

 **INTI International
University & Colleges**

FINAL
Examination Paper
(COVER PAGE)

Session : January 2018

Programme : Diploma in Culinary Arts (DCA)

Course : DCA1106 : Culinary Skills

Date of Examination : March 6, 2018 (Tuesday)

Time : 8:00 am -10:00 am

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

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Moderator : En Muhamad Shah Kamal bin Ideris

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

DIPLOMA IN CULINARY ARTS PROGRAMME (DCAN)
DCA1106: CULINARY SKILLS
FINAL EXAMINATION: JANUARY 2018 SESSION

Section A (50 marks)

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

1. Food borne illness may be caused by any of the following **EXCEPT**:
 - A. improper storage
 - B. contaminated raw foods
 - C. holding food in temperature danger zone
 - D. improper container

2. A great cookery requires all of the following **EXCEPT**:
 - A. appreciation of the mastery of technique
 - B. taste and creativity
 - C. bold judgement
 - D. understanding of cooking principles

3. The most common microorganism responsible of food borne diseases:
 - A. Bacteria.
 - B. Virus.
 - C. Yeast.
 - D. All of the above.

4. From a sanitary point of view physical, chemical and biological are:
 - A. Forms of energy.
 - B. Sciences involved in cooking.
 - C. Auxiliary sciences for the cook.
 - D. The types of food contamination.

5. The range of temperature where bacteria can grow faster is called:
 - A. The FAT TOM temperature.
 - B. Risk Zone.
 - C. The temperature for burning food.
 - D. Danger zone of temperature

6. This part of the body is the main carrier of contamination in the kitchen:
- A. Mouth.
 - B. Legs.
 - C. Hands.
 - D. Face.
7. The station specialists inside the professional kitchens are called:
- A. Cooks.
 - B. Chefs.
 - C. Chefs de partie.
 - D. Kitchen Brigade.
8. This knife has a strong and thick blade, designed to separate muscle from bones:
- A. Paring knife.
 - B. Deboning knife.
 - C. Chef's knife.
 - D. Flexible filleting knife.
9. A liquid ounce is equivalent to:
- A. One kilogram.
 - B. 16 grams.
 - C. 30 ml.
 - D. One pint.
10. 1 gram (g) = _____.
- A. 1 kg
 - B. 100/1000 kg
 - C. 10/ 1000 kg
 - D. 1/ 1000 kg
11. A blueprint for consistent finished product are refers to _____.
- A. documentation
 - B. standard operating procedure
 - C. standardize recipe
 - D. recipe sheet

12. A description of all the characteristic in a product require to fill certain production and / or service needs. The statement refers to
- A. products origin
 - B. product spec
 - C. product regulation
 - D. production methods
13. The objective in preparing stocks is to _____.
- A. select the proper ingredients
 - B. extract the flavors we want
 - C. combine the correct ingredients with correct procedure
 - D. All of the above
14. Which of the following is **NOT** the fundamental ingredients of stock.
- A. Beef bone
 - B. Water
 - C. Fish bone
 - D. Chicken bone.
15. Connective tissue (called collagen) break down and form _____.
- A. stock
 - B. body
 - C. gelatin
 - D. lecithin
16. _____ is the best source of gelatin in bones.
- A. cartilage
 - B. gelatin
 - C. bone marrow
 - D. old bones
17. A stock made from bones that were already used once to make stock.
- A. Reduction
 - B. Glaze
 - C. Remouillage
 - D. Depouillage

18. Stock, clearmeat, raft and garnish refers to _____ preparation.
- A. soup
 - B. broth
 - C. consommé
 - D. chicken stock
19. Thickened soups made from shellfish and always finished with cream.
- A. Chowder
 - B. Bisque
 - C. pureed soup
 - D. cream soup
20. Cream soups are thickened with roux, beurre manie, liaison or added thickening agent. What are the thickening agent for bisque?
- A. Roux
 - B. rice
 - C. potato
 - D. corn starch
21. What is the standard appetizer portion size for soup?
- A. 200 to 250 ml
 - B. 100 to 200 ml
 - C. 300 to 350 ml
 - D. 120 to 185 ml
22. In a puree soup, the main ingredient not only gives the main characteristics to the soup, it also acts as:
- A. Texturizer.
 - B. Starch.
 - C. Temperature holder.
 - D. Thickening agent.
23. Exercise that helps cooks to develop good taste judgment after cooking a dish and before serving it to a costumer:
- A. Continues tasting.
 - B. Adjusting seasonings.
 - C. Analyze taste.
 - D. T.A.A.T.

24. The collective term for domesticated birds bred for eating is called _____
- A. Duckling
 - B. Poultry.
 - C. chicken
 - D. pigeon
25. Which of the following combination is **TRUE**
- A. chick – weight 500g to 1 kg
 - B. spring chicken – 250g to 500g
 - C. fryer – 1kg to 2 kg
 - D. capon – 3kg to 5 kg
26. Quartered, 8-cuts, airline and spatchcock refers to _____.
- A. fish fabrication
 - B. poultry fabrication
 - C. beef fabrication
 - D. lamb fabrication
27. This is a potentially hazardous food; salmonella bacteria is a particular condition to it:
- A. Poultry.
 - B. Fish.
 - C. Dairy.
 - D. Egg
28. Characteristics of flat fish:
- A. From fresh and salt water, flat bodies, swim in vertical position.
 - B. Rounded bodies, from fresh water, swim in vertical position.
 - C. Only from salt water, found in deep ocean waters, swim in horizontal position, the two eyes are in one side, flat asymmetrical bodies.
 - D. All of the above.
29. Sauce defined as a flavorful liquid often thickened and designed to complement dish. Listed below is sauce contribution to a dish **EXCEPT**:
- A. luster
 - B. color
 - C. fat
 - D. Strong flavor

