



FINAL
Examination Paper

(COVER PAGE)

Session : August 2014

Programme : Diploma In Culinary Arts (DCA)

Course : DCA1106 : Culinary Skills

Date of Examination : December 8, 2014 (Monday)

Time : 8:00 am – 10:00 am Reading Time: Nil

Duration : 2 Hours

Special Instructions :

Section A : FIFTY (50) Multiple Choice questions. Answer ALL the questions.

Section B : Short Answer questions.

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

Materials permitted :
Nil

Materials provided :
OMR Sheets

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INTI INTERNATIONAL COLLEGE SUBANG

DIPLOMA IN CULINARY ARTS PROGRAMME (DCA)

DCA1106: CULINARY SKILLS

FINAL EXAMINATION: AUGUST 2014 SESSION

Section A (50 marks)

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

1. The words “culinary arts” refers to _____.
 - A. food.
 - B. high level of food cooking and food presentation.
 - C. cultural interaction between humans and food.
 - D. cooking well.
 - E. all of the above.

2. From a sanitary point of view, a chef must know that more than 40 are:
 - A. The classic cuisines.
 - B. Cooking methods.
 - C. Food borne diseases.
 - D. Tools for the kitchen.
 - E. Sanitation procedures.

3. The most common microorganism responsible of food borne diseases:
 - A. Bacteria.
 - B. Virus.
 - C. Yeast.
 - D. All of the above.
 - E. None of the above.

4. 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.
 - E. None of the above.

5. The cook should avoid keeping food between certain temperatures, it is:
- A. The FAT TOM temperature.
 - B. Risk Zone.
 - C. The temperature for burning food.
 - D. Danger zone of temperature.
 - E. None of above.
6. The main carrier of contamination in the kitchen is:
- A. The cook itself.
 - B. Air.
 - C. Water.
 - D. Surfaces.
 - E. None of the above.
7. The station specialists inside the professional kitchens are called:
- A. Cooks.
 - B. Chefs.
 - C. Chefs de partie.
 - D. Kitchen Brigade.
 - E. None of the above.
8. Due to its curved blade this knife is useful to make a special cut to shape vegetables like a football with seven sides:
- A. Paring knife.
 - B. Deboning knife.
 - C. Chef's knife.
 - D. Flexible fileting knife.
 - E. Tournee knife.
9. An ounce is equivalent to:
- A. One kilogram.
 - B. 16 Ounces.
 - C. 30 grams or 30 ml.
 - D. One pint.
 - E. 100 grams.

10. Thickening agent made by mixing butter and flour, without cooking.
- A. Liaison.
 - B. Slurry.
 - C. Beurreblanc.
 - D. Beurremanie.
 - E. Roux.
11. Is the basic preparation and the basic foundation of cooking, its name comes from French word:
- A. Soupe.
 - B. Fond.
 - C. Potage.
 - D. Fummet
 - E. None of the above.
12. A professional recipe can be defined as _____
- A. standardized quantity of ingredients.
 - B. dish cooking professional directions.
 - C. consultation document for recipes.
 - D. menu document.
 - E. a blueprint for consistent finished products and consistent food costs.
13. The two basic cutting techniques using a chef's knife are:
- A. Slicing and chopping.
 - B. Cisseler and fileting.
 - C. Creaming and tourne.
 - D. Sciling and deboning.
 - E. Round cut and straight cut.
14. Basic concepts when we are developing 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. Keep guide hand in claw position with the flat side of the blade up against the guide fingers.
 - E. All of the above.

15. The main physical factor used to cook food is _____
- A. energy.
 - B. steam.
 - C. heat.
 - D. hot pan.
 - E. none of the above.
16. Method of heat transfer when the food is in direct contact with hot plate, griddle, pot, pan or liquid.
- A. Conduction.
 - B. Induction.
 - C. Convection.
 - D. Radiation.
 - E. All of the above.
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.
 - E. Cooking by pressure.
18. The three main techniques to use before preparing a stock are:
- A. Sautéing, roasting and blanching.
 - B. Searing, boiling and stewing.
 - C. Blanching, sweating and roasting.
 - D. Deep frying, roasting, steaming.
 - E. Blanching, roasting and sauté.
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 bouquetgarni.
 - D. Onion pique, onion brulee, matignon, mirepoix and bouquet garni.
 - E. Mirepoinx of different sizes.

20. Elements of a stock:
- A. Nutritive, fats, cooking element.
 - B. Nutritive, cooking, aromatic.
 - C. Bones, herbs and water.
 - D. Nutritive, fats, cooking, aromatic and seasoning elements.
 - E. None of the above
21. Which of these are thick soups?
- A. French onion soup, bisque, consommé, and puree.
 - B. Consomme, cream soup, paysanne soup, tortilla soup.
 - C. Consomme, vegetables soup, clam chowder.
 - D. Cream soups, puree soups, bisques.
 - E. None of the above.
22. Thickening agents that can be used in soups:
- A. Flour, starch, butter.
 - B. Egg yolks, blood, butter, starch.
 - C. Rice, potato, cream, egg yolks, butter, starch, flour, puree.
 - D. Puree, flour, stock, milk, rice, starch.
 - E. All of the above.
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.
 - E. None of the above.
24. Generally recognized as the least expensive and the most versatile of all main-dish foods:
- A. Fish.
 - B. Poultry.
 - C. Veal.
 - D. Beef.
 - E. Lamb.

