

 **INTI International  
University & Colleges**

**FINAL  
Examination Paper**

(COVER PAGE)

Session : April 2018

Programme : Diploma In Culinary Arts (DCAN)

Course : DCA2111: Asian Cuisine

Date of Examination : July 27, 2018 (Friday)

Time : 8:00 am – 10:00 am 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 NINE (9) questions.**

**IMPORTANT NOTE : THIS PAPER SHOULD NOT BE TAKEN OUT OF THE  
EXAMINATION HALL**

Materials permitted :

Nil

Materials provided :

**OMR Sheets**

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Moderator : En Mohamad Uda Bin Taha

*This paper consists of 14 printed pages, including the cover page.*

DIPLOMA IN CULINARY ARTS PROGRAMME (DCAN)  
DCA2111: ASIAN CUISINE  
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. Which of the answer listed below is **NOT** a state of North India?
  - A. Bihar
  - B. Delhi
  - C. Tamil Nadu
  - D. Kashmir
  
2. \_\_\_\_\_ is preferred in North India and \_\_\_\_\_ is preferred in South India.
  - A. Bread, rice
  - B. Rice, bread
  - C. Noodles, rice
  - D. Rice, noodles
  
3. Indian cuisine \_\_\_\_\_ served on a thick, moderately spicy with creamy gravy.
  - A. pickles
  - B. lassi
  - C. paneer
  - D. curry
  
4. The North Indian dish called Chutney can be categorized as \_\_\_\_\_.
  - A. pickles
  - B. lassi
  - C. paneer
  - D. curry

5. \_\_\_\_\_ brought with them Persian and Afghan style cooking.
- A. Punjab
  - B. Bengal
  - C. Mughlai
  - D. Kashmiri
6. Kashmiri chilies are well known for its \_\_\_\_\_ colour, which give most tandoori dish its distinctive colour.
- A. light red
  - B. deep red
  - C. royal yellow
  - D. light pink
7. \_\_\_\_\_ is a Mughlai style dishes which made from braised meat cooked in creamy sauce.
- A. Pilaf
  - B. Biryani
  - C. Kofta
  - D. Korma
8. Listed below is North Indian unleavened bread, **EXCEPT**:
- A. Dosai
  - B. Chapati
  - C. Paratha
  - D. Poori
9. \_\_\_\_\_ is the staple food in Kashmiri style cooking.
- A. Paneer
  - B. Rice
  - C. Lemon
  - D. Wheat

10. Which of the answer listed below is **NOT** a state in South India?

- A. Karnataka
- B. Jharkhand
- C. Kerala
- D. Andhra Pradesh

11. Listed below is basic rice category popular in South India, **EXCEPT**:

- A. medium grain rice
- B. long grain rice
- C. short grain rice
- D. round grain rice

12. \_\_\_\_\_ is a popular breakfast dish in South India, which is steamed rice dumpling.

- A. Dosai
- B. Sambhar
- C. Idlis
- D. Masala

13. The famous masala dosai is stuffed with spiced \_\_\_\_\_, vegetables or minced lamb.

- A. rice
- B. dhal
- C. coconut
- D. potato

14. \_\_\_\_\_ is made of lentils or mung bean, flavoured with turmeric, tamarind, curry leaf and toasted mustard seed.

- A. Rasam
- B. Sambhar
- C. Paneer
- D. Samosa

15. Expensive spices like saffron or dry fruits, and nuts is used in \_\_\_\_\_ cuisine.
- A. Andhra
  - B. Bangalore
  - C. Kerala
  - D. Kavaratti
16. Chettinad cuisine used \_\_\_\_\_ and spices liberally.
- A. coconut
  - B. mango
  - C. oil
  - D. tamarind
17. Which of the statement listed below is **TRUE** in regard to South Indian cuisine?
- A. Wide consumption of fresh water produce
  - B. Milk base produce like cheese is use regularly
  - C. Coconut is utilized and preferred in preparation
  - D. Spice and Chili are use mildly
18. Andhra cuisine are largely \_\_\_\_\_ dishes with inclusion of wide range of seafood.
- A. sweet
  - B. vegetarian
  - C. meat
  - D. poultry
19. The \_\_\_\_\_ preparation is a method where heat is applied both to the top and the bottom of the cooking vessel.
- A. tum
  - B. yum
  - C. rum
  - D. dum

20. The \_\_\_\_\_ cooking is known for its variety of pancake and steamed rice cake made from pounded rice.

- A. Malabari
- B. Chettinad
- C. Andhra
- D. Bengal

21. Which of the region in China representing south cooking technique?

- A. Beijing
- B. Shanghai
- C. Canton
- D. Sichuan

22. Beijing or Peking style cooking is synonymous to \_\_\_\_\_ region of China.

- A. north
- B. south
- C. east
- D. west

23. Bread such as \_\_\_\_\_ is popular in northern China.

- A. roasted wheat bun
- B. deep fried bun
- C. grilled sesame bun
- D. steamed wheat bun

24. The statement listed below is correct about northern China, **EXCEPT**:

- A. short growing season
- B. warm weather
- C. arid climate
- D. severe winter

25. \_\_\_\_\_ is one of the more commonly consumed vegetable in northern China.

