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University & Colleges

**FINAL**  
Examination Paper

(COVER PAGE)

Session : April 2018

Programme : Diploma in Culinary Arts (DCAN)

Course : DCA1106 : Culinary Skills

Date of Examination : July 30, 2018 (Monday)

Time : 5:00 pm – 7:00 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 TEN (10)** 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 Sheet

Examiner(s) : Chef Yuzrem Ezri Mohd Yunus, Mohd Khairul Anuar & Darren Ngui

Moderator : En Muhamad Shah Kamal bin Ideris

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

## DIPLOMA IN CULINARY ARTS PROGRAMME (DCAN)

## DCA 1106: CULINARY SKILLS

## FINAL EXAMINATION: APRIL 2018 SESSION

**Section A (50 marks)**

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

1. Listed below is causes to contamination, **EXCEPT**:
  - A. Biological
  - B. Chemical
  - C. Technological
  - D. Physical
  
2. Contamination of foods in their natural habitat refers to \_\_\_\_\_.
  - A. direct contamination
  - B. cross contamination
  - C. intoxication
  - D. infections
  
3. The process by which a contaminated item contaminates another item by direct contact refers to \_\_\_\_\_.
  - A. direct contamination
  - B. cross contamination
  - C. intoxication
  - D. infections
  
4. Great cookery requires traits listed below, **EXCEPT**:
  - A. Taste and creativity
  - B. Appreciation for the mastery of technique
  - C. Hesitation in decision making
  - D. Commitment to excellence
  
5. Listed below is the classic kitchen brigade positions, **EXCEPT**:
  - A. Sous chef
  - B. Stewards
  - C. Legumier
  - D. Saucier

6. Which of the cutting technique listed below refer to stick vegetable cutting
- A. batonnet
  - B. brunoise
  - C. tourné
  - D. paysanne
7. 1.3 liter (L) is equal to \_\_\_\_\_.
- A. 1300 deciliter (dl)
  - B. 1300 centiliter (cl)
  - C. 1300 milliliter (ml)
  - D. 1000 gram (g)
8. The main measurement unit for weight in United States is called \_\_\_\_\_.
- A. liter
  - B. gallon
  - C. gram
  - D. pound
9. 1 gallon of water is approximately \_\_\_\_\_.
- A. 2 liters
  - B. 4 liters
  - C. 6 liters
  - D. 8 liters
10. The answer listed below is part of poultry, **EXCEPT**:
- A. Goose
  - B. Turkey
  - C. Grouse
  - D. Pigeon
11. Frozen poultry has a holding time of \_\_\_\_\_.
- A. 6 days
  - B. 6 weeks
  - C. 6 months
  - D. 6 years

12. Poultry parts called ribs is located in \_\_\_\_\_ category.

- A. breast
- B. legs
- C. wings
- D. back

13. Poultry parts called oyster is located in \_\_\_\_\_ category.

- A. breast
- B. legs
- C. wings
- D. back

14. Round fish is categorized within \_\_\_\_\_ fish class

- A. cartilaginous
- B. lampreys
- C. bony
- D. hagfish

15. Listed below is the freshness indicator for fish.

- I. smell
- II. eyes
- III. gills
- IV. fins

Which of the indicator listed is true when checking for fish freshness.

- A. I, II and III only
- B. I, II and IV only
- C. II, III and IV only
- D. all of the above

16. Fresh fish inside chiller has a holding time of \_\_\_\_\_.

- A. 2 hours
- B. 2 days
- C. 2 weeks
- D. 2 months

17. Remouillage refers to \_\_\_\_\_.
- A. stock made from bones that were already used once to make stock
  - B. stock concentrated by simmering and evaporation
  - C. stock made from fresh fish and vegetables
  - D. stock reduced until it coats the back of a spoon
18. A stock reduced until it coats the back of a spoon is called \_\_\_\_\_.
- A. remouillage
  - B. dashi
  - C. glace
  - D. cartilage
19. Listed below is the component in creating broth for clear soup
- I. solid ingredients
  - II. liquid ingredients
  - III. thickening agent
  - IV. garnish
- Which of the answer listed above is components in creating clear soup?
- A. I, II and III
  - B. I, II and IV
  - C. I, III and IV
  - D. All of the above
20. One example of clear soup is \_\_\_\_\_.
- A. pureed soup
  - B. cream soup
  - C. chowders
  - D. consommé
21. Listed is ingredients and technique used to thicken soup, **EXCEPT**:
- A. Pureeing
  - B. Starches
  - C. Herbs
  - D. Egg yolks

22. What is double consommé.
- A. a reduction that start with a chilled consommé
  - B. a reduction that start with fresh ingredients
  - C. a reduction that start with freshly made stock
  - D. a reduction that start with a chilled stock
23. Roux is \_\_\_\_\_.
- A. equal parts of uncooked fat and flour
  - B. one part of uncooked flour to one part of cooked fat
  - C. equal parts of cooked fat and flour
  - D. one part of cooked flour to one part of uncooked fat
24. Which of the one listed below is **NOT** stages of roux.
- A. white
  - B. green
  - C. blond
  - D. brown
25. Around \_\_\_\_ grams of roux are needed for 1 liter of liquid to medium consistency.
- A. 85
  - B. 125
  - C. 160
  - D. 200
26. Beurre manié is a thickening agent made using \_\_\_\_\_.
- A. cornstarch and water
  - B. arrowroot and water
  - C. egg yolk
  - D. flour and soften butter
27. Listed below is basic ingredients used in making chasseur sauce, **EXCEPT**:
- A. Egg
  - B. Shallot
  - C. Mushroom
  - D. Tomato

