

FINAL
Examination Paper

(COVER PAGE)

Session : August 2016

Programme : Diploma In Culinary Arts (DCAN)

Course : DCA2112 : Integrated Cuisine and Advanced Skills

Date of Examination : August 1, 2017 (Tuesday)

Time : 2:00 pm – 4:00 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** questions.

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

Materials Permitted : Nil

Materials Provided : OMR Sheets

Examiner(s) : Chef Yuzrem Ezri Mohd Yunus, En Ahmad Zauhudi

Moderator : En Muhamad Shah Kamal bin Ideris

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

DIPLOMA IN CULINARY ARTS PROGRAMME (DCA)
DCA2112: INTERGRATED CUISINE AND ADVANCE 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. Which of the following words is close to the meaning of *mise en place*:
 - A. Pre-preparation
 - B. A well-planned menu
 - C. The wisdom of the chef
 - D. The customer is always right

2. A cook's judgement is based on his or her _____.
 - A. experience
 - B. knowledge of basic cooking principles
 - C. understanding of the raw materials available
 - D. all of the above

3. *Ceviche* refers to:
 - A. Fish that is marinated in lime juice for a short period
 - B. Seafood that is seared then boiled
 - C. Raw seafood that is cooked in lime juice
 - D. Seafood that is buried in hot coals until cooked

4. Which of the following may be a possible cause for Hollandaise sauce emulsion to curdle/ break/ split?
 - 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

5. Adding an acid to meat during the cooking process _____.
 - A. speed up the gelatinization process
 - B. tends to slow down the coagulation of its protein
 - C. helps to dissolve some of its connective tissue
 - D. none of all above

6. Which of the following types of edible compound has a smoke point?
- I. Vegetable oil
 - II. butter
 - III. starch
 - IV. sugar
 - V. olive oil
- A. I, II, V
 - B. II, III, IV, V
 - C. I, II, III, V
 - D. All of the above
7. What is the different between red mirepoix and white mirepoix?
- A. The ingredients
 - B. The types of cooking methods
 - C. The shape of the ingredients
 - D. The ratio
8. Which of the following is a combination of both moist and dry heat methods?
- A. Braising
 - B. Roasting
 - C. Blanching
 - D. Simmering
9. Which of the following statements is **TRUE** about roasting:
- A. It is essential that you never cover the meat while it roasting
 - B. Roasting and baking are two entirely different cooking methods
 - C. Never change the position of the roast in the oven once it has started cooking
 - D. Roasts cooked in the back of the oven cook more slowly because the back of the back of the oven is not as hot as in front
10. Which of the following statement is associated with broiling?
- A. Direct heat
 - B. Cooked with radiant heat from above
 - C. Suitable for tender food items
 - D. All of the above

11. Deglazing takes place after _____.
- A. grilling
 - B. broiling
 - C. deep-frying
 - D. sautéing
12. What is the procedure to produce a clear meat (raft) for beef consommé?
- i. mix together lean ground beef
 - ii. add finely chopped mirepoix,
 - iii. tomato concasse and aromatic
 - iv. incorporate egg white
- A. I, IV, II, III
 - B. II, III, I, IV
 - C. I, II, III, IV
 - D. IV, II, III, I
13. Which of the following is **NOT** a guideline for deep-frying?
- A. Don't overload the basket
 - B. Fry as close to service as possible
 - C. Most foods are fried at 350 to 375F
 - D. Fry both strong and mild flavored items in the same fat
14. _____ act on the tastes buds rather than changing the actual flavor of the food to which it has been added
- A. Salt
 - B. MSG
 - C. Pepper
 - D. Wine and brandy
15. As Chef Hall was presenting her students a lecture entitled "Planning and Organizing Production," she was least likely to say, "_____."
- A. The first step of any recipe is assembling and preparing the ingredients.
 - B. As you are planning a production schedule, it is best to begin with the preparations that require the least amount of time.
 - C. Items cooked by moist-heat methods are better suited to reheating or holding in a steam table than items cooked by dry-heat methods.
 - D. Although recipes can sometimes be revised to improve their efficiency and quality, you should not change a recipe unless you have received permission from your supervisor.

