

**FINAL**  
Examination Paper

(COVER PAGE)

Session : April 2016

Programme : Diploma In Culinary Arts (DCA)

Course : DCA2111 : Asian Cuisine

Date of Examination : July 27, 2016 (Wednesday)

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

Moderator : En Mohamad Uda Bin Taha

*This paper consists of 12 printed pages, including the cover page.*

DIPLOMA IN CULINARY ARTS PROGRAMME (DCA)  
DCA2111 : ASIAN CUISINE  
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. A popular dish from Melaka based on fish cooked in broth fill with ginger, turmeric, shrimp paste, daun kesum, ginger torch flower and tamarind juice.
  - A. gulai kawah
  - B. pongteh
  - C. masak lemak cili padi
  - D. Assam pedas
  
2. Other than influence by Malay, Chinese and Indian cooking, the central influence in peninsular Malaysian dish are
  - A. Brunei and Myanmar
  - B. Thai and Indonesian
  - C. Arabic and turkish
  - D. Bangladesh and tibet
  
3. Beef is traditionally not a common meat found in the following countries' cuisine **EXCEPT:**
  - A. India
  - B. Vietnam
  - C. Thailand
  - D. Japan
  
4. A popular dish based on rice in Malaysia known as \_\_\_\_\_ : rice steamed with coconut milk to give it a rich fragrance, and served with fried anchovies, peanuts, sliced cucumber, hard boiled eggs and a spicy chilli paste known as sambal.
  - A. Nasi Lemak
  - B. Nasi Dagang
  - C. Nasi Lambak
  - D. Nasi Padang

5. Which of the following countries' cuisine generally includes spicy food?
- A. India
  - B. Thailand
  - C. Malaysia
  - D. All of the above
6. *Satay* can be commonly found in the following countries:
- A. Pakistan
  - B. India
  - C. China
  - D. Indonesia
7. Which of the following statement is **NOT TRUE** about Middle Eastern cuisine history:
- A. Simple and portable
  - B. Originally, Arabic food was the food of the desert nomads
  - C. Influenced by French cuisine
  - D. Originally, Arabic food was the food of the desert nomads
8. \_\_\_\_\_ is considered the most refined Middle East cuisine
- A. Lebanese
  - B. Iranian
  - C. Jordanian
  - D. Saudi Arabia
9. \_\_\_\_\_ is the Indian region bordering with Myanmar, Bhutan, Tibet and Bangladesh.
- A. East india
  - B. West india
  - C. South india
  - D. North-west
10. Which of the following statement is **NOT TRUE** about north Indian cuisine:
- A. Has a strong central Asian influences both in culture and its food
  - B. Yogurt play an important role in both sweets and savory dishes
  - C. North Indian prefer rice to bread
  - D. Chapati, paratha and poori are their unleavened flat bread

11. A Turkish specialty made of layers of filo pastry filled with sweetened nuts is known as
- A. shwama
  - B. boboobka
  - C. yufka
  - D. baklava
12. Which following statement is TRUE about south Indian cuisine:
- A. South Indian cuisine is rice based. Rice are of three basic categories; Long grain, short grain and round grain
  - B. South Indians dhal and curries are thicker than north Indians
  - C. Before stainless steel become widespread, melamine were the plates of choice
  - D. Tamil Nadu has kashmiri cuisine, which consist of meat and poultry cooked in tamarind and roasted spices and is one of the most fiery of all Indian food
13. A food dip or spread made from cooked and mashed chickpeas blended with tahini, lemon juice, olive oil, salt and garlic most likely resembles
- A. tabouleh
  - B. baba ghanoush
  - C. hummus
  - D. kofta
14. Meatballs mixed with spices found in Middle Eastern cuisine may be identified as \_\_\_\_\_
- A. tabouleh
  - B. baba ghanoush
  - C. hummus
  - D. kofta
15. Deep fried balls made of ground chickpeas, fava beans, commonly served in a pita most likely resemble
- A. tabouleh
  - B. baba ghanoush
  - C. hummus
  - D. falafel