- A. Broccoli
- B. Leek
- C. Bok choy
- D. Carrot

26. Vegetable such as \_\_\_\_\_ is often salted and pickled in northern China.

- A. potato
- B. turnip
- C. bean sprout
- D. cauliflower

27. Fire pot is a famous northern Chinese dishes influence from the \_\_\_\_\_.

- A. Japanese
- B. Indian
- C. Russian
- D. Mongolian

28. Meat used in fire pot are normally cut in \_\_\_\_\_ manner to facilitate cooking.

- A. medium cube
- B. minced
- C. thinly slice
- D. unpredictable

29. Chinese barbecue sauce is also widely known as \_\_\_\_\_ sauce.

- A. Sichuan
- B. Peking
- C. Shaoxing
- D. Hoisin

30. \_\_\_\_\_ is a traditional dumpling from China filled with pork and vegetables.

- A. Jiaozi
- B. Peking
- C. Tobanjiang
- D. Shaoxing

31. Which of the cooking region represent western China cooking technique?

- A. Beijing
- B. Shanghai
- C. Canton
- D. Sichuan

32. East region of China style cooking is based on usage of \_\_\_\_\_.

- A. beef
- B. poultry
- C. fish and seafood
- D. lamb

33. Which of the answer listed below is **NOT** a major staple diet in central China?

- A. Rice
- B. Barley
- C. Wheat
- D. Potato

34. \_\_\_\_\_ and steaming are common cooking methods in central China.

- A. Deep frying
- B. Stir frying
- C. Boiling
- D. Poaching

35. \_\_\_\_\_ are dried and salted were used to flavour dishes, in conjunction with preserved vegetables.

- A. Meat
- B. Fish
- C. Vegetables
- D. Poultry

36. \_\_\_\_\_ is used in combination with dark soya sauce to create the fundamental flavour of cuisine for the eastern China region.

- A. Salt
- B. Pepper
- C. Sugar
- D. Acid

37. Rice wine, or \_\_\_\_\_ is also widely used in the eastern China region.

- A. shaoxing
- B. tobanjiang
- C. hoisin
- D. mapo

38. Hunan and Sichuan are two of the region in China that is well known for its \_\_\_\_\_.

- A. sweetness
- B. sourness
- C. saltiness
- D. spiciness

39. Canton region cookery is best known for its emphasis on \_\_\_\_\_ flavours.

- A. deep
- B. rich
- C. natural
- D. chili

40. \_\_\_\_\_ is used as a counteracting agent for fishiness in Canton cuisine.

- A. Garlic
- B. Rice wine
- C. Black bean
- D. Ginger

41. Which of the answer listed is **NOT** one of the major island in Japan?

- A. Hokkaido
- B. Aogashima
- C. Shikoku
- D. Kyushu

42. Listed below is style of rice in Japan, **EXCEPT**:

- A. Hakumai
- B. Genmai
- C. Houji
- D. Mochi

43. Most of vinegar produced in Japan were made using \_\_\_\_\_.

- A. rice
- B. seaweed
- C. mushroom
- D. soy bean

44. Rice seasoned with vinegar, sugar and salt then usually shaped to bite-size portion is called \_\_\_\_\_.
- A. sashimi
  - B. donburi
  - C. teriyaki
  - D. sushi
45. \_\_\_\_\_ is a compact container designed to hold a single serving of rice with several side dishes.
- A. Bento
  - B. Donburi
  - C. Matsuri
  - D. Matsuzaka
46. Which of the answers listed below is **NOT** a type of rice noodles used in Vietnam cookery?
- A. banh pho
  - B. banh hoi
  - C. banh noodles
  - D. banh
47. \_\_\_\_\_ is a salty fish sauce used widely in Vietnamese cooking and recipes.
- A. Nuoc mam
  - B. Nuoc roc
  - C. Nuoc cham
  - D. Nuoc banh
48. Most common ingredient used to make modern “pho bo” is \_\_\_\_\_.
- A. lamb
  - B. fish
  - C. seafood
  - D. beef

49. In Vietnamese culture, tea is never serve \_\_\_\_\_ meals.

- A. before
- B. after
- C. during
- D. without

50. Caphe is a Vietnamese coffee beverage flavoured with \_\_\_\_\_.

- A. skim milk
- B. fresh milk
- C. evaporated milk
- D. condensed milk

**Section B (50 marks)**

Answer **ALL** short essay questions in the answer booklet provided.

**Question 1**

Classify and explain **THREE (3)** common meal time in Japan.

(6 marks)

**Question 2**

Discuss **TWO (2)** required designation for a beef to be graded as “Kobe”.

(4 marks)

**Question 3**

Briefly explain **TWO (2)** steps involves in kimchi preparation season called *gimjang*.

(4 marks)

**Question 4**

List **TEN (10)** common herbs and vegetables used in Thailand cookery.

(5 marks)

**Question 5**

Explain **THREE (3)** statements that gives Nasi Padang in Indonesia its uniqueness.

(6 marks)

**Question 6**

Construct **THREE (3)** information relevant in preparation of Korean *bulgogi*.

(6 marks)

**Question 7**

Define the following terms in regards to Indonesian cuisine;

- (a) Gado-gado
- (b) Sambal
- (c) Babi guling
- (d) Satay

(4 marks)

**Question 8**

Discuss **FIVE (5)** culture information of Nyonya cuisine.

(10 marks)

**Question 9**

Name **TEN (10)** common dishes found on the street of Malaysia which share similarities to dishes around South East Asia.

(5 marks)

**-THE END-**

*DCA2111 (F)/Apr2018/formatted*