

FINAL
Examination Paper

(COVER PAGE)

Session : January 2018

Programme : Diploma In Culinary Arts (DCAN)

Course : DCA2112 : Integrated Cuisine and Advanced Skills

Date of Examination : March 7, 2018 (Wednesday)

Time : 11:00 am – 1:00 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

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Moderator : En Muhamad Shah Kamal bin Ideris

DIPLOMA IN CULINARY ART PROGRAMME (DCAN)
DCA2112: INTERGRATED CUISINE AND ADVANCE 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. Any substance in food that can cause illness or injury is called a hazard.
 - I. Biological hazards
 - II. Chemical hazards
 - III. Physical hazards
 - IV. Viruses hazards
 - V. Allergens
 - A. I, II, III, IV
 - B. II, III, IV, V
 - C. I, II, III, V
 - D. All of the above

2. Identify the boiling point of water using the Fahrenheit scale.
 - A. 100 degrees F
 - B. 162 degrees F
 - C. 212 degrees F
 - D. 245 degrees F

3. The cooling process of food from 90oC to 4oC should be in duration of
 - A. 3 hours
 - B. 5 hours
 - C. 6 hours
 - D. 4 hours

4. Which task is necessary to wear gloves?
 - A. Handling raw food that will be cooked
 - B. Handling raw food that will not be cooked
 - C. Handling all types of cooked food
 - D. All of the time except not when handling raw vegetables for salad

5. Bacteria that can grow only if there is no air present is _____.
- A. aerobic
 - B. anaerobic
 - C. uroaerobic
 - D. none of all above
6. Identify the term used to describe harmful bacteria spreading from raw food to other food
- A. cross-contamination
 - B. parallel-contamination
 - C. uni-contamination
 - D. pseudo-contamination
7. How should you safely thaw frozen meat?
- A. In the refrigerator
 - B. On a clean plate on a kitchen counter
 - C. In a sink of warm water
 - D. In a sealed plastic bag in the sink
8. The acronym HACCP stands for:
- A. Hazard Analysis Control Contamination Point
 - B. Hazard Actual Critical Control Point
 - C. Hazard Analysis Critical Control Point
 - D. None of the above
9. What is an essential tool that helps ensure that food products meet safety standards during receiving?
- A. Probe thermometer
 - B. Receiving scales
 - C. Work tables
 - D. Chafing dishes
10. HACCP Temperature Danger Zone is best range between _____.
- A. 41°F and 140°F (5°C and 60°C)
 - B. 41°F and 135°F (5°C and 57°C)
 - C. 38°F and 135°F (4°C and 57°C)
 - D. 44°F and 135°F (6°C and 57°C)

11. Yield in recipe is best describe as _____.
- A. quantity of food that need to prepare in a recipe
 - B. gram mage used to measure the ingredients
 - C. a specific quantity of ingredients in recipe
 - D. a specific quantity of food produced by a recipe
12. _____ indicate ingredients to be purchased and stored
- A. List of ingredients
 - B. Purchase list
 - C. Recipe
 - D. Menu
13. Tasting Menu also known by its French name, _____. Offered in addition to the regular menu.
- A. Prix fixe
 - B. Degustation
 - C. Table d'hote
 - D. A la carte
14. To maintain a 29% food cost, what must the menu price be of an item costing RM 1.80 to produce?
- A. RM 2.90
 - B. RM 3.45
 - C. RM 4.35
 - D. RM 5.22
15. What is calculated by dividing the recipe cost by the total number of portions that the recipe yields?
- A. Food cost
 - B. Cost per unit
 - C. Ingredients total cost
 - D. Portion cost
16. A _____ gives information on the serving size, calories, and nutrients in the food.
- A. Standardized Recipe
 - B. Nutrition facts label
 - C. Dietary Guidelines
 - D. None of the above

17. To convert a recipe from its original number of portions to a different number of portions, you must first calculate the _____.
- A. new quantity
 - B. old total yield
 - C. new total yield
 - D. conversion factor
18. All of the following is **TRUE** regarding standardize recipe **EXCEPT**:
- A. They have limitation
 - B. Their function is to control quality and quantity
 - C. They are the same as instructional recipes
 - D. They contain very precise and detailed information about ingredients, direction, plating, and cleaning up
19. A menu determines:
- A. the type of customers the establishment will attract
 - B. the layout and type of equipment the restaurant will need
 - C. the number of foodservice workers that are needed and the skills they must have
 - D. all of the above
20. _____ menu is one in which individual items are listed separately, each with its own price.
- A. Prix fixe
 - B. A la carte
 - C. Table d'hote
 - D. Degustation
21. Bacon is always referring to pork production and in compliance to "halal" ruling, it is best replaced with _____.
- A. beef topside
 - B. lamb rack
 - C. beef chuck
 - D. beef brisket

22. Braising is the suitable cooking methods for _____.
- A. beef striploin
 - B. beef rib eye
 - C. beef eye round of knuckle
 - D. beef shank
23. Which of the following cooking methods is suitable for beef fillet?
- A. Grilling
 - B. Roasting
 - C. Broiling
 - D. All of the above
24. Beef Knuckle is a part of joining muscle of the beef namely
- A. Chuck tender
 - B. D rump
 - C. Silverside
 - D. Topside
25. Collagen will be breaks down into _____ when heat and moisture are applied.
- A. mineral
 - B. gelatin
 - C. gelée
 - D. connective tissue
26. Egg shell is made by _____.
- A. calcium chloride
 - B. calcium carronade
 - C. calcium deposits
 - D. calcium carbonate
27. *Smooth surface, not browned, rolled or 3-fold, moist center* referred to which style of omelets?
- A. American style
 - B. Frittata
 - C. Japanese style
 - D. French style