16. A salad of tomatoes, herbs, bulgur wheat and onion most likely resembles
- A. tabouleh
  - B. baba ghanoush
  - C. hummus
  - D. falafel
17. The following are considered flatbreads **EXCEPT**
- A. capati
  - B. Naan
  - C. Pita
  - D. all of the above
18. Central to Thai diet is
- A. papaya
  - B. bread
  - C. rice
  - D. wheat noodles
19. Thai cuisine is mainly influence by \_\_\_\_\_.
- A. Vietnam
  - B. China
  - C. Cambodia
  - D. mongolia
20. Thai cuisine's flavor profile commonly consists of the following **EXCEPT**
- A. sweet
  - B. sour
  - C. spicy
  - D. bitter
21. *Nam pla* refers to \_\_\_\_\_.
- A. plum sauce
  - B. fish sauce
  - C. dumpling made from fish
  - D. spicy broth

22. Thai cuisine is heavily influenced by \_\_\_\_\_.
- A. Communism
  - B. Taoism
  - C. Christianity
  - D. None of the above
23. The following ingredients are commonly used in Thai cuisine **EXCEPT**:
- A. saffron
  - B. lemongrass
  - C. kaffir lime leaves
  - D. galangal
24. Tom Kah Gai refers to \_\_\_\_\_.
- A. a spicy white broth
  - B. a dark seafood broth
  - C. a red and spicy broth
  - D. a green seafood curry
25. Commonly used ingredients in *Pad Thai* noodles are as follows **EXCEPT**:
- A. peanuts
  - B. fish sauce
  - C. turmeric
  - D. beansprouts
26. Vietnamese cuisine is influenced by \_\_\_\_\_.
- A. French and Chinese
  - B. Indonesian and Dutch
  - C. Cambodians and Indians
  - D. None of the above
27. Vietnamese cuisine is based on the following entities **EXCEPT**:
- A. five elements
  - B. five senses
  - C. five organs
  - D. all of the above are connected to Vietnamese cuisine
28. Vietnamese cuisine may be generalized as the following **EXCEPT**:
- A. inexpensive
  - B. expensive
  - C. fresh
  - D. quickly executed

29. In general, Vietnamese cuisine's cooking approach utilizes \_\_\_\_\_.
- A. lots of spices
  - B. lots of fat and oil
  - C. lots of coconut milk
  - D. lots of water and broth
30. Vietnamese "spring rolls" most commonly uses
- A. rice paper
  - B. wheat starch paper
  - C. egg wrappers
  - D. flat bread wrappers
31. Beef was first introduced into Vietnamese cuisine by \_\_\_\_\_.
- A. Indians during the 19<sup>th</sup> Century
  - B. French in the 19<sup>th</sup> Century
  - C. Chinese in the 19<sup>th</sup> Century
  - D. Indonesians in the 19<sup>th</sup> Century
32. *Rendang* most likely originated from \_\_\_\_\_.
- A. north of Malaysia
  - B. Balinese islands of Indonesia
  - C. Minangkabau ethnic group, Sumatra
  - D. Kadayan tribe in East Malaysia
33. *Nonya* cuisine is also known as \_\_\_\_\_.
- A. ibu dan anak cuisine
  - B. ying and yang cuisine
  - C. Melayu cuisine
  - D. Peranakan cuisine
34. Malaccan *Nonya* cuisine is influenced by \_\_\_\_\_.
- A. the Portuguese
  - B. the English
  - C. the French
  - D. None of the above
35. \_\_\_\_\_ also called gado-gado, it is a Javanese dish which consists of long beans, slice of cucumber, beansprout, tauhu, tempe dressed in a special peanut sauce.
- A. Lempeng
  - B. Empeng
  - C. Pecal
  - D. Umai

36. Rijstaffel is \_\_\_\_\_.
- A. a Portuguese word describing salads
  - B. a Dutch word describing variety of dishes
  - C. a noodle dish adapted from Italians
  - D. None of the above
37. *Chanoyu* has been referred to as the \_\_\_\_\_.
- A. Tea powder
  - B. Tea seeds
  - C. Green tea
  - D. Japanese Tea Ceremony
38. *Hakumai*, *Gemai*, and *Mochi* refers to?
- A. Types of tea
  - B. Types of vinegar
  - C. Types of rice
  - D. Types of sushi
39. Rice wine is commonly known as \_\_\_\_\_ which is the general term for alcohol in Japanese.
- A. Asahi
  - B. Sake
  - C. Matcha
  - D. Japanese cider
40. A traditional Japanese breakfast is a bowl of rice, miso (fermented soy paste) soup, plain omelet, some dried fish, and pickled vegetables. This statement refers to:
- A. Asagohan
  - B. Hirugohan
  - C. Bangohan
  - D. Hantohan