16. In many large restaurants, mise en place includes the _____.
- A. preparation of stocks and sauces
 - B. preparation of breadings and batters
 - C. cutting and trimming of meat, poultry, fish, and vegetables
 - D. all of the above
17. Cutting food into uniform shapes and sizes is important because it _____.
- A. ensures even cooking
 - B. cooked longer
 - C. cooked faster
 - D. none of the above
18. You are looking at four bowls of potato pieces that resulted from four different cutting methods. Which method produced the potato pieces that are shaped differently than the pieces in the other bowls?
- A. Julienne
 - B. Brunoise
 - C. Batonnet
 - D. French fries
19. Chef Tan often blanches his products before he completes their cooking to _____.
- A. save time
 - B. remove undesirable flavor
 - C. increase their holding quality
 - D. all of the above
20. Any product that has been partially or completely prepared or processed by the manufacturer is known as _____ food.
- A. fast
 - B. scratch
 - C. convenience
 - D. mise en place

21. Which of the following statement is **FALSE** about soups:
- A. Cold soup can be served nested in a larger bowl of crushed ice
 - B. A main course portion of soup is approximately 10 to 12 ounces.
 - C. soup garnishes can be divided into toppings, accompaniments, and garnishes in the soup
 - D. Once a large kettle of soup has been made, it can be kept warm on a steam table for a long period of time without losing its quality
22. The word *garnish* is derived from French word meaning _____.
- A. to create
 - B. to accompany
 - C. to adorn
 - D. to complete
23. "A flavorful liquid, usually thickened, which is used to season, flavor and enhance the other food". This is best can be referred to _____.
- A. stock
 - B. liaison
 - C. sauce
 - D. sauté
24. Bacon is always referring to pork production and in compliance to "halal" ruling, it is best replaced with _____.
- A. beef topside
 - B. lamb rack
 - C. beef chuck
 - D. beef brisket
25. To prevent curdling in cream soups, avoid _____.
- A. adding cold milk or cream to simmering soups
 - B. boiling soups after milk or cream has been added
 - C. combining milk and simmering soups stock without the presence of roux or other starch
 - D. all of the above

26. It is an uncooked mixture of equal amount of whole fat or butter and flour (portion 1:1) and acts as thickening agent. This refers to _____.
- A. beurre manie
 - B. roux
 - C. slurries
 - D. liaison
27. The basic difference between consommé and broth is that consommé _____.
- A. has been clarified
 - B. is less transparent
 - C. contains no solid ingredients
 - D. all of the above
28. To roast a whole top round of beef you would _____.
- A. place it in a covered roasting pan
 - B. place it in a roasting pan and cover it loosely with foil
 - C. place it on a rack over water in roasting pan
 - D. place it on a rack in an uncovered roasting pan
29. Which of the following is **NOT** suitable to be cut into smaller pieces and sautéed:
- A. Leg of veal
 - B. Pork tenderloin
 - C. Lamb shank
 - D. Beef loin
30. Which of the following would **NOT** be the result of roasting a piece of beef at a low, rather than a high, temperature?
- A. more shrinkage
 - B. greater ease in carving
 - C. more flavor, juiciness, and tenderness
 - D. more even doneness from outside to inside
31. Why is roasting meat fat side up preferred by the majority of chefs?
- A. The fat side of a roast is more attractive than the lean side
 - B. This is a healthier method because more of the fat is cooked out of the roast
 - C. Roasting fat side up provides continuous basting as the fat is run down the sides
 - D. All of the above.