28. What is the procedure to produce a clear meat (raft) for beef consommé?
- I. mix together lean ground beef
 - II. add finely chopped mirepoix,
 - III. tomato concasse and aromatic
 - IV. incorporate egg white
- A. I, IV, II, III
 - B. II, III, I, IV
 - C. I, II, III, IV
 - D. IV, II, III, I
29. The result of egg simmered for 1-3 minutes are called.
- A. coddled
 - B. soft boiled
 - C. medium boiled
 - D. hard boiled
30. The yolk will start to coagulate at between temperature of _____.
- A. 55oC to 65oC
 - B. 60oC to 70oC
 - C. 65oC to 75oC
 - D. 70oC to 80oC
31. What is “Chalazae”?
- A. cord which anchors yolk
 - B. air cell
 - C. germinal spot
 - D. egg white
32. Which of the following is considered a natural clarification agent?
- A. Minced meat.
 - B. Minced vegetable.
 - C. Gelatin.
 - D. Egg white.
33. The word *magret* is a term that refers to _____.
- A. breast of chicken that has been force fed
 - B. breast of duck that has been force fed
 - C. poultry raising method that was first developed by Margret
 - D. poultry that is solely free-ranged

34. The word *garniture* is derived from French word meaning _____.
- A. to create
 - B. to accompany
 - C. to adorn
 - D. to complete
35. All function of sauces are true **EXCEPT**;
- A. Moister
 - B. Flavor
 - C. Sweetness
 - D. Appetite appear
36. Functions of fats and oils in food preparation includes the following **EXCEPT**;
- A. improving palatability
 - B. improving texture
 - C. aid as cooking medium
 - D. lowering calories
37. How much protein intake do we need as an adult daily?
- A. 70 to 80 grams protein a day
 - B. 60 to 70 grams protein a day
 - C. 50 to 60 grams protein a day
 - D. 40 to 50 grams protein a day
38. *Mise-en-place* is French term meaning as:
- A. preparation of equipment
 - B. everything getting ready
 - C. everything put in place
 - D. a place in French country
39. Cutting food products into uniform shapes and sizes is important for two reasons:
- I. It ensures even cooking
 - II. It enhances the appearance of the product.
 - III. It can minimize the wastage
- A. I, III
 - B. I, II
 - C. II, III
 - D. None of the above

40. What is Lacto-ovo-vegetarians diets?
- A. eat only egg and dairy products
 - B. eat dairy and egg as well plant products
 - C. eat dairy and egg as well white fish
 - D. all of the above
41. Which of the list below **BEST** describe Pesco-vegetarians _____.
- A. eat fish and plant products but not meat or poultry
 - B. eat fish and plant products but not meat or poultry or egg and dairy products
 - C. eat dairy and egg as well plant products or fish
 - D. none of the above
42. Carbohydrates is a compound that consist of _____
- A. carbon, hydrogen and oxygen atoms
 - B. carbon, h₂O and minerals
 - C. carbon, oxygen atoms and minerals
 - D. carbon, minerals and hydrogen
43. Which of the following has the highest amount of fat?
- A. Full cream milk
 - B. Butter
 - C. Shortening
 - D. Cream cheese
44. Fats may be classified as below,
- I. Saturated
 - II. Monounsaturated
 - III. Polyunsaturated
 - IV. Unsaturated
- A. I, II, IV
 - B. I, III, IV
 - C. I, II, III
 - D. All above

45. *Printaniere* is best describe as _____ in classical garnishes
- A. cauliflower
 - B. garden vegetables
 - C. spinach
 - D. spring vegetables
46. "A flavorful liquid, usually thickened, which is used to season, flavor and enhance the other food". This is best can be referred to _____.
- A. stock
 - B. liaison
 - C. sauce
 - D. sauté
47. Vichyssoise is a cold soup originates from France which contain of _____.
- A. Potato and Turnip
 - B. Potato and Carrot
 - C. Potato and Celery
 - D. Potato and Leek
48. Defined as the amount of heat needed to raise the temperature of 1 kilogram water by 1°C.
- A. Cholesterol
 - B. Calorie
 - C. Carbohydrates
 - D. Fiber
49. _____: chemical compounds that are present in foods. Supply energy for body functions.
- A. Carbohydrates
 - B. Acid amino
 - C. Nutrients
 - D. Calories
50. What is the different between red mirepoix and white mirepoix?
- A. the ingredients
 - B. the types of cooking methods
 - C. the shape of the ingredients
 - D. the ratio

Section B (50 marks)

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

Question 1

List **FOUR (4)** types of food to which people are allergic to.

(4 marks)

Question 2

Braising is consist of a combination of dry heat method and moist heat method. Explain the **EIGHT (8)** proper sequence of procedure for braising meat

(8 marks)

Question 3

(a) Name **THREE (3)** examples of Ingredients for Vegetarian Diets.

(3 marks)

(b) Identify the Ceviche

(2 marks)

Question 4

State **FIVE (5)** Best practice sequence of receiving goods from supplier

(5 marks)

Question 5

Define all terms below:

(4 marks)

1. **Stews:** _____

2. **Fricassee:** _____

3. **Blanquette:** _____

4. **Ragout:** _____

Question 6

Name **SIX (6)** factor of bacteria growth.

(6 marks)

Question 7

Briefly identify the terms below

Arborio - _____

Basmati - _____

Jasmine rice - _____

Wild rice - _____

(4 marks)

Question 8

List **FIVE (5)** of Classical Menu in early Twentieth Century

(5 marks)

Question 9

Define Maillard reaction

(2 marks)

Question 10

Name **SEVEN (7)** ingredients to prepare Maitaise sauce.

(7 marks)

-THE END-

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