

**FINAL**  
Examination Paper

(COVER PAGE)

Session : April 2016

Programme : Diploma In Culinary Arts (DCA)

Course : DCA2100 : Garde Manger

Date of Examination : July 28, 2016 (Thursday)

Time : 2:00 pm – 4:00 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

Examiner (s) : Chef Yuzrem Ezri Mohd Yunus

Moderator : Chef Eliezer Campuzano Lopez

*This paper consists of 11 printed pages, including the cover page.*

DIPLOMA IN CULINARY ARTS PROGRAMME (DCAN)  
DCA2100: GARDE MANGER  
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. The Garde Manger, in small or large establishments, is synonymous with pantry chef, having duties focusing on all the below **EXCEPT** \_\_\_\_\_.
  - A. salads
  - B. soups
  - C. charcuteries
  - D. bakery
  
2. "Garde Manger" literally means \_\_\_\_\_.
  - A. cold foods
  - B. keeping it cold
  - C. keeper of the food
  - D. presenting cold dish
  
3. The creation and maintenance of conditions that prevent food contamination or food-borne illnesses:
  - A. Contamination
  - B. Sanitation
  - C. Hygiene
  - D. Safety
  
4. Contamination of foods (including plants and animals) in their natural setting or habitat:
  - A. Cross contamination
  - B. Direct contamination
  - C. Biological
  - D. Physical

5. Microorganisms cause biologically based food-borne illnesses EXCEPT
- Parasites
  - Viruses
  - Bacteria
  - Worms
6. The general ratio for vinaigrette is \_\_\_\_\_.
- one (1) part of vinegar and two (2) parts of oil
  - two (2) parts of vinegar and three (3) parts of oil
  - three (3) parts of vinegar and one (1) parts of oil
  - one (1) part of vinegar and three (3) parts of oil
7. Salad made from variety of one or more greens, fruits, pastas, starches or grains but not in combination with each other, dressed with mild seasoning as a course served as entrée. Above statement are suitable for \_\_\_\_\_.
- simple salad
  - complex salad
  - mixed salad
  - combination salad
8. Which of the following salads is made with apples, celery and walnuts?
- Niçoise salad
  - Waldorf salad
  - Chef salad
  - Cesar salad
9. "Represents the most substantial part, a focal point of the salad and often lends its name to the salad itself."
- Above statement is TRUE for which component of salad?
- Base
  - Underliner
  - Body
  - Dressing
10. The temperature range in which food borne pathogens reproduce most rapidly:
- 1 C – 16 C
  - 5 C – 32 C
  - 5 C – 60 C
  - None of above

11. Below is the potentially hazardous foods **EXCEPT**
- A. Meat
  - B. Poultry
  - C. Fish
  - D. Vinegar
12. Vinegar in vinaigrette can be substitute with all the below **EXCEPT**  
\_\_\_\_\_.
- A. mustard
  - B. orange juice
  - C. pineapple juice
  - D. lemon juice
13. Which of the following is **NOT** the types of sandwich
- A. Hot sandwiches
  - B. Cold sandwiches
  - C. Wrap sandwiches
  - D. Roll sandwiches
14. \_\_\_\_\_ sandwich consist of 2 slices of bread, Dijon mustard, gruyere cheese, chicken ham, and cook using a broiler.
- A. Club
  - B. Croque monsieur
  - C. Monte cristo
  - D. none of the above
15. These consist of a crusty baguette loaf, split and buttered with savory fillings and garnished with lettuce and tomato. Cut into small strips that can easily be picked up and eaten with fingers.
- A. Asian tapas
  - B. Norweign sandwiches
  - C. Parisienne sandwiches
  - D. All of the above
16. A uniform mixture of two unmixable liquids is known as temporary or permanent  
\_\_\_\_\_.
- A. aspic
  - B. chaud-froid
  - C. emulsion
  - D. cooked dressing