30. Roux can be cooked to different stages. Which of the following is with the most thickening power.
- A. White roux
 - B. Blond roux
 - C. Brown roux
 - D. pearl roux
31. Which of the following is **NOT** in the category of slurry.
- A. whitewash
 - B. cornstarch
 - C. semolina
 - D. arrowroot
32. Ingredients to prepare Béchamel includes:
- A. milk, onion piquet, white roux, salt, white pepper, and nutmeg
 - B. milk, onion piquet, blond roux, salt, white pepper, and nutmeg
 - C. milk, onion piquet, blond roux, salt, white pepper, and nutmeg
 - D. milk, onion piquet, pearl roux, salt, white pepper, and nutmeg
33. Ingredients to prepare Espagnole sauce includes:
- A. caramelized mirepoix, brown roux, brown stock, sachet d'epices
 - B. caramelized mirepoix, tomato, brown roux, brown stock, sachet d'epices
 - C. caramelized mirepoix, tomato, white roux, brown stock, sachet d'epices
 - D. caramelized mirepoix, tomato, brown roux, beef stock, sachet d'epices
34. In mayonnaise preparation which ingredients act as emulsifiers
- A. Oil
 - B. Salt
 - C. Egg yolk
 - D. white pepper
35. Identify the reason of broken emulsified sauce **EXCEPT**:
- A. adding fat too quickly when creating emulsion.
 - B. temperature too low for a hot emulsified sauce (butter solidifies).
 - C. temperature too high (egg or milk protein coagulate).
 - D. stirring too fast.

36. Listed below is the Hollandaise small sauces **EXCEPT**:

- A. Béarnaise
- B. Gimrod
- C. Paloise
- D. Maltose

37. _____ and _____ are the most important changes in carbohydrates caused by heat.

- A. coagulation, shrinkage
- B. gelatinization, shrinkage
- C. caramelization, gelatinization
- D. caremelization, coagulation

38. _____ is a group of complex substances that give structure and firmness to plant

- A. Carbohydrate
- B. Fat
- C. Fiber
- D. Protein

39. The statement in the box refers to:

Occurs when protein are heated to about 154 celcius	The result is that they turn brown and develop richer flavors
The amino acid in the protein chains react with the carbohydrate molecules and undergo a complex chemical reaction	Take place only on the dry surface of the foods

- A. coagulation
- B. Maillard reaction
- C. swelling
- D. hydrogenization

40. _____ is a form of energy associated with the motion of atoms of molecules.

- A. Atom
- B. Heat
- C. Fire
- D. Steam

41. _____ is the temperature at which fats deteriorate rapidly and begin to smoke.
- A. Room temperature point
 - B. Smoke point
 - C. Burning point
 - D. High heat point
42. Heat is transferred in three ways **EXCEPT**:
- A. conduction
 - B. convection
 - C. convention
 - D. radiation
43. _____ occurs when heat is spread by the movement of air, steam, or liquid (including hot fat).
- A. conduction
 - B. convection
 - C. convention
 - D. radiation.
44. The time it takes to achieve doneness is affected by three factor **EXCEPT**:
- A. cooking style
 - B. cooking temperature
 - C. the speed of heat transfer
 - D. size, temperature and individual characteristic of the food.
45. Which of the following cooking methods is **NOT** moist heat method.
- A. Boil
 - B. Blanch
 - C. Simmer
 - D. Searing
46. Poach is _____.
- A. to cook in liquid, usually a small amount, that is hot but not actually bubbling
 - B. to cook an item partially and briefly, usually in water
 - C. to cook in a liquid that is bubbling gently
 - D. to cook in a liquid that is bubbling rapidly

47. _____ is to cook meat by surrounding them with hot, dry air, usually in an oven
- A. bake
 - B. roast
 - C. grill
 - D. broiling
48. _____ is to cook quickly in a small amount of fat.
- A. pan-fry
 - B. deep-fry
 - C. searing
 - D. sauté
49. French for “under vacuum”. The term is applied to cooking foods that have been vacuum-sealed in plastic bag
- A. torch
 - B. smoking
 - C. sous vide
 - D. basting
50. Which of the following dry heat cooking methods done on a solid cooking surface, with or without small amount of fat to prevent sticking
- A. griddling
 - B. grilling
 - C. pan-broiling
 - D. broiling

SECTION B : 50 marks

Instructions: This section consists of **TEN (10)** short answer questions. Answer **ALL** questions in the answer booklet provided.

Question 1

State the **SEVEN (7)** information documented in standardize recipe.

(7 marks)

Question 2

List down any **TWO (2)** conditions bacteria growth rapidly and briefly explain each of the factors.

(4 marks)

Question 3

Upon receiving fresh fish delivery from your supplier, you are require to check on the freshness of the delivery goods. Give **EIGHT (8)** freshness indicator of a fish that you must check.

(8 marks)

Question 4

Explain the **SIX (6)** procedure of preparing brown stock according to the proper sequences.

(6 marks)

Question 5

Why is it important not to stir the consommé when it is boiling?

(3 marks)

Question 6

Differentiate moist heat and dry heat methods.

(2 marks)

Question 7

Shell, Membrane, Yolk, White, Germinal disc, and Chalazae is the compositions of egg. State **THREE (3)** composition of Yolk.

(3 marks)

Question 8

Explain **FOUR (4)** step-by-step methods to prepare Hollandaise sauce.

(4 marks)

Question 9

Name and define all **FIVE (5)** Mother sauces and their thickening agent.

(10 marks)

Question 10

Explain braising methods and state **ONE (1)** difference with stewing

(3 marks)

-THE END-

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