

**FINAL**  
Examination Paper

(COVER PAGE)

Session : April 2016

Programme : Diploma In Hotel Management (DHMN)  
Diploma In Culinary Arts (DCA)

Course : DCA1109/DHM1109: Culinary Operations

Date of Examination : July 25, 2016 (Monday)

Time : 5:00 pm- 7:00 pm

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

Examiner(s) : En Mohd Khairul Anuar Yaacob, Mr Syed Syahrizan Jamalullai Syed Hasan, Mr Jonathan Lim Gim Wei

Moderator : En Muharis Mohamed

DIPLOMA IN HOTEL MANAGEMENT PROGRAMME (DHMN)  
DIPLOMA IN CULINARY ARTS PROGRAMME (DCA)  
DHM1109/DCA1109: CULINARY OPERATIONS  
FINAL EXAMINATION: APRIL 2016 SESSION

**Section A (50 marks)**

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

1. Being responsible for managing a given station in the kitchen where they specialize in preparing particular dishes. The statement refer to?
  - A. Commis Cook
  - B. Chef de cuisine
  - C. Chef de partie
  - D. Demi chef
  
2. What is the job description of a potag er?
  - A. Report directly under garde manger to prepare soup
  - B. Report directly under saucier for soup preparation
  - C. Report directly under poissonnier for fish soup preparation
  - D. Report directly under entremetier for soup preparation
  
3. What is the modern kitchen brigade equivalent of Chef de cuisine called?
  - A. Executive chef
  - B. Executive sous chef
  - C. Executive restaurant manager
  - D. Chief Executive officer
  
4. Which of the word listed below best describe the taste of umami?
  - A. Unique
  - B. Flavorful
  - C. Savory
  - D. Palatable
  
5. \_\_\_\_\_ is the responsible chemical component for the sour taste.
  - A. Amino acid
  - B. Fat
  - C. Acids
  - D. Alkali

6. Which of the one listed below is **NOT** an herb?
- A. Cumin
  - B. Chervil
  - C. Sage
  - D. Tarragon
7. What is the herb use as the main ingredient in making pesto?
- A. Marjoram
  - B. Basil
  - C. Rocket
  - D. Sage
8. This herb is normally added to the cooked food because it will lose its flavor when treated with heat.
- A. Oregano
  - B. Bay leaf
  - C. Thyme
  - D. Dill
9. Saffron thread need to be steeped in \_\_\_\_\_ water before using it.
- A. Hot
  - B. Cold
  - C. Running
  - D. Soda
10. Delicate food item such as eggs and white fish are normally \_\_\_\_\_.
- A. boiled
  - B. simmered
  - C. poached
  - D. blanched
11. The act of cooking using water vapor is known as?
- A. Stewing
  - B. Steaming
  - C. Sous vide
  - D. Broiling

12. Fresh pasta have a \_\_\_\_\_ texture in comparison to dried pasta.
- A. rough
  - B. sturdy
  - C. elastic
  - D. delicate
13. What color does green vegetables turned into when overcooked?
- A. Bright green
  - B. Blue
  - C. Brown
  - D. Grey
14. Stirring is a fundamental step in preparing what rice dishes?
- A. Risotto
  - B. Pilaf
  - C. Simmered
  - D. Steamed
15. The act of blanching is most commonly used for \_\_\_\_\_.
- A. eggs
  - B. vegetables
  - C. bones
  - D. soup
16. What is the disadvantage of searing roast method?
- A. less flavor
  - B. browned exterior
  - C. more shrinkage
  - D. less texture
17. Which of the method listed below is a way to determine doneness?
- A. Touch
  - B. Time
  - C. Thermometer
  - D. All of the above

18. The act of meat fibers relaxing for juice to flow back to the outer tissue from the center of roasted meat is?
- A. Relaxing
  - B. Resting
  - C. Steaming
  - D. Carrying
19. Which of the one listed below is **NOT** the act of adding fat to roasts.
- A. Mandy
  - B. Basting
  - C. Larding
  - D. Barding
20. Which statement best describe the term gravy?
- A. Soup thicken with roux
  - B. Natural juice of the roast
  - C. Jus thickened with roux
  - D. Stock thicken with roux
21. Stir frying is similar in a way to \_\_\_\_\_.
- A. Pan frying
  - B. Roasting
  - C. Sautéing
  - D. Deep frying
22. Lard is a type of?
- A. Protein
  - B. Fats
  - C. Carbohydrate
  - D. Amino acids
23. Which of the answer listed below is **NOT** a treatment use for fresh milk.
- A. Homogenization
  - B. Sterilization
  - C. Pasteurization
  - D. Ultra-high treatment

