

FINAL
Examination Paper

(COVER PAGE)

Session : April 2017

Programme : Diploma in Culinary Arts (DCAN)

Course : DCA1106 : Culinary Skills

Date of Examination : August 2, 2017 (Wednesday)

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 .

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

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

DIPLOMA IN CULINARY ARTS PROGRAMME (DCAN)
DCA1106: CULINARY SKILLS
FINAL EXAMINATION: APRIL 2017 SESSION

Section A (50 marks)

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

1. The purpose of double-breasted chef jacket is to _____.
 - A. give a stylish, professional appearance to food workers
 - B. protect the wearer from spilled or splattered hot foods or fat
 - C. give food workers extra buttons on which to hang small utensils
 - D. both B and C

2. The creation and maintenance of conditions that prevent food contamination or food-borne illnesses is better known as:
 - A. Sanitation.
 - B. Cleaning procedures.
 - C. Hygiene.
 - D. Secure food maintenance.

3. The most common microorganism responsible of food borne diseases:
 - A. Bacteria.
 - B. Virus.
 - C. Yeast.
 - D. All of the above.

4. From a sanitary point of view physical, chemical and biological are:
 - A. Forms of energy.
 - B. Sciences involved in cooking.
 - C. Auxiliary sciences for the cook.
 - D. The types of food contamination.

5. The range of temperature where bacteria can grow faster is called:
 - A. The FAT TOM temperature.
 - B. Risk Zone.
 - C. The temperature for burning food.
 - D. Danger zone of temperature

6. This part of the body is the main carrier of contamination in the kitchen:
- A. Mouth.
 - B. Legs.
 - C. Hands.
 - D. Face.
7. The station specialists inside the professional kitchens are called:
- A. Cooks.
 - B. Chefs.
 - C. Chefs de partie.
 - D. Kitchen Brigade.
8. This knife has a strong and thick blade, designed to separate muscle from bones:
- A. Paring knife.
 - B. Deboning knife.
 - C. Chef's knife.
 - D. Flexible filleting knife.
9. A liquid ounce is equivalent to:
- A. One kilogram.
 - B. 16 grams.
 - C. 30 ml.
 - D. One pint.
10. Thickening agent made by mixing egg yolks and cream:
- A. Liaison.
 - B. Slurry.
 - C. Beurreblanc.
 - D. Beurre manie.
11. A liquid preparation, made by a slow simmering of nutritive and aromatic elements, in French is known as:
- A. Soupe.
 - B. Fond.
 - C. Potage.
 - D. Fummet

12. A blueprint for consistent finished products and consistent food costs is called:
- A. Standardized quantity of ingredients.
 - B. Dish cooking professional directions.
 - C. Standardized recipe.
 - D. Menu document.
13. Soaking a peeled fruit inside water with some acid ingredient is called:
- A. Hydration.
 - B. Soaking.
 - C. Acidulation.
 - D. Humidifying.
14. Basic actions to develop good knife skills are:
- A. Using clean and sanitized cutting board and knife.
 - B. Using a very sharpen knife.
 - C. Using the appropriate knife for each type of work.
 - D. All of the above.
15. The correct method to preserve vegetables before freezing them:
- A. Cooking.
 - B. Blanching.
 - C. Boiling.
 - D. Sanitizing.
16. The _____ becomes a "filter" when a consommé is prepared, at the end of the cooking process should be discarded.
- A. mirepoix.
 - B. clearmeat.
 - C. sachet d'epices.
 - D. raft.
17. High frequency alternating magnetic field excites molecules in cookware to move back and forth at high rate, causing cookware to heat up.
- A. Radiation.
 - B. Convection.
 - C. Induction.
 - D. Conduction.

