

**FINAL**  
Examination Paper

(COVER PAGE)

Session : January 2018

Programme : Diploma In Culinary Arts (DCAN)

Course : DCA2102 : Continental Cuisine

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 :** 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

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Moderator : Mr Muharis Mohamed

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

DIPLOMA IN CULINARY ARTS PROGRAMME (DCAN)  
DCA2102: CONTINENTAL CUISINE  
FINAL EXAMINATION: JANUARY 2018 SESSION

**Section A: MULTIPLE CHOICE QUESTIONS (50 marks)**

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

1. Cassoulet is a braised dish containing a variety of meats and beans that was inspired by which of the following influences?
  - A. Roman invasion in 125 BC
  - B. Moorish invasion in 720 AD
  - C. Catherine de' Medici marrying the prince of France in 1533 AD
  - D. Germanic invasion near 500 AD
  
2. Which event in 1798 forced many French chefs to leave their aristocratic employers and find jobs in the newly created restaurant industry?
  - A. The battle at Waterloo
  - B. A bankrupt society
  - C. Fall of Napoleon
  - D. French revolution
  
3. Which famous French chef is given credit for the 1900 culinary movement represented by lighter, more naturally prepared dishes known as nouvelle cuisines?
  - A. Antoine Carême
  - B. Ferdinand Point
  - C. Guillaume Tirel
  - D. Auguste Escoffier
  
4. Which two countries separated from France by the Alps?
  - A. Luxembourg and Belgium
  - B. Germany and Belgium
  - C. Switzerland and Italy
  - D. Spain and Portugal

5. Normandy is bordering by the English Channel, Normandy provides a good source of which following proteins?
- A. Dried beans and legumes
  - B. Tofu and nori
  - C. Lamb and mutton
  - D. Fish and shellfish
6. Thanks to a large dairy industry, what type of fats are preferred in the Normandy region of France?
- A. Olive oil
  - B. Salt pork
  - C. Lard
  - D. Butter
7. What fruit is used to produce the famous brandy from Normandy known as calvados?
- A. Cherries
  - B. Apples
  - C. Grapes
  - D. Pears
8. What type of shellfish grows exceptionally well off the waters of Brittany in northwestern France?
- A. Crabs
  - B. Crayfish
  - C. Oysters
  - D. Lobsters
9. Which group of people influenced the French dish called choucroute, which contains sauerkraut, sausages, meats and boiled potatoes?
- A. Roman
  - B. Spanish
  - C. German
  - D. Moorish

10. What is the name of the Swiss Style French cheese from the lands surrounding the Jura Mountains?
  - A. Reblochon
  - B. Brie
  - C. Gruyère
  - D. Munster
  
11. From which French region do the two famous braised dishes, boeuf bourguignon and coq au vin, originate?
  - A. Normandy
  - B. Ile de France
  - C. Brittany
  - D. Burgundy
  
12. What type of protein is slow cooked in butter and garlic producing the famous French dish known as escargot?
  - A. Snails
  - B. Rabbit
  - C. Octopus
  - D. Pigeon
  
13. What type of fat do cooks and chefs in the Provence region, along the Mediterranean Sea, prefer?
  - A. Olive oil
  - B. Butter
  - C. Lard
  - D. Rendered chicken fat
  
14. In what way did Catherine de' Medici contribute to the cuisine of France?
  - A. Her thirst for good wines opened thousands of vineyards across the country.
  - B. She brought her Italian chefs with her when she married the prince of France.
  - C. She invented haute cuisine.
  - D. She promoted one pot cooking in the castle.

15. Although Marie-Antoine Carême was called the father of classical French cooking, what were his two earlier professions?
- A. Politician and lawyer
  - B. Brick layer and plumber
  - C. Tailor and shoe maker
  - D. Architect and pastry chef
16. How was the people living in the Iberian Peninsula introduced to wine, garlic, wheat and olives for the first time?
- A. The French people brought them over the mountains.
  - B. The Moors brought them from Africa.
  - C. They grow there naturally.
  - D. Roman invaders brought them there around 200 BC.
17. Which popular Spanish food originated from Galicia in northern Spain?
- A. Empanada
  - B. Salsa
  - C. Taco
  - D. Guacamole
18. Which type of nut, first introduced to Spain and Portugal by African Moors is most associated with the southern regions of the Iberian Peninsula?
- A. Walnuts
  - B. Cashews
  - C. Almonds
  - D. Peanuts
19. What other major event helped to shape the cuisines of Spain and Portugal?
- A. Potato famine in the 19th century
  - B. Fall of the Roman Empire
  - C. Global warming
  - D. Discovery of the New World by Christopher Columbus and other explorers

