



**FINAL**  
Examination Paper  
(COVER PAGE)

Session : August 2014

Programme : Diploma In Culinary Arts (DCA)

Course : DCA2102 : Continental Cuisine

Date of Examination : December 5, 2014 (Friday)

Time : 3:00 pm – 5:00 pm Reading Time: Nil

Duration : 2 Hours

Special Instructions :

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

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

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INTI INTERNATIONAL COLLEGE PENANG

DIPLOMA IN CULINARY ARTS PROGRAMME (DCA)  
DCA2102: CONTINENTAL CUISINE  
FINAL EXAMINATION: AUGUST 2014 SESSION

**SECTION A: 50 marks**

**Instructions:** This section consists of **FIFTY (50)** multiple choice questions. Answer **ALL** questions. One **(1)** mark per question.

1. The basic mother sauces was created by a french man named \_\_\_\_\_.
  - A. Charles Maurice de Talleyrand\_Périgord
  - B. Georges Auguste Escoffier
  - C. Marie-Antoine Carême
  - D. Paul Bocuse
  - E. none of the above.
  
2. 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
  - v. Nouvelle cuisine
  - A. i and ii
  - B. ii and iii
  - C. iv and v
  - D. i,ii and iv
  - E. all of the above
  
3. Coffee, cheese and wine are major part of \_\_\_\_\_ cuisine.
  - A. French
  - B. Italian
  - C. British
  - D. Spanish
  - E. Mexican

4. \_\_\_\_\_ is the most commonly used vegetable fat in Italian cooking.
- A. Butter
  - B. Lard
  - C. Corn oil
  - D. Olive oil
  - E. None of the above
5. Salad Niçoise is a composed salad consisting of potato, vegetable, tuna, boiled egg and anchovies dressed with \_\_\_\_\_.
- A. cocktail sauce
  - B. vinaigrette
  - C. béchamel
  - D. velouté
  - E. olive oil
6. Method of cooking for boeuf bourguignonne.
- A. Simmer
  - B. Poach
  - C. Braise
  - D. Boil
  - E. Pan-fry
7. 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
  - E. Two (2) parts of vinegar, one (1) part of oil

8. Main ingredient in Navarin d'agneau is \_\_\_\_\_.
- A. poultry
  - B. game
  - C. veal
  - D. lamb
  - E. beef
9. A french dish made from cooked mussels and shallots in a white wine and cream sauce.
- A. Moules mariniere
  - B. Moules gratinee
  - C. Moules ravigote
  - D. Pot au feu
  - E. Savignon blanc
10. When simmering beouf bourguignone, the temperature should be \_\_\_\_\_.
- A. below 74°C
  - B. between 75°C-84°C
  - C. between 85°C-94°C
  - D. 100°C
  - E. None if the above
11. Common root and tuber vegetables that are added in Navarin d'agneau.
- A. Carrot
  - B. Potato
  - C. Turnip
  - D. Sweet potato
  - E. All of the above

12. Pasta is made in hundreds of shapes and sizes. Each shape appropriate for different kinds of preparations because of the \_\_\_\_\_.

- i. different kinds of sauce cling to them
- ii. way their texture compliment the dish
- iii. presentation and appearance
- iv. taste influenced by the shape.

- A. i and ii
- B. i, ii and iii
- C. ii, iii and iv
- D. iii and iv
- E. All of the above

13. 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
- E. cheese and legume.

14. \_\_\_\_\_ is a term used in French Cuisine to designate various types of flat round crusty cakes.

- A. Waffle
- B. Gazette
- C. Fond de tarte
- D. Feuilleté
- E. Galette

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. Briyani
- B. Pilaf
- C. Risotto
- D. Arroz con pollo
- E. Paella

16. The basic staples of Mexican cuisine are corn, beans and \_\_\_\_\_.

- A. chilli peppers
- B. rice
- C. pasta
- D. semolina
- E. potatoes

17. Most popular Mexican dip made from avocado is \_\_\_\_\_.

- A. Tzatziki
- B. Salsa cruda
- C. Guacamole
- D. Aioli
- E. Vinaigrette

18. \_\_\_\_\_ is an uncooked mixture of chopped tomatoes, onions, jalapeno peppers, and coriander leaves.