25. Dark meat in poultry is indicative of:
- A. More muscular activity.
 - B. Presence of myoglobin.
 - C. The type of poultry used.
 - D. All of the above.
 - E. None of the above.
26. Broiler, roaster and mature are classes of:
- A. Goose.
 - B. Guinea.
 - C. Chicken.
 - D. Duck.
 - E. Turkey.
27. Poultry is a potentially hazardous food; this condition is particular to it:
- A. Susceptible to contamination by salmonella bacteria.
 - B. Rotten very easily.
 - C. Should be defrosted with running cold water.
 - D. Should not be frozen.
 - E. None of the above.
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.
 - E. None of the above.
29. Due to this characteristic, fish don't need aggressive cooking methods:
- A. Fish meat is soft.
 - B. The core temperature in fish is lower than other meats.
 - C. There is no connective tissue in fish.
 - D. Connective tissue in fish is weak.
 - E. The muscle fibers of fish are short.

30. When using sauté and we need to develop color, which are the browning reactions?
- A. Caramelization and Maillard reaction.
 - B. Roasting and caramelization.
 - C. Maillard browning.
 - D. Crust and caramelization
 - E. None of the above.
31. We cook vegetables with this purpose:
- A. Increase nutrients.
 - B. Break down cellulose.
 - C. Decrease bitter flavors.
 - D. To soften them.
 - E. Decrease nutrients.
32. Lyonnaise potatoes are:
- A. Braised medium dice.
 - B. Deep fried sticks.
 - C. Pan fried rondelles with caramelized onions
 - D. Blanched rondelles with sautéed onions.
 - E. Tournéed and steam cooked.
33. Duchesse potatoes are:
- A. Pureed potatoes and cream.
 - B. Pureed potatoes and butter.
 - C. Pureed potatoes thickened with flour.
 - D. Pureed potatoes and egg yolks.
 - E. Pureed potatoes and milk.
34. The station Chef in charge of fish and sea food when the restaurant is from middle to large size:
- A. Pâtissier.
 - B. Garde Manger.
 - C. Saucier.
 - D. Poissonier.
 - E. Entremetier.

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.
 - E. Cooking.
36. The mixture of ground meat and aromatic vegetables used to prepare Consommé:
- A. Meat ball.
 - B. Raft.
 - C. Clearmeat.
 - D. Aromatic meat.
 - E. None of the above.
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.
 - E. None of the above.
38. The objective of deep frying is:
- A. To have a golden brown product.
 - B. To create a crispy surface.
 - C. Cook the product evenly.
 - D. To have juicy core and golden brown crispy surface.
 - E. To preserve the product hot in the core.
39. Basic differences between cooking and dressing oils are:
- A. Saturation of fats and smoking point.
 - B. Flavor and color.
 - C. Viscosity and extensibility.
 - D. One has flavor, the other doesn't.
 - E. None of the above.

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.
 - E. Nutrition facts.
41. This is commonly confused as a cooking method, but is a form of poaching:
- A. Stir poaching.
 - B. Poaching with no movement.
 - C. Steaming.
 - D. Stewing.
 - E. Bain Marie.
42. To achieve great French fries the process is as follows:
- A. Boil and fry.
 - B. Steam and fry.
 - C. Blanch in oil and deep fry.
 - D. Just fry.
 - E. Freeze and fry.
43. Commonly used as sauces for grilled meats:
- A. Jus.
 - B. Brown sauces.
 - C. Dressings.
 - D. Marinades.
 - E. Compound butters.
44. If the piece of meat to be grilled is thick I 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
 - E. none of the above

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.
 - E. None of the above.
46. The basic mother sauce made with stock and roux:
- A. Veloute.
 - B. Soubise.
 - C. Bechamel.
 - D. Sauce creme.
 - E. Liaison.
47. The main flavor in a Mornay sauce is given by:
- A. Nutmeg.
 - B. Cheese.
 - C. Pepper.
 - D. Onions.
 - E. None of the above.
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.
 - E. Evaporation.
49. Main elements of reduction in a Hollandaise sauce:
- A. Clarified butter, egg yolks, vinegar.
 - B. Vinegar, tarragon, water, pepper corns and echalote.
 - C. White wine, water, pepper corns, echalote.
 - D. Water, wine, cloves, garlic.
 - E. None of the above.

50. Combination cooking method used in meats with hard connective tissue:

- A. Stewing.
- B. Stir fry.
- C. Simmering.
- D. Poaching.
- E. Braising.

SECTION B : (50 marks)

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

Question 1

Draw a picture of a knife and all its parts:

(10 marks)

Question 2

Define the following term:

- (i) Sachet d'epices
- (ii) Mirepoix
- (iii) Deglaze
- (iv) Battonnet Sticks
- (v) Reduction

(5 marks)

Question 3

Explain the following cooking methods and provide an example for each one:

- (i) Steaming
- (ii) Boiling
- (iii) Deep frying
- (iv) Simmering
- (v) Poaching

(5 marks)

Question 4

Determine with these ingredients the product and write a standardized recipe with the correct information, the final yield should be 1 liter of product:

- Clear stock
- Salt
- White pepper
- Flour
- Butter

(5 marks)

Question 5

Why is it important not to boil the cooking liquid when cooking a stock?

(3 marks)

Question 6

Which are the functions of station chef called saucier?

(4 marks)

Question 7

Give 4 examples of changes in food when is cooked.

(4marks)

Question 8

Explain about a fish fumet.

(2 marks)

Question 9

List and explain three (3) methods to clarify butter.

(9 marks)

Question 10

How does a convection oven work?

(3 marks)

-THE END-

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