18. Basic techniques to use for stock preparation:
- A. Sautéing, roasting and blanching.
 - B. Searing, boiling and stewing.
 - C. Blanching, sweating and roasting.
 - D. Deep frying, roasting, steaming.
19. Aromatic cuts used to prepare stocks:
- A. Sachet d'epices and bouquet garni.
 - B. Matignon, onion brulee and onion pique.
 - C. Onion pique, mirepoix and bouquet garni.
 - D. Onion pique, onion brulee, matignon, mirepoix and bouquet garni.
20. These are the basic elements when preparing a stock:
- A. Nutritive, fats, cooking element.
 - B. Nutritive, cooking, aromatic.
 - C. Bones, herbs and water.
 - D. Nutritive, fats, cooking, aromatic and seasoning elements.
21. After roasting bones for a brown stock, this procedure helps to dissolve the elements attached to the roasting pan to recover flavors.
- A. Boiling.
 - B. Deglazing.
 - C. Scratching the roasting pan.
 - D. Simmering.
22. In a thick soup, the main ingredient not only gives the main characteristics to the soup, it also acts as:
- A. Texturizer.
 - B. Starch.
 - C. Temperature holder.
 - D. Thickening agent.
23. Exercise that helps cooks to develop good taste judgment after cooking a dish and before serving it to a customer:
- A. Continues tasting.
 - B. Adjusting seasonings.
 - C. Analyze taste.
 - D. T.A.A.T.

24. Generally recognized as the least expensive and the most versatile of all main-dish foods:
- A. Fish.
 - B. Poultry.
 - C. Veal.
 - D. Beef.
25. White meat in poultry is indicative of:
- A. Less muscular activity.
 - B. Presence of myoglobin.
 - C. The type of poultry used.
 - D. All of the above.
26. Potentially hazardous food can be handled inside the danger zone of temperature:
- A. Two hours.
 - B. No more than 4 hours.
 - C. 45 minutes.
 - D. Less than one hour.
27. This is a potentially hazardous food; salmonella bacteria is a particular condition to it:
- A. Poultry.
 - B. Fish.
 - C. Dairy.
 - D. Egg
28. Characteristics of flat fish:
- A. From fresh and salt water, flat bodies, swim in vertical position.
 - B. Rounded bodies, from fresh water, swim in vertical position.
 - C. Only from salt water, found in deep ocean waters, swim in horizontal position, the two eyes are in one side, flat asymmetrical bodies.
 - D. All of the above.
29. Due to weak connective tissue _____ doesn't need aggressive cooking methods:
- A. pork
 - B. lamb
 - C. beef
 - D. fish

30. After sautéing with production of color over the food, which are the browning reactions?
- A. Caramelization and Maillard reaction.
 - B. Roasting and caramelization.
 - C. Maillard browning.
 - D. Crust and caramelization
31. Vegetables should be cooked for this purpose:
- A. Increase nutrients.
 - B. Break down cellulose.
 - C. Decrease bitter flavors.
 - D. To soften them.
32. Rissolée potatoes are:
- A. Roasted medium dice.
 - B. Deep fried sticks.
 - C. Pan fried rondelles with caramelized onions
 - D. Blanched rondelles with sautéed onions.
33. Roesti potatoes are:
- A. Grated and baked potatoes..
 - B. Pureed potatoes and butter.
 - C. Pureed potatoes thickened with flour.
 - D. Grated and roasted potatoes.
34. The station Chef in charge of large roasts and grilled food when the restaurant is from middle to large size:
- A. Pâtissier.
 - B. Garde Manger.
 - C. Saucier.
 - D. Rotisseur.
35. To achieve translucent vegetables, exuding water and with soft texture we use the same principle of sautéing but using medium heat, this technique is called:
- A. Light sautéing.
 - B. Sweating.
 - C. Stir fry.
 - D. Pan roasting.