- A. Tzatziki
- B. Salsa cruda
- C. Salsa verde
- D. Salsa taquera
- E. Guacamole

19. Which of the following term are **NOT** types of pasta?

- A. Tagliatelle
- B. Fettuccine
- C. Farfalle
- D. en papillote
- E. none of the above

20. Pot au feu is a French beef stew from the \_\_\_\_\_ region.

- A. Lorraine
- B. Provence
- C. Normandy
- D. Ile de France
- E. Auvergne

21. A thick soup of Italian origin made with vegetables often with the addition of pasta or rice.

- A. Mushroom soup
- B. Barley soup
- C. Minestrone
- D. ABC soup
- E. Gazpacho

22. Cannelloni, a cylindrical type of pasta generally served \_\_\_\_\_ with a filling and covered by a sauce.

- A. steamed
- B. boiled
- C. grilled
- D. fried
- E. baked

23. Below are the ingredients in making gnocchi EXCEPT \_\_\_\_\_.
- A. butter
  - B. egg
  - C. wheat flour
  - D. cheese
  - E. breadcrumbs
24. The basic thick white sauce and used in assembling lasagne is \_\_\_\_\_.
- A. suprême
  - B. hollandaise
  - C. bechamel
  - D. velouté
  - E. allemmande
25. A typical Spanish dish consisting of an egg omelette made with added potatoes and fried in vegetable oil.
- A. Escalivada
  - B. Patatas bravas
  - C. Pulpo á feira
  - D. Tapas
  - E. Tortilla de patatas
26. A cold tomato base soup made of raw vegetables originating in the southern Spanish region.
- A. Minestone
  - B. Gazpacho
  - C. Coulis
  - D. Purées
  - E. Consommé

27. Spanakopita is a filo pastry pie with filling of \_\_\_\_\_ and feta cheese.
- A. onion
  - B. chicken
  - C. spinach
  - D. beef
  - E. lamb
28. One of the famous well known cakes displayed with cherries in Germany is \_\_\_\_\_.
- A. Fruit cakes
  - B. Cheese cakes
  - C. Carrot cakes
  - D. Black Forest cakes
  - E. None of the above
29. An oven-baked layer dish, ground meat and eggplant casserole, topped with a savory custard.
- A. Lasagne
  - B. Spanakopita
  - C. Baklava
  - D. Moussaka
  - E. Tzatziki
30. Russian version of shish kebabs, marinated meat grilled on a skewer also known as \_\_\_\_\_.
- A. Shashlik
  - B. Kofta
  - C. Tafelspritz
  - D. Spatzle
  - E. none of the above

31. The root vegetables in Navarin d'agneau must be cut in uniform shapes and sizes because \_\_\_\_\_.

- A. it reduces cooking time
- B. it ensures evenly cooking
- C. it enhance the flavor
- D. to minimize wastage
- E. it helps to evenly coating of the sauce.

32. Goulasch from Austria origin is actually a beef and vegetable \_\_\_\_\_.

- A. dumpling
- B. soup
- C. pancake
- D. stew
- E. appetizer

33. A boneless meat, thinned with a malet, coated with flour, breaded with breadcrumbs and fried.

- A. Tortilla de patatas
- B. Schnitzel
- C. Spanakopita
- D. Blini
- E. Crêpes

34. \_\_\_\_\_ is a garlic flavored mayonnaise used in the cooking of Provence, France.

- A. Aioli
- B. Horseradish
- C. Remoulade
- D. Tartar sauce
- E. None of the above

35. Rosti is a Swiss dish consisting mainly of potatoes. It was originally eaten during \_\_\_\_\_.

- A. breakfast
- B. brunch
- C. lunch
- D. dinner
- E. supper

36. \_\_\_\_\_ is a small Spanish savoury dishes, typically served with drinks at a bar.

- A. Antipasto
- B. Tapas
- C. Canapé
- D. Snack
- E. None of the above.

37. German pot roast, most often beef. The cut of meat is marinated for several days in a mixture of vinegar or wine, water, herbs, spices and seasoning.