28. Vinaigrette is also known as \_\_\_\_\_.
- A. temporary emulsion
  - B. semi-stable emulsion
  - C. stable emulsion
  - D. broken emulsion
29. Mayonnaise is also known as \_\_\_\_\_.
- A. temporary emulsion
  - B. semi-stable emulsion
  - C. stable emulsion
  - D. broken emulsion
30. Emulsion can split due to the reason listed below, **EXCEPT**:
- A. Adding fat too quickly
  - B. Temperature too low for hot emulsion
  - C. Temperature too high for protein
  - D. Incorrect seasoning
31. Whole butter mixed with various flavoring or coloring ingredients.
- The statement above refers to \_\_\_\_\_.
- A. kneaded butter
  - B. white butter
  - C. compound butter
  - D. salted butter
32. The base ingredients in making hollandaise is \_\_\_\_\_.
- A. egg white
  - B. egg yolk
  - C. cream
  - D. velouté
33. Named below is type of hollandaise small sauces, **EXCEPT**:
- A. Grimrod
  - B. Maitaise
  - C. Pailoise
  - D. Diablo

34. Modern sauces tend to use less \_\_\_\_\_ and rely more on \_\_\_\_\_, emulsions and other starches.

- A. roux, reduction
- B. reduction, roux
- C. slurry, roux
- D. roux, slurry

35. Two main variants of flavored oil is known as

- A. sweet flavored oil and savory flavored oil
- B. hot flavored oil and cold flavored oil
- C. sweet flavored oil and hot flavored oil
- D. cold flavored oil and savory flavored oil

36. Listed below is technique application and advantage of sautéing in vegetable cookery.

- I. High heat application
- II. Maintain color of ingredients
- III. Little moisture escape from ingredients
- IV. Vegetables stay relatively crisp

Which of the statement above is true?

- A. I, II and III
- B. I, II and IV
- C. I, III and IV
- D. All of the above

37. Stated below is basic guidelines in sautéing, **EXCEPT**:

- A. Use appropriate cooking pan size
- B. Add just enough fat to cover bottom of the pan
- C. Add all the ingredients together for faster cooking
- D. Allow cooking pan to heat up and get hot enough

38. Common composition of meat muscle is approximately \_\_\_\_\_ percent water and \_\_\_\_\_ percent protein.

- A. 50, 50
- B. 20, 80
- C. 80, 20
- D. 40, 60

39. Pan searing is a method where the fat \_\_\_\_\_.
- A. cover the bottom of pan
  - B. cover half of the product
  - C. cover the whole product
  - D. shower the product from above
40. Panfrying is a method where the fat \_\_\_\_\_.
- A. cover the bottom of the pan
  - B. cover half of the product
  - C. cover the whole product
  - D. shower the product from above
41. Which of the fat listed below has the highest smoking point by default.
- A. olive oil
  - B. lard
  - C. butter
  - D. safflower oil
42. Listed below is common deep frying method, **EXCEPT**:
- A. Basket method
  - B. Double basket method
  - C. Swimming method
  - D. Dunking method
43. Oil used for deep frying requires regular filtering and after some usage, changing. Indicated below is the sign when deep frying oil needs changing, **EXCEPT**:
- A. Oil is shiny and slightly translucent
  - B. Oil is dark and cloudy
  - C. Oil smells of smoke and obvious rancid smell
  - D. Oil starts to foam on the surface at room temperature
44. The main disadvantage of using constant heat method during roasting is \_\_\_\_\_.
- A. higher yield and less shrinkage of ingredients
  - B. the food is cooked thoroughly at the same temperature
  - C. cooking require longer time and browning may not be complete
  - D. cooked using very high temperature without adjustment

45. Residual heat conducts exterior heat inward after the food is removed from heat is called \_\_\_\_\_.
- A. marbling cooking
  - B. basting with oil
  - C. cooking doneness
  - D. carry-over cooking
46. The act of inserting solid fat into meat before roasting is known as \_\_\_\_\_.
- A. resting
  - B. larding
  - C. barding
  - D. basting
47. The act of showering hot liquid fat over meat while cooking is known as \_\_\_\_\_.
- A. resting
  - B. larding
  - C. barding
  - D. basting
48. The term used to define natural juice or au jus dripping from roasted product is \_\_\_\_\_.
- A. jus clair
  - B. jus lié
  - C. gravy
  - D. degrease
49. \_\_\_\_\_ is natural juice or au jus thickened with cornstarch or arrowroot.
- A. Jus clair
  - B. Jus lié
  - C. Gravy
  - D. Degrease
50. \_\_\_\_\_ is natural juice or au jus thickened with roux.
- A. Jus clair
  - B. Jus lié
  - C. Gravy
  - D. Degrease

**Section B (50 marks)**

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

**Question 1**

Classify **SIX (6)** favorable conditions required for the growth of foodborne pathogens, also known as FATTOM.

(6 marks)

**Question 2**

State **FOUR (4)** sticks shape vegetable knife cuts.

(4 marks)

**Question 3**

List down the **THREE (3)** main components in mirepoix and explain **ONE (1)** change of component in white mirepoix.

(4 marks)

**Question 4**

Provide **FIVE (5)** example of ingredients used in creation of bouquet garni.

(5 marks)

**Question 5**

Produce, using brief words step by step preparation method of puréed soup

(6 marks)

**Question 6**

State **FIVE (5)** of the mother sauces.

(5 marks)

**Question 7**

Explain **FIVE (5)** main liquid or ingredients use in creation of each mother sauces.

(5 marks)

**Question 8**

Classify **SIX (6)** doneness for red meats when it comes to grilling and roasting  
(6 marks)

**Question 9**

Name **FOUR (4)** basic cooking method which utilize moist heat.  
(4 marks)

**Question 10**

Construct using simple words preparation steps of braising method  
(5 marks)

**-THE END-**

*DCA1106 (F)/Apr2018/formatted*