17. Base, adhesive, body, garnish is the component for \_\_\_\_\_.
- A. Sandwich
  - B. Canapé
  - C. Paella
  - D. Danish
18. \_\_\_\_\_ and \_\_\_\_\_ is the methods to serve hors d'oeuvres.
- A. Base, underliner
  - B. Underliner, body
  - C. Butler, buffet
  - D. Plate, platter
19. Hors d'oeuvres are usually all of the following **EXCEPT**:
- A. small in size
  - B. bland in flavor
  - C. served before dinner
  - D. meant to stimulate the appetite
20. If you asked a French-speaking person for the literal translation of hors d'oeuvre, he or she would say it meant \_\_\_\_\_.
- A. outside the work
  - B. before the main course
  - C. to heat up the appetite
  - D. in the hour before dinner
21. Which of the following is **NOT** a normal component of a canapé?
- A. base
  - B. filling
  - C. spread
  - D. garnish
22. Canapé spreads often have sharp or spicy flavors in order to \_\_\_\_\_.
- A. stimulate the appetites of those who eat them
  - B. mask the flavors of the leftovers from which they are often made
  - C. make diners more thirsty so that they will consume more expensive alcohol with their meals
  - D. dull the appetite so diners will eat less of the more expensive foods served later in the meal

23. Which of the following is **NOT TRUE** of hors d'oeuvre cocktails?
- A. They are usually served piping hot.
  - B. They can be made of seafood or fruit.
  - C. They are usually served at the beginning of a meal.
  - D. They are usually accompanied by a tart or tangy sauce.
24. I am made of seafood, I am accompanied by a tart or tangy sauce, and I am served well-chilled, often on a bed of crushed ice. I am a \_\_\_\_\_.
- A. crudité
  - B. canapé
  - C. cocktail
  - D. antipasto
25. What is the temperature for poaching?
- A. 90 – 95 C
  - B. 71 – 82 C
  - C. 56 – 70 C
  - D. 83 – 89 C
26. \_\_\_\_\_ is cured with salt, sugar and flavoring ingredients.
- A. Smoked salmon
  - B. Gravlax
  - C. Tartar
  - D. Brine
27. Which statements are **TRUE** for gravlax?
- (i) Traditionally using salmon
  - (ii) Saltwater and freshwater fish can be used
  - (iii) The modern version is cold-cured under refrigeration
  - (iv) Pair well with vegetables
- A. (i), (ii) and (iii) only
  - B. (ii), (iii) and (iv) only
  - C. (i) and (ii) only
  - D. (i) and (iii) only

28. A jellied béchamel or milk, used mostly to decorate platters and showpieces.
- A. Gelee
  - B. Aspic
  - C. Chaud-froid
  - D. Mornay
29. Below are the methods of applying aspic **EXCEPT**:
- A. napping
  - B. brushing
  - C. basting
  - D. dipping
30. Cold soup such as vichyssoise is made hot but eaten cold. What is the ideal temperature to serve vichyssoise?
- A. 20 C
  - B. 5 C
  - C. 8 C
  - D. 12 C
31. Cold soups can be served as \_\_\_\_\_.
- A. an appetizer
  - B. dessert
  - C. an option paired with a sandwich or salad
  - D. a nutritionally packed to-go lunch
32. Listed below is the methods to preserve meat **EXCEPT**:
- A. Marinating
  - B. Curing
  - C. Brine
  - D. Dry rub
33. Prevents botulism, change color – pink/red, retards rancidity, develop flavor, and preserves flavor is the main function of \_\_\_\_\_ in curing.
- A. sugar
  - B. herbs
  - C. nitrates
  - D. blackpepper