36. In order to preserve proteins all elements should be used_____ to prepare Consommé:
- A. well mixed
 - B. cooked
 - C. cold
 - D. wrapped
37. To prepare double consommé this are two accepted techniques:
- A. Stock + double clearmeat, Basic consommé + clearmeat.
 - B. Double raft + consommé, Stock + clearmeat.
 - C. There is no "double consommé".
 - D. Reduce basic consommé, Double clearmeat + stock.
38. Golden crust and crispy products with soft and juicy core are achieved by:
- A. Roasting.
 - B. Broiling.
 - C. Boliling.
 - D. Deep frying.
39. Accepted methods to preserve butter from burning when heating it:
- A. Clarification and mix with margarine.
 - B. Clarification and mix with cooking oil.
 - C. Butter should be used pure.
 - D. Mix with margarine or oil.
40. Information from food labels should contain:
- A. Standardized characteristics.
 - B. Ingredient specifications.
 - C. Name, market form, size, brand name and quantity.
 - D. Quantity and expiration date.
41. When a product calls for cooking in" bain marie" or double boiler the right cooking method is called:
- A. Steaming.
 - B. Poaching.
 - C. Simmering.
 - D. Stewing.

42. To have a good product when frying thick cut potatoes, the process is as follows:
- A. Boil and fry.
 - B. Steam and fry.
 - C. Blanch in oil and then deep fry.
 - D. Just fry.
43. This is used to give good flavor and tenderize meats before grilling them:
- A. Meat tenderizers.
 - B. Papaya seeds.
 - C. Dressings.
 - D. Marinades.
44. If the piece of meat to be grilled is thin the cook should use _____ to cook it properly.
- A. medium temperature and longer time
 - B. short time and high temperature
 - C. grill and then finish baking
 - D. grill and finishing sautéing
45. Thickening agent made with flour cooked with butter, the ratio and correct types are:
- A. 40% flour 60% butter. Blonde, brown and dark.
 - B. 40 % butter 60% flour. White, blonde and dark.
 - C. 50% butter 50% flour. White, blonde and dark.
 - D. 50% butter 50% flour. White, blonde and brown.
46. The basic mother sauce made with milk and roux:
- A. Veloute.
 - B. Soubise.
 - C. Bechamel.
 - D. Sauce creme.
47. The main flavor in a Bearnaise sauce is given by:
- A. Nutmeg.
 - B. Cheese.
 - C. Tarragon.
 - D. Onions.

48. Process applied to butter to rise its smoke point and obtain a suitable product for cooking with high temperatures without burning it.

- A. Separation.
- B. Condensation.
- C. Clarification.
- D. Sublimation.

49. Main elements of reduction in a Hollandaise sauce:

- A. Clarified butter, egg yolks, vinegar.
- B. Vinegar, tarragon, water, pepper corns and shallots.
- C. White wine, water, pepper corns, white wine vinegar, shallots.
- D. Water, wine, cloves, garlic.

50. The ratio to cook dry pasta in boiling water should be:

- A. 1 to 5
- B. 1 to 3
- C. 1 to 4
- D. 1 to 10

SECTION B : 50 marks

Instructions: This section consists of **TEN (10)** short answer questions. Answer **ALL** questions.

Question 1

Define the responsibilities of each section chef:

- (i) Saucier
- (ii) Garde manger
- (iii) Entremetier
- (iv) Tourman
- (v) Rotisseur

(5 marks)

Question 2

List any **TWO (2)** conditions bacteria growth rapidly and briefly explain each of the factors

(4 marks)

Question 3

Illustrate a chef knife and label all the **SEVEN (7)** parts.

(10 marks)

Question 4

Stock is also known as a base that can be made into glaze through the process of reduction. List **FIVE (5)** procedures for preparing glazes

(5 marks)

Question 5

Why is it important not to stir the consommé preparation when it's boiling?

(3 marks)

Question 6

Define Heat:

(2 marks)

Question 7

Give an example of these changes in food when is cooked.

- (i) Swelling:
- (ii) Coagulation:
- (iii) Reduction of undesirable flavor:
- (iv) Increasing of color:

(4 marks)

Question 8

Explain what an emulsion is. Give an example of **TWO (2)** emulsified sauces.

(3 marks)

Question 9

List and briefly explain all **FIVE (5)** mother sauces.

(10 marks)

Question 10

Describe each of this kitchen equipment's and their function.

- (i) Combination steamer oven
- (ii) Convection oven

(4 marks)

-End of questions-
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