

FINAL
Examination Paper

(COVER PAGE)

Session : April 2017

Programme : Diploma In Hotel Managemenet (DHMN)
Diploma In Culinary Arts (DCA/DCAN)

Course : DCA1109/DHM1109 : Culinary Operations

Date of Examination : August 2, 2017 (Wednesday)

Time : 8:00 am – 10:00 am

Duration : 2 Hours Reading Time : Nil

Special Instructions :

SECTION A : This section consists of **FIFTY (50)** multiple choice questions. Answer **ALL** question in **OMR** sheet provided. **ONE (1)** mark per question.

SECTION B : 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 Sheets

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Moderator : En Muharis Mohamed

This paper consists of 13 printed pages, including the cover page.

DIPLOMA IN HOTEL MANAGEMENT PROGRAMME (DHMN)
DIPLOMA IN CULINARY ARTS PROGRAMME (DCA/DCAN)
DCA1109/DHM 1109: CULINARY OPERATIONS
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 three most common variety of herbs in *bouquet garni* would be:

- A. rosemary, chervil and parsley
- B. parsley, thyme and tarragon
- C. parsley, thyme and bay leaf
- D. bay leaf, chives and tarragon

2. Bay leaf should be used _____.

- A. in large quantities as its flavor is extremely mild
- B. in small quantities as its flavor is quite strong
- C. only in making stocks
- D. as a vegetable

3. *Béarnaise* Sauce should include the herb known as:

- A. tarragon
- B. chives
- C. mint
- D. dill

4. The ingredient which is highest in amount for Hollandaise would be:

- A. egg yolk
- B. lemon juice
- C. clarified butter
- D. cream

5. Which of the following has the lowest smoke point?

- A. pure milk fat
- B. clarified butter
- C. shortening
- D. extra virgin olive oil

6. Butter may be made from _____.
- A. milk only
 - B. vegetable oil only
 - C. mixture of vegetable oil and shortening
 - D. low fat milk only
7. Salad oils _____.
- A. are suitable for high temperature cooking
 - B. are suitable for low temperature cooking
 - C. should not be refrigerated as they tend to solidify
 - D. are suitable to be used to grease baking tray
8. Mayonnaise may be made using the following **EXCEPT**
- A. canola oil
 - B. peanut oil
 - C. palm oil
 - D. pure olive oil
9. Which of the following is solid at 35°C?
- A. Extra virgin olive oil
 - B. Pure corn Oil
 - C. Pure peanut oil
 - D. Shortening
10. 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
11. The following is true about cooking oil **EXCEPT**
- A. they are made only from soya beans, palm or corn
 - B. it is mostly sourced from plants
 - C. it should not be heated to more than 290°C
 - D. the most common are no longer from animal fat

12. The following describes characteristics of salad oil **EXCEPT**
- A. should always be stored away from light.
 - B. should be stored at specific temperatures depending on type.
 - C. less dense than water
 - D. more dense than water
13. Which of the following has the highest amount of water?
- A. Salted butter
 - B. Unsalted butter
 - C. Cooking oil
 - D. Salad oil
14. Which of the following does not have a heat source?
- A. Salamander
 - B. Convection Oven
 - C. Microwave Oven
 - D. Griller
15. Heat may be transferred by the following **EXCEPT**
- A. conduction
 - B. convection
 - C. radiation
 - D. insulation
16. Which of the following does not involve convection of heat?
- A. A pot of boiling water.
 - B. An oven without a fan.
 - C. An open fire BBQ pit
 - D. An oven with a fan.
17. Which of the following do you think is the best conductor of heat?
- A. Copper pan
 - B. Aluminum pan
 - C. Stainless steel pan
 - D. Glass pot

18. Which of the following generates electro-magnetic waves to cook food?
- A. A broiler
 - B. A griddle
 - C. An electric convection oven
 - D. A microwave oven
19. Which of the following milk product has the longest shelf life after opening?
- A. Condensed milk
 - B. Ultra heat treated fresh milk
 - C. Pasteurized fresh milk
 - D. Full cream milk powder
20. The following products are generally made from milk **EXCEPT**
- A. creamer
 - B. butter
 - C. parmesan
 - D. yoghurt
21. Which of the following has the highest amount of fat?
- A. Full cream milk
 - B. Butter
 - C. Shortening
 - D. Cream cheese
22. Which of the following describes the process known as “homogenized”?
- A. Breaking up fats into very small droplets.
 - B. Heating milk to more than 100°C
 - C. Heating milk to more than 72°C
 - D. Reducing the fat content to less than 3%.
23. Sterilized milk refers to milk that _____.
- A. is heated to 56°C
 - B. is heated to 65°C
 - C. is heated to 90°C
 - D. is heated to 110°C

24. Milk that is homogenized and then heated to 150°C for 1 second is known as:
- A. Condensed Milk
 - B. Evaporated Milk
 - C. Pasteurized Milk
 - D. UHT Milk
25. The following are functions of milk in catering **EXCEPT**
- A. enriching sauces
 - B. moistening pastries
 - C. diluting teas
 - D. reducing lactose in food
26. Whipping cream must contain **at least** _____ of fat.
- A. 15%
 - B. 25%
 - C. 35%
 - D. 85%
27. 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. Which of the following is considered a “hard cheese”?
- A. Parmesan cheese
 - B. Cheddar cheese
 - C. Cottage cheese
 - D. Blue cheese
29. Mozzarella is considered a _____.
- A. whey cheese
 - B. stretch-curd cheese
 - C. blue-veined cheese
 - D. semi-hard cheese