34. Highly seasoned blend of ground meat(s) and fat, primarily bound by a salt-induced protein mesh with addition of secondary binders or extenders. This statements refers to?
- A. Protein mesh
  - B. Sausage
  - C. Forcemeat
  - D. Pate
35. A starch-based binder made from flour or bread but can also contain liver, butter and eggs.
- A. Roux
  - B. Panada
  - C. Liaison
  - D. Custard
36. Which of the forcemeat classification is **NOT** correct:
- A. Straight forcemeat: combination of meats and fat with seasoning, binder or extenders. Grind differs per style
  - B. Country style: fine textured, meat, fat, seasoning traditionally contains mushroom and alcohol and various garnishes.
  - C. Gratin style: country style with addition of cooked proteins (deeper meat flavor); Dry baked open faced with deep surface caramelization
  - D. Mousseline: lean meats (veal, poultry, seafood) salted to extract protein, heavy cream (fat) and eggs (binders), fully emulsified with added garnishes. Poached, steamed or water bath baked
37. Which of the following is **NOT** the natural western-style sausage casing:
- A. Beef
  - B. Hog
  - C. Sheep
  - D. Medium synthetic casing
38. Which of the following is **NOT** the major advantages of synthetic casings of sausages?
- A. Are strong and durable when stuffing large sausage
  - B. Ensuring good portion control
  - C. They are meat based thus appropriate for casing sausages
  - D. Easy to store and do not need refrigeration

39. Which of the following is **NOT** confit method
- A. Cure meat overnight in salt and herbs
  - B. Simmer slowly, submerged in fat
  - C. Cool remove from fat
  - D. Store submerged in fat, does not need to be refrigerated
40. Adding an acid ingredient to a piece of food \_\_\_\_\_.
- A. only just to give flavor to it
  - B. extends its shelf life
  - C. extracts the sweetness of the food
  - D. higher the rate of bacterial growth
41. Mousseline style forcemeat uses \_\_\_\_\_ as binding agent.
- A. flour
  - B. egg yolk
  - C. egg white
  - D. gelatin
42. Forcemeat of any style prepared as a filling and served like a pie is called \_\_\_\_\_.
- A. paté en terrine
  - B. paté en croute
  - C. quiche Lorraine
  - D. foie gras
43. The word galantine refers to \_\_\_\_\_.
- A. forcemeat only
  - B. grilled whole chicken
  - C. steamed forcemeat
  - D. deboned chicken filled with forcemeat
44. Forcemeat is the basic ingredient in making all of the below **EXCEPT** \_\_\_\_\_.
- A. galantine
  - B. parfait
  - C. terrine
  - D. paté

45. What is 'quenelles'?
- A. Mousselines often used as filling
  - B. Gelatin for binding
  - C. A thickening agent
  - D. Mousselines formed into oval-shaped dumplings
46. Which is the purpose of aspic jelly?
- A. As a finishing shine on food item
  - B. As a stabilizer in salad dressing
  - C. For setting chaud-froid
  - D. All of the above
47. Which of the following is **NOT** the correct way to store cheeses
- A. wrap in paper
  - B. don't store in too cold or too dry storage area
  - C. wrap in plastic
  - D. in room temperature
48. Cheese can be serve either American style or European style. Which of the following is the American style of serving cheese.
- A. before dinner
  - B. after main course
  - C. before dessert
  - D. during lunch
49. Cheese can be categorize by type of milk, similarity of process and \_\_\_\_\_.
- A. Temperature
  - B. Colour
  - C. Fat content
  - D. Region
50. Which is **NOT** a cheese category?
- A. Soft fresh cheeses
  - B. Soft ripened cheeses
  - C. Semi soft cheeses
  - D. None of the above

Section B (50 marks)

Instructions : Answer ALL short essay questions.

Question 1

- (a) Explain in detail the procedure for cleaning salad greens. (5 marks)
- (b) List the **THREE (3)** steps to prepare dry gelatin. (6 marks)

Question 2

- Briefly explain the **FOUR (4)** sandwich mise en place for a convenient sandwich counter. (8 marks)
- List down **TWO (2)** sandwich cuts that you have learned in class. (2 marks)

Question 3

- Explain the precautionary measures that should be taken to avoid any cross contamination during the preparation of cold hors d'oeuvres. (5 marks)

Question 4

- Explain B.U.F.F in plate and platter presentation. (10 marks)

Question 5

- Describe the **EIGHT (8)** procedure for shallow poaching fish. (8 marks)

Question 6

- Describe the **FOUR (4)** procedure to prepare forcemeat. (6 marks)