20. Which of the following New World food was introduced to Europe by Spanish explorers?
- A. Chocolate
  - B. Pineapple
  - C. Wheat
  - D. Almonds
21. Which spice gives the predominant flavor and color to the famous Spanish rice and meat dish known as 'paella'?
- A. Cloves
  - B. Allspice
  - C. Saffron
  - D. Vanilla
22. What type of livestock is found in the high, arid and dry plateaus of Spain?
- A. Sheep and goats
  - B. Turkeys
  - C. Deer
  - D. Pigs
23. Although they are a part of Europe and share European culture, why are the foods of Spain and Portugal so different?
- A. The same foods do not grow well there.
  - B. The Iberian Peninsula is separated from the rest of Europe by the Pyrenees Mountains, which creates a natural barrier to the rest of Europe.
  - C. Because of religious views and restrictions
  - D. The Moors only invaded Spain and Portugal.
24. Portugal's long coastline makes this protein a common table food.
- A. Lamb
  - B. Seafood
  - C. Beef
  - D. Pork

25. Which type of fat is preferred by most Spanish and Portuguese cooks when marinating or frying foods?
- A. Butter
  - B. Canola oil
  - C. Olive oil
  - D. Peanut oil
26. The cooking methods that are used now in Germany came from which ancient invading group?
- A. Vikings
  - B. Moors
  - C. French
  - D. Romans
27. Which of the following types of fruits is often associated with German cooking?
- A. Avocado
  - B. Mangoes
  - C. Grapefruit
  - D. Cherries
28. What is the cooking method that creates the famous German 'sauerbraten'?
- A. Roasting
  - B. Braising
  - C. Frying
  - D. Poaching
29. Which of the following poultry has always been an important part of the German diet?
- A. Geese
  - B. Turkeys
  - C. Chickens
  - D. Ducks

30. Which two spices listed here are common in German cuisine?
- A. Cumin and cilantro
  - B. Tarragon and chervil
  - C. Caraway and juniper berries
  - D. Anise and fennel
31. During the reign of the Etruscans, what early culinary techniques did they introduce to Italy?
- A. Cooking with wine and brandy
  - B. Cooking with onions, garlic, rosemary and bay leaves
  - C. Cooking the entire meal in a single pot
  - D. Cooking with tomatoes and chilies
32. What type of pasta is known for its bowtie shape?
- A. Farfalle
  - B. Orzo
  - C. Fusilli
  - D. Rotelle
33. The Roman Empire introduced Italians to foods from these far-reaching places.
- A. Greece and Asia Minor
  - B. Iceland and Greenland
  - C. South Africa and Mozambique
  - D. Canada and Nova Scotia
34. What was the biggest and lasting influence on Italian cuisine in the 15th and 16th centuries?
- A. Eruption of major volcanoes which occur every 100 years
  - B. Fall of the Roman Empire
  - C. Introduction of new foods from newly discovered America
  - D. Invasion by the Moors

35. What popular food is thought to have its origination in Naples?
- A. Pasta
  - B. Polenta
  - C. Pizza
  - D. Doughnuts
36. What is the most popular semi-hard cheese from England?
- A. Swiss
  - B. Cheddar
  - C. Gouda
  - D. Edam
37. Which was the first major influence over the cuisine of the British Isles starting around 55 BC?
- A. Potato famine
  - B. Viking conquest
  - C. Major volcanic eruptions
  - D. Roman conquest
38. Which invading culture to the British Isles was responsible for introducing smoking and salt curing as a way of preserving seafood and particularly fish?
- A. Roman invasion
  - B. Nordic invasion (Vikings)
  - C. German invasion
  - D. French invasion
39. Why are the most Peruvian meat dishes braised, ground or shredded?
- A. It is the only way to use the whole carcass
  - B. That way they can cook the whole animal all at once
  - C. The quality cuts of meats are always exported to other countries
  - D. Animals tend to be leaner and less tender