24. Condensed milk contain up to \_\_\_\_ percent added sugar.
- A. 90
  - B. 80
  - C. 70
  - D. 60
25. Where is the most ideal location for storage of cream?
- A. Chiller
  - B. Freezer
  - C. Dry store
  - D. Wine cellar
26. What is name of the process use to make butter
- A. Churring
  - B. Chirring
  - C. Churning
  - D. Chirping
27. The act of fermenting milk until the liquid and curd separate is the process of making?
- A. Butter
  - B. Cheese
  - C. Yogurt
  - D. Sour cream
28. Margarine and shortening are base from?
- A. Animal fat
  - B. Animal milk
  - C. Essence oil
  - D. Vegetable oil
29. Listed below is one of the main characteristic about oil, **EXCEPT**.
- A. Hydrophobic
  - B. Less density than water
  - C. Can work in high temperature
  - D. Oil are solid in room temperature

30. The two primary split of a beef is called \_\_\_\_\_ and \_\_\_\_\_.
- A. topquarter, bottomquarter
  - B. handquarter, legquarter
  - C. forequarter, hindquarter
  - D. frontquarter, backquarter
31. Which of the one listed below is not an individual portion meat cut from the subprimal?
- A. Fingerling
  - B. Roast
  - C. Chop
  - D. Steak
32. What is the term used to describe organs or innards of an animal?
- A. Awful
  - B. Offal
  - C. Orphan
  - D. Okra
33. The white streak of muscular fat on meat is called?
- A. Bubbling
  - B. Rabbling
  - C. Marbling
  - D. Markling
34. \_\_\_\_\_ is an exterior fat exist in between the hide and muscles.
- A. Sirloin
  - B. Sweetbreads
  - C. Extremities
  - D. Subcutaneous
35. Yellowish colored fat means that the beef is \_\_\_\_\_.
- A. Younger
  - B. Older
  - C. Infected
  - D. Better

36. Listed below is textural influence of fats and oils, **EXCEPT**?
- A. Tenderizes
  - B. Layering
  - C. Add crispness
  - D. Add elasticity
37. The main difference between lamb and mutton is?
- A. Age of the sheep during slaughter
  - B. Time of the day during slaughter
  - C. Season of the year during slaughter
  - D. Size of the sheep during slaughter
38. This fed-breed of lamb has a milder flavor.
- A. Grass-fed
  - B. Fruit-fed
  - C. Grain-fed
  - D. All-fed
39. Lamb meat contain lower average amount of \_\_\_\_\_ than other red meat
- A. Protein
  - B. Fiber
  - C. Iron
  - D. Cholesterol
40. Older \_\_\_\_\_ become hard, dense, white, and inclined to splinter.
- A. meat
  - B. bone
  - C. offal
  - D. fat
41. Oils and fats will catch fire if left far beyond the \_\_\_\_\_.
- A. cooking point
  - B. smoke point
  - C. usage point
  - D. rancid point

42. Lean fish have a low amount of \_\_\_\_\_ stored inside its flesh.
- A. Protein
  - B. Fiber
  - C. Fat
  - D. Carbohydrate
43. Darker colored flesh indicate that the fish swims where the water current is \_\_\_\_\_.
- A. stronger
  - B. calmer
  - C. slower
  - D. fresher
44. Fresh and high quality fish have a \_\_\_\_\_ smell.
- A. stronger
  - B. sweet
  - C. mild
  - D. tight
45. Myoglobin present in meat tissues is actually \_\_\_\_\_.
- A. fat that store oxygen
  - B. protein that store oxygen
  - C. carbohydrate that store oxygen
  - D. protein that store water
46. Which chemical is released that contribute to “fishy” odor and taste?
- A. Trimethylamine
  - B. Trimethane
  - C. Triribonucleic
  - D. Trimester
47. Which of the cutting style listed below is common is fish filet?
- A. Bricks
  - B. Slices
  - C. Finger
  - D. All of the above

48. Crab can be classified as a family of?
- A. Bivalves
  - B. Crustaceans
  - C. Gastropods
  - D. Cephalopods
49. Which of the shellfish classification will tightly close their shell upon contact but open up upon heat application?
- A. Bivalves
  - B. Crustaceans
  - C. Gastropods
  - D. Cephalopods
50. Tentacles is one of a more prominent feature of which shellfish family?
- A. Bivalves
  - B. Crustaceans
  - C. Gastropods
  - D. Cephalopods

**Section B (50 marks)**

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

**Question 1**

Name FIVE (5) types of milk available in the market.