41. Village elders believe that consuming beef inside the house was sacrilege, a desecration of the house, and an insult to their ancestors. Thus young man was forced to cook their beef outside on plowshares. This process known as \_\_\_\_\_.
- A. Teppanyaki
  - B. Sukiyaki
  - C. Yakitori
  - D. sushi zanmai
42. In order to earn the designation "Kobe Beef", the Wagyu beef must come from \_\_\_\_\_ province.
- A. Matzukaya
  - B. Hokkido
  - C. Hyogo
  - D. Kyoto
43. A savory custard dish with prawn and mushroom.
- A. Chawan mushi
  - B. Sashimi
  - C. Miso shiru
  - D. Yakitori
44. A chicken skewer grilled with sake, mirin, sugar and shoyu.
- A. Sushi genmai
  - B. Yakitori
  - C. Teriyaki
  - D. Chawan mushi
45. Koreans eat \_\_\_\_\_ with almost every meal
- A. Kimchi
  - B. Bulgogi
  - C. Rice
  - D. salted egg

46. Which of the following statements is **NOT TRUE** about Korean food
- A. The food is served with a bland grain such as rice to cool the heat of the spices
  - B. A meal served for a group of people often includes several large dishes and as many as twenty side dishes.
  - C. unlike other Asian cuisines, Korean cuisine includes many uncooked vegetables served in the form of salads and pickles
  - D. Bulgogi (pool-goh-gee; grilled beef) is one of Korea's best-known meat dishes.
47. \_\_\_\_\_ is a Korean pancake with julienne vegetables
- A. Pa kimchi
  - B. Bibimbab
  - C. Pa jeon
  - D. Bulgogi
48. \_\_\_\_\_ is a traditional fermented Korean side dish made of vegetables with a variety of seasonings. In traditional preparation, \_\_\_\_\_ was stored underground in jars to keep cool during the summer months and unfrozen during the winter months.
- A. Bulgogi
  - B. Kimchi
  - C. Pickle
  - D. Bibimbab
49. Thinly sliced beef marinated in a mixture of soy sauce, garlic, ginger, onion, sugar or honey, sesame oil and black pepper. The statement refers to which Korean dish?
- A. Sashimi
  - B. Sichuan
  - C. Bulgogi
  - D. None of the above
50. A rice dish served in a bowl topped with vegetables, sauce and eggs.
- A. Bibimbab
  - B. Korean rice
  - C. Bulgogi rice
  - D. Pa jeon rice

**Section B (50 marks)**

**Instructions:** Answer **ALL** questions.

**Question 1**

Define the following ingredients / terms:

- (i) Ghee
- (ii) Pulao
- (iii) Puri
- (iv) Masala
- (v) Paneer

(5 marks)

**Question 2**

List down **FIVE (5)** ingredients to prepare Kheera ka raita a south Indian dish

(5 marks)

**Question 3**

Briefly explain **FIVE (5)** characteristics of Vietnamese cuisine. Include in your explanation foreign cultural influences.

(5 marks)

**Question 4**

Nasi Lemak is a popular Malaysian dish that you can find anywhere in Malaysia. List down **FIVE (5)** component / accompaniment of a basic nasi lemak dish.

(5 marks)

**Question 5**

Name **TWO (2)** similar dishes that are found in both Malaysia and Indonesia. Provide your reasons for their similarities.

(4 marks)

**Question 6**

Name **THREE (3)** noodle dishes found in **THREE (3)** different countries. Explain briefly the differences.

(6 marks)

**Question 7**

Japanese rice is short grain rice that become sticky when cooked. Explain **THREE (3)** types of Japanese rice

(6 marks)

**Question 8**

Briefly explain what is 'Kimchi' and name **TWO (2)** why it's important in Korean cuisine.

(5 marks)

**Question 9**

Lebanon nestled along the eastern shore of eastern Mediterranean shore. The flavour that spice the foods of all the surrounding land can be found in that area. List down **FOUR (4)** ingredients mentioned above.

(4 marks)

**Question 10**

Chickpeas is the main ingredients in Falafel. List down another **THREE (3)** vegetables and **TWO (2)** spices ingredients that contribute to the flavour of falafel.

(5 marks)

**-THE END-**

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