40. Which of the following describes the Peruvian dish call 'ceviche'?
- A. Smoked seafood
  - B. Raw seafood marinated in citrus juice
  - C. National dish of rice and beans
  - D. Ground seafood sausages
41. What name is given to the flat bread of Mexico that can be made either with corn or flour?
- A. Tortilla
  - B. Mole
  - C. Tamales
  - D. Sofrito
42. Which of the following foods was introduced into Mexico by Spanish explorers?
- A. Rice
  - B. Squash
  - C. Tomatoes
  - D. Corn
43. Wild bird was discovered in Mexico by Spanish explorers and brought back to Europe where it gained some popularity as table food is \_\_\_\_\_.
- A. Duck
  - B. Turkey
  - C. Quail
  - D. Pheasant
44. Which advancement and influence on the cuisine of Europe came from the conquered Mayan and Incan tribes of the Americas?
- A. An ancient form of pasteurization by boiling in clay pots
  - B. Cultivation of native vegetable and plant species such as tomatoes, potatoes, and chilies.
  - C. Use of chemical leaveners for breads such as harts horn
  - D. Various cooking techniques such as pit cooking and grilling

45. Which other European country conquered Mexico in 1860, introducing pasta dishes to the native Mexicans?
- A. Greece
  - B. France
  - C. Germany
  - D. Italy
46. Which physical feature of Mexico created natural barriers to the various tribes of people living there, thus creating variations of cuisine although most food ingredients were shared?
- A. Wide rivers
  - B. High Mountain ranges
  - C. Thick rain forests
  - D. Ocean coastline
47. As with other ancient cultures, people living in Mexico learned this cooking method as a way of feeding many people with a little amount of meat.
- A. Cooking on flat rocks
  - B. Poaching
  - C. Baking
  - D. Braising
48. What led to the adoption of the frying technique by early Mexicans?
- A. Invention of the thermometer
  - B. Invention of the frying pan
  - C. Modern knife making techniques allowing foods to be cut into smaller pieces
  - D. Introduction of lard and butter by Europeans
49. Which European nation introduced pork and beef to Mexico?
- A. Germany
  - B. Spain
  - C. France
  - D. Italy

50. Which two vegetables formed the foundation of Mexican cuisine for thousands of years?
- A. Corn and beans (legumes)
  - B. Garlic and onions
  - C. Sweet potatoes and yams
  - D. Potatoes and peas

**Section B: Short answer (50 marks)**

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

**Question 1**

Define the following terms:

- (i) Depouillage
- (ii) Deglaze
- (iii) A la Minute
- (iv) Entremetier
- (v) Demi-glace

(5 marks)

**Question 2**

Explain at least **FIVE (5)** safety measures that should be taken into consideration when handling raw protein product?

(5 marks)

**Question 3**

Marie-Antoine Carême contributed and created **FIVE (5)** foundations of sauces. List down the sauces and explain each one.

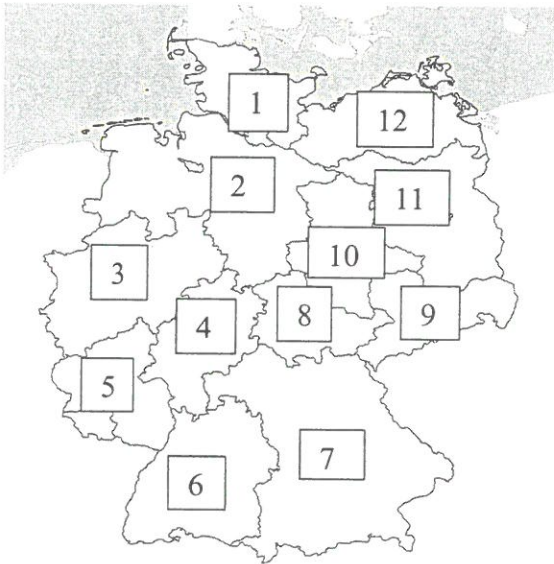
(5 marks)

**Question 4**

- (a) Discuss why 'saffron' is a very expensive spice. (2 marks)
- (b) Discuss what is 'Paella'? (3 marks)

**Question 5**

Complete at least **FIVE (5)** of the states or region in Germany.



(5 marks)

**Question 6**

- (a) Explain how the Great Britain climate and geographic location have affected British's cuisine. (3 marks)
- (b) Identify **TWO (2)** of the well-known English dishes. (2 marks)

**Question 7**

What is Catherine de 'Medici's contribution to France and Italy history? Discuss and give at least **FIVE (5)** points.

**(1 point=1 mark, total=5 marks)**

**Question 8**

Illustrate with a diagram the mountain ranges that can be found in Italy and explain how it affect the food between east and west?

**(Diagram with mountain range=3 marks)**

**Explanation x 2 points = 2 marks**

**(Total=5 marks)**

**Question 9**

List **FIVE (5)** commonly used ingredients in South America' cuisine.

**(5 marks)**

**Question 10**

Identify **FIVE (5)** Mexican dishes that are famous and well known.

**(5 marks)**

**-THE END-**

*DCA2102 (F)/AUG2018*