(5 marks)

**Question 2**

In cooking any food or dish, chef will be using different or sometimes mix of heat transfer method. Each heat transfer methods employ different result at the end of the cooking process. Provide FIVE (5) types of heat transfer methods.

(5 marks)

**Question 3**

List the names of FIVE (5) spices.

(5 marks)

**Question 4**

Classify FIVE (5) types of primal cuts.

(5 marks)

**Question 5**

Outline **FIVE (5)** types of cream available in the market.

(5 marks)

**Question 6**

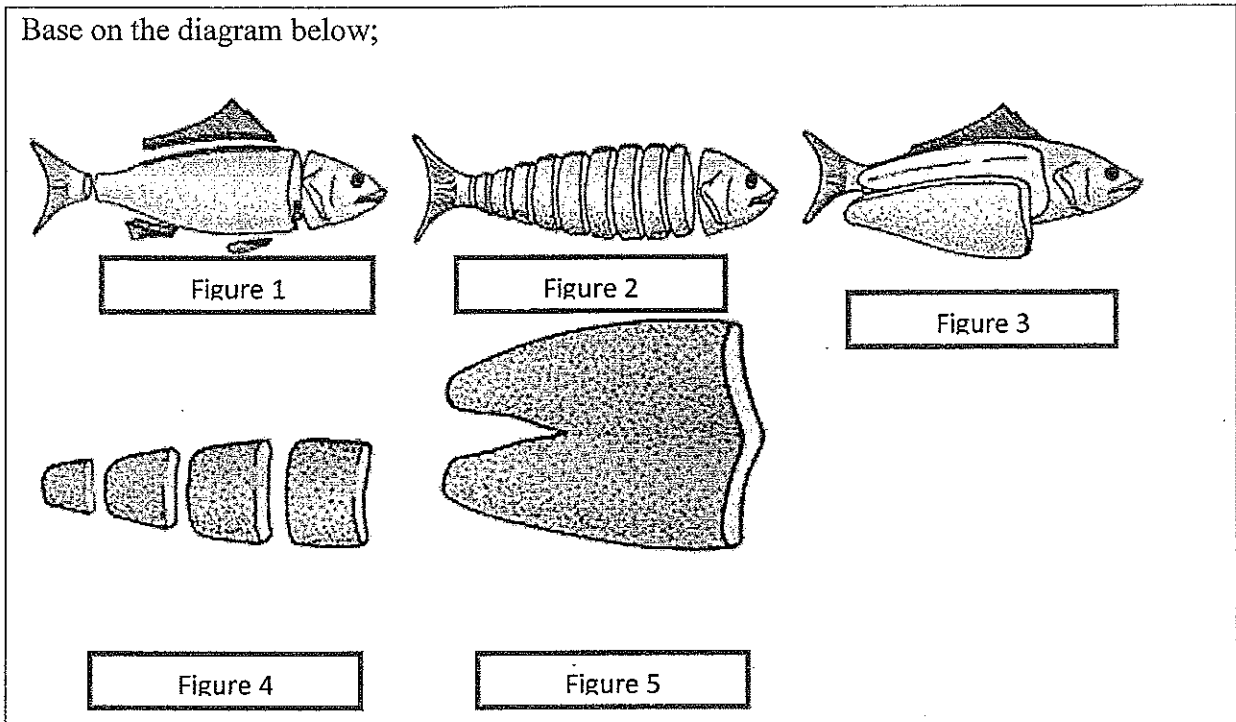
Briefly explain cooking method listed below:

- (a) Boil
- (b) Simmer
- (c) Poach
- (d) Blanch
- (e) Steam

(5 marks)

**Question 7**

Base on the diagram below;



Label and briefly explain each basic cutting of fish.

(5 marks)

**Question 8**

List the names of **FIVE (5)** herbs.

(5 marks)

**Question 9**

Sauce: A flavorful liquid, usually thickened, used to season, and enhance other foods.

State **FIVE (5)** functions of sauce in foods.

(5 marks)

**Question 10**

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)

**-THE END-**

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