32. Identify the cooking method that does not enable the Maillard reaction to occur:
- A. Frying
 - B. Steaming
 - C. Grilling
 - D. Broiling
33. 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
34. Temperature control is crucial when broiling and grilling meats. Which of the following statements provides good advice for a person who is learning how to broil meats properly?
- A. The shorter the cooking time the higher the temperature must be.
 - B. Cooking time depends on the desired doneness of the product and the thickness
 - C. Goal of the broiler cook is to create the right amount of browning—not too much or too little—by the time the inside is cooked to the desired doneness.
 - D. All of the above
35. 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
36. Which of the following combination is **TRUE**:
- A. searing – small chickens and chickens parts
 - B. high-temperature roasting – turkey and capons
 - C. low-temperature roasting – squab and game birds
 - D. all of the above
37. Which part of the duck or goose is most often used to make confit?
- A. Leg
 - B. Breast
 - C. Livers
 - D. Whole bird

38. To apply the Standard Breading Procedure to fish fillets, you pass them through
- A. First flour, then egg wash, then bread crumbs, then season them with salt and pepper
 - B. First flour, then egg wash, then bread crumbs
 - C. First egg wash, then seasoned bread crumbs
 - D. First milk, then egg wash, then bread crumbs
39. The breading or batter used when deep-frying fish _____.
- A. Protects the fish from the frying fat
 - B. Protects the frying fat from the fish
 - C. Provides a crisp, flavorful and attractive covering
 - D. All of the above
40. It is important not to overload the pan when sautéing, because the vegetables will _____.
- A. cook too quickly
 - B. simmer instead of sauté
 - C. become excessively brown
 - D. soak up too much of the oil
41. Which one of the following vegetables should be blanched or precooked before it is fried in breading or batter?
- A. Carrot
 - B. eggplant
 - C. Asparagus
 - D. Cauliflower
42. This person prepares fish and seafood dishes. The job description mentioned refers to _____.
- A. garde manger
 - B. poissonier
 - C. legumier
 - D. entremetier
43. _____ are factors that must be considered when attempting to balance during plating
- A. Flavors
 - B. Textures
 - C. Shapes and colors
 - D. all of the above

44. A simple garnish should be _____.
- A. edible
 - B. appropriate to the food
 - C. planned into the plate layout, not just stuck on haphazardly
 - D. all of the above
45. The most widely eaten grain in the world is _____.
- A. corn
 - B. wheat
 - C. soybeans
 - D. rice
46. Which of the following cooking methods is suitable for beef fillet?
- A. Grilling
 - B. Roasting
 - C. Broiling
 - D. All of the above
47. Vichyssoise is a cold soup originates from _____.
- A. Italy
 - B. Mexico
 - C. Spain
 - D. France
48. Braising is the suitable cooking methods for _____.
- A. beef striploin
 - B. beef rib eye
 - C. beef eye round of knuckle
 - D. beef shank
49. Which of the following is considered a natural clarification agent?
- A. Minced meat.
 - B. Minced vegetable.
 - C. Gelatin.
 - D. Egg white.

50. Vegetables are "shocked" by_____.
- A. being started in boiling water
 - B. being sautéed before they are boiled
 - C. being drained and cooled with cold water as soon as they have finished boiling or simmering
 - D. none of the above

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

Demonstrate the procedure of preparing red meat stew

(9 marks)

Question 3

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

(3 marks)

Question 4

State the **SIX (6)** steps / procedure to cook rice using simmering methods

(6 marks)

Question 5

List **SEVEN (7)** steps of grilling

(7 marks)

Question 6

Name **SIX (6)** ingredients for Hollandaise sauce

(6 marks)

Question 7

Fill in the detail about cooking doneness

Term	Appearance	Temperature
Blue (extra rare)	Red and cool	under 140°F (60°C)
Rare	Red and warm	a)
b)	Red-pink and hot	150°F (66° C)
Medium	c)	155-160° F (68-71° C)
d)	Slightly pink	165° F (74° C)
Well done	No pink color	e)

(5 marks)

Question 8

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

(3 marks)

Question 9

Justify **SIX (6)** contributing factors of bacteria growth.

(6 marks)

-THE END-

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