30. Cheese may be used in the following dishes **EXCEPT**
- A. Mornay sauce
 - B. Lasagna
 - C. Hollandaise
 - D. Potato gratin
31. In a larger kitchen, this person prepares the grilled foods instead of the rôtisseur. The job description mentioned refers to _____.
- A. saucier
 - B. grillardin
 - C. confiseur
 - D. communard
32. Prepares bread, baked cakes, and breakfast pastries in larger restaurants instead of the pastry chef. The job description mentioned refers to _____.
- A. pâtissier
 - B. garde manger
 - C. rotisseur
 - D. boulanger
33. Moves throughout the kitchen assisting other positions in kitchen. The job description mentioned refers to _____.
- A. apprentice
 - B. garde manger
 - C. tournant
 - D. communard
34. Responsible for preparation of cold hors d'oeuvres, prepare salads, organizes large buffet displays and prepares charcuterie items. The job description mentioned refers to _____.
- A. garde manger
 - B. grillardin
 - C. communard
 - D. boucher

35. Takes orders from the dining room and distributes them to the various stations. The job description mentioned refers to _____.
- A. boucher
 - B. communalard
 - C. aboyeur
 - D. tournant
36. Prepares frozen and cold desserts in large restaurants. The job description mentioned refers to _____.
- A. garde manger
 - B. glacier
 - C. confiseur
 - D. none of the above
37. Prepares the meal served to the restaurant staff. The job description mentioned refers to _____.
- A. communalard
 - B. aboyeur
 - C. tournant
 - D. saucier
38. Responsible for managing a given station in the kitchen where they specialize in preparing particular dishes. The job description mentioned refers to _____.
- A. chef de cuisine
 - B. sous chef
 - C. chef de partie
 - D. chef communalard
39. Responsible for overall management of kitchen. The job description mentioned refers to _____.
- A. chef de cuisine
 - B. sous chef
 - C. chef de partie
 - D. demi chef de partie

40. This person prepares the vegetable dishes. The job description mentioned refers to _____.
- A. saucier
 - B. legumier
 - C. poissonier
 - D. garde manger
41. This person prepares the soups. The job description mentioned refers to _____.
- A. garde manger
 - B. poissonier
 - C. legumier
 - 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. In a larger kitchen, this person prepares the fried foods instead of the rôtisseur. The job description mentioned refers to _____.
- A. saucier
 - B. potager
 - C. friturier
 - D. entremetier
44. Which of the following cuts is considered offal?
- A. Tenderloin
 - B. Tongue
 - C. Brisket
 - D. All of the above
45. Which of the following is the stomach lining of a cow?
- A. Chuck
 - B. Tripe
 - C. Sweet bread
 - D. All of the above

46. Exterior fat, the fat between hide and muscle is known as _____.

- A. marbling fat
- B. subcutaneous fat
- C. sweet bread
- D. thalamus gland

47. Whitish streaks of inter- and intra-muscular fat is known as _____.

- A. marbling fat
- B. subcutaneous fat
- C. sweet bread
- D. thalamus gland

48. Which of the following cooking methods is suitable for beef shank?

- A. Grilling
- B. Roasting
- C. Broiling
- D. Braising

49. Which of the following cooking methods is suitable for beef fillet?

- A. Grilling
- B. Roasting
- C. Broiling
- D. All of the above

50. Which of the following cooking methods is suitable for oxtail?

- A. Grilling
- B. Roasting
- C. Broiling
- D. None of the above

Section B: (50 marks)

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

Question 1

- (a) Explain what is food hygiene?
 - (b) Give **FOUR (4)** types of food- borne diseases caused by bacteria.
- (5 marks)

Question 2

List **FIVE (5)** precautionary steps that should be applied in handling shellfishes.

(5 marks)

Question 3

Name **FIVE (5)** species of poultry.

(5 marks)

Question 4

Fish products are divided into two categories:

- I. Fin fish, or fish with fins and internal skeletons.
- II. Shellfish, or fish with external shells but no internal bone structure.

The diagram shows five different fish products, each in a separate box labeled 'Figure 1' through 'Figure 5'. Figure 1 is a whole fin fish. Figure 2 is a fillet of a fin fish. Figure 3 is another fillet of a fin fish. Figure 4 shows four pieces of shellfish, likely scallops. Figure 5 shows two pieces of shellfish, likely mussels or clams.

- (a) Label and briefly explain each basic cutting of fish.
- (Each figure labeling and explanation 1 mark)
(TOTAL 5 marks)

Question 5

List **FIVE (5)** factors that determines the type of cooking method to be used.

(5 marks)

Question 6

Name **SIX (6)** examples of vegetables in the leaf category.

(6 marks)

Question 7

In cooking beef and lamb, either grilled or bake, they are categorized in different doneness of cooked meat. Classify the **FIVE (5)** doneness that are being practiced by all the chefs.

(5 marks)

Question 8

Vegetable cutting is one of the basic things that are important in the kitchen. It is standardized all over the world. Other than that, herbs and spices are also considered as main ingredients to prepare a stock and sauce.

(a) Briefly explain:

- I. Chop
- II. Concasser
- III. Mince
- IV. Emincer
- V. Shred

(Each cutting techniques explanation 1 mark)
(TOTAL 5 marks)

Question 9

Suggest **FOUR (4)** culinary uses for cream.

(4 marks)

Question 10

Clear soups are all based on a clear, un-thickened broth or stock.

Thick soups opaque soups thickened either by adding a thickening agent, or by puréeing one or more of their ingredients.

Some thickening agent must be cooked so the finished soup does not have the raw, starchy taste of flour.

Name **FIVE (5)** thickening agents for soups and sauces.

(5 marks)

-THE END-

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