

FINAL
Examination Paper

(COVER PAGE)

Session : April 2018

Programme : Diploma In Culinary Arts (DCAN)

Course : DCA2100: Garde Manger

Date of Examination : July 30, 2018 (Monday)

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) : Norhana Hayati Mohd Yatim & Chef Yuzrem Ezri Muhd Yunus

Moderator : En Muhd Shah Kamal

DIPLOMA IN CULINARY ART PROGRAMME (DCAN)
DCA2100: GARDE MANGER
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. 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. What is the meaning of “Garde Manger”?
 - A. Cold foods
 - B. Keeping it cold
 - C. Keeper of the food
 - D. Keeper of appetizers

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**:
 - A. Parasites
 - B. Viruses
 - C. Bacteria
 - D. Worms

6. The general ratio for vinaigrette is _____ part(s) of acid or vinegar to _____ part(s) of oil.
- A. one (1), two (2)
 - B. two (2), three (3)
 - C. three (3), one (1)
 - D. one (1), three (3)
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 _____.
- A. simple salad
 - B. complex salad
 - C. mixed salad
 - D. combination salad
8. Which of the following salads is made with apples, celery and walnuts?
- A. Niçoise salad
 - B. Waldorf salad
 - C. Chef salad
 - D. Caesar 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?
- A. Base
 - B. Underliner
 - C. Body
 - D. Dressing
10. “Danger zone” is a temperature between _____ that bacteria organism are active and multiplying.
- A. -4°C to 32°C
 - B. 4°C to 16°C
 - C. 5° to 60°C
 - D. 32°C to 85°C

11. Prevention of cross contamination practices includes _____.
- A. storing cooked food on lower shelves
 - B. storing raw food on upper shelves
 - C. sanitizing knives after a few usage
 - D. separating preparation area for cooked and raw foods
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 type of sandwich?
- A. Hot sandwiches
 - B. Cold sandwiches
 - C. Wrap sandwiches
 - D. Roll sandwiches
14. Which is **TRUE** about 'Club Sandwich'?
- A. Serves as a main course
 - B. Consist of one filling
 - C. In a small portion
 - D. Consist of one or two slices of bread
15. Bound or marinated salad also known as _____ in French, consist of one or more ingredients held together in a cohesive mass by dressing.
- A. Salade verte
 - B. Salade composées
 - C. Slade américaines
 - D. Salde tartar
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. 'Bruschetta' is define as _____.
- A. tapas
 - B. antipasto
 - C. italian toast
 - D. canapés
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 must be serve piping hot.
 - B. They can be made of seafood or fruit.
 - C. They are usually serve 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. 55 – 65 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. flooding
 - 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. What process that occurs when salt is used to preserved food?
- A. Oxidation
 - B. Dehydration
 - C. Fermentation
 - D. Osmosis
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. black pepper

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 statement 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. _____ forcemeat are lean meat, salted to extract protein, heavy cream and eggs, fully emulsified with added garnishes.
- A. Straight
 - B. Country
 - C. Gratin
 - D. Mousseline
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. Discard fat when finish
 - 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. Do not store in too cold or too dry storage area
 - C. Wrap in plastic
 - D. At 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. Color
 - 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)

SECTION B: Answer **ALL** short essay questions in the answer booklet provided.
(50 marks)

Question 1

Mayonnaise is one of a basic cold sauce and many sauces derives from mayonnaise.

(a) List the ingredients in preparing mayonnaise. (3 marks)

(b) Explain in detail how to make mayonnaise. (2 marks)

Question 2

(a) Give the definition of 'salad'. (1 mark)

(b) List the components of salad. (4 marks)

Question 3

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

Question 4

(a) Define what is 'sandwich? (1 mark)

(b) List the composition of sandwiches. (4 marks)

Question 5

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

Question 6

Define the terminology listed below:

- (a) Farce
- (b) Terrine
- (c) Confit
- (d) Hors d'Oeuvres
- (e) Gelée

(5 marks)

Question 7

Give **FIVE (5)** accompaniments when serving seafood, example clams and oysters.

(5 marks)

Question 8

Demonstrate in detail the ingredients and methods in preparing 'consomme'.

(5 marks)

Question 9

Explain '**Galantine**' and list the types of forcemeat.

(5 marks)

-THE END-

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