make a wide variety of Mexican sauces known as moles?
- A. Cola powder
 - B. Vanilla
 - C. Coconut
 - D. Chocolate

Section B (50 marks)

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

Question 1

Describe **THREE (3)** characteristic each for regional and classical French cuisine.

(6 marks)

Regional cookery	Classical cookery

Question 2

Briefly explain **FIVE (5)** contribution of Georges Auguste Escoffier in French culinary history

(5 marks)

Question 3

State **FIVE (5)** ingredients that was introduced by the Romans when they arrived in Spain around 200 B.C.

(5 marks)

Question 4

Identify **FIVE (5)** key ingredients of Asturias region of Spain.

(5 marks)

Question 5

Give examples of **FIVE (5)** key ingredients in cuisine from Northern region of Germany

(5 marks)

Question 6

Recognize **FOUR (4)** major flavoring ingredients in German cuisine

(4 marks)

Question 7

Distinguish **FOUR (4)** Italy most famous food that are originated from the region of Emilia Romagna

(4 marks)

Question 8

Provide **FIVE (5)** ingredients that are brought back by the explorer from the new world to Italy
(5 marks)

Question 9

State **FIVE (5)** ingredients in Banoffee pie from the United Kingdom
(5 marks)

Question 10

Name the ingredients used to prepare *Guacamole* from your Mexican cuisine practical class.
(6 marks)

-THE END-

DCA2102 (F) Aug2018/formatted