- A. Moules mariniere
- B. Beouf bourguignone
- C. Bratwurst
- D. Sauerbraten
- E. Zwiebelbrot

38. Spatzle are kind of soft egg noodle or dumpling originated from \_\_\_\_\_.

- A. France
- B. Austria
- C. Italy
- D. Holland
- E. Germany

39. Dutch pancake or \_\_\_\_\_ is a style of pancake with origins in Holland is usually larger and thinner. Often eaten as main course.

- A. pirozhki
- B. pannenkoeken
- C. yorkshire pudding
- D. galette
- E. none of the above

40. Famous known as "Scotland's National Soup".

- A. Fake lentil soup
- B. Cockaleekie soup
- C. Minestrone
- D. Gouslach
- E. Gazpacho

41. \_\_\_\_\_ is an English dish made from batter consisting of eggs, flour and milk. The dish usually served with roast meat and gravy. It may also be served as dessert.

- A. Yorkshire pudding
- B. Bread butter pudding
- C. Spatzle
- D. Pirozhki
- E. Muffin

42. Traditionally caviar refers to a fish roe from \_\_\_\_\_ fish found in Caspian and Black sea.

- A. sturgeon
- B. herring
- C. salmon
- D. barracuda
- E. eel

43. \_\_\_\_\_ is a generic word for individual-sized baked or fried buns stuffed with variety of fillings.
- A. Spanakopita
  - B. Stefado
  - C. Tzatziki
  - D. Shchi
  - E. Pirozhki
44. Which of the following salads is made with kalamata olives, feta cheese, cucumber and tomatoes?
- A. Chef's Salad.
  - B. Waldorf Salad
  - C. Greek salad
  - D. Garden Salad
  - E. none of the above
45. Traditionally the term caviar refers only to roe from wild sturgeon in the Caspian and Black Sea. Which of the following is not from a sturgeon family?
- A. Beluga
  - B. Ossetra
  - C. Servruga
  - D. Sterlet
  - E. None of the above
46. Grapevine leaves stuffed with rice and vegetables, meat also often included.
- A. Dolmathes
  - B. Bakaliaros
  - C. Kaparosalata
  - D. Kreatoita
  - E. Moussaka

47. \_\_\_\_\_ is an emulsion of egg yolk and clarified butter usually seasoned with lemon juice, salt and white pepper.
- A. Mayonnaise
  - B. Aioli
  - C. Hollandaise
  - D. Bearnaise
  - E. Tartar sauce
48. A dish of raw fresh meat pounded thin or thinly sliced, serve as an appetizer.
- A. Carpaccio
  - B. Caprese
  - C. Arborio
  - D. Risotto
  - E. None of the above
49. \_\_\_\_\_ is the traditional first course of a formal Italian meal. It includes cured meat, olives, mushrooms, anchovies, artichoke hearts and various cheeses.
- A. Tapas
  - B. Tapenada
  - C. Antipasto
  - D. Caprese
  - E. Bruchetta
50. A fresh cheese generally white, originally from southern Italy, traditionally made from Italian buffalo.
- A. Parmesan
  - B. Provolone
  - C. Romano
  - D. Mozzarella
  - E. Gruyere

**SECTION B: 50 marks**

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

1. Base on a culinary folklore, explain the history of how “Egg Benedict” was found.  
(5 Marks)
  
2. Egg benedict is best served with “Hollandaise”. Explain step-by-step on how to prepare Hollandaise.  
(5 Marks)
  
3. Marie-Antoine Carême contributed his style of cooking and created **FIVE (5)** foundations of sauces. List down the sauces and explain each one.  
(10 marks)
  
4. George Auguste Escoffier created a system of parties call the brigade system. Explain each of the party below:
  - i) Garde manger
  - ii) Entremetier
  - iii) Rotisseur
  - iv) Saucier
  - v) Patissier(5 Marks)
  
5. Give **FIVE (5)** ways of preserving food by the Italians before refrigeration exist.  
(5 Marks)
  
6. List **FIVE (5)** ingredients in making “Pesto”.  
(5 Marks)
  
7. Pasta is a staple food of traditional Italian cuisine. List **TEN (10)** types of pasta.  
(5 Marks)

8. Briefly explain what is "Paella" and its types.

(5 Marks)

9. Explain what is "Tapas".

(3 Marks)

10. Give TWO (2) popular dips from Mexican cuisine.

(2 Marks)

**-THE END-**

*DCA2102(F)/Aug2014*