



FINAL
Examination Paper
(COVER PAGE)

Session : January 2015

Programme : Diploma In Culinary Arts (DCA)

Course : DCA2100 : Garde Manger

Date of Examination : March 12, 2015 (Thursday)

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 (50 Marks). 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) : Chef Yuzrem Ezri Mohd Yunus, Ms Norhana Hayati

Moderator : Dr Noor Azimin Zainol

INTI INTERNATIONAL COLLEGE SUBANG
DIPLOMA IN CULINARY ARTS PROGRAMME (DCA)
DCA2100: GARDE MANGER
FINAL EXAMINATION: JANUARY 2015 SESSION

Section A (50 marks)

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

1. When preparing salads, it is important to _____.
 - A. wash and drain the greens thoroughly
 - B. arrange them on plates that are not too cold
 - C. add dressings as soon as possible to prevent wilting
 - D. be sure that the greens are not exposed to air circulation
 - E. none of the above

2. Which of the following kind of salads is most often served as a main course for lunch?
 - A. vegetable salad.
 - B. combination salad.
 - C. green salad.
 - D. gelatin salad.
 - E. All of the above

3. Which of the following salads is made with green beans, potatoes, lettuce, tuna, and olives?
 - A. Chef's Salad.
 - B. Waldorf Salad
 - C. Salade Niçoise
 - D. Garden Salad
 - E. Side salad

4. After overhearing the following statements from Chef Vert's students during their study group, which one do you think received the best grade on the test on salad preparation?
- A. Celeste: "I like to arrange my salad so that it covers the rim of the plate."
 - B. Germaine: "The perfect salad contains as many colors as you can fit on the plate."
 - C. Mathilda: "I cut my salad ingredients in large enough pieces so that my customers will be able to identify them."
 - D. Roberto: "I think it is essential to make sure that the ingredients of a salad lie as flat as possible on the plate so that customers have an easy time picking them up with their forks."
 - E. None of the above
5. Which of the following statements about grain and pasta salads is **FALSE**?
- A. Grains for salads should be undercooked slightly, because they will absorb more moisture from the dressing.
 - B. Cooked grains may be marinated before being included in salads.
 - C. Pastas and vegetables to be used in the same salad should be cooked separately.
 - D. Pasta salads should be made with a tart, flavorful dressing to make up for the bland taste of the cooked pasta
 - E. All of the above
6. A chef's salad is an example of a _____ salad.
- A. gelatin
 - B. bound
 - C. vegetable
 - D. combination
 - E. none of the above
7. Which of the following is the best order for arranging items along a salad bar?
- A. plates → crackers and breads → mixed greens → dressings → condiments
 - B. condiments → crackers and breads → dressings → plates → mixed greens
 - C. plates → mixed greens → condiments → dressings → crackers and breads
 - D. mixed greens → dressings → plates → condiments → crackers and breads
 - E. all of the above

8. Salad dressings are _____.
- A. sometimes considered cold sauces
 - B. serve the same functions as sauces
 - C. liquids or semi liquids used to flavor salads
 - D. can be temporary or permanent emulsion
 - E. all of the above
9. Which of the following is **NOT** one of the basic types of salad dressings commonly used today?
- A. cooked
 - B. appetizer
 - C. oil and vinegar
 - D. mayonnaise-based
 - E. all of the above
10. Which of the following is least likely to be served butler-style?
- A. Amuse bouche.
 - B. Canapés.
 - C. Raw vegetables with dips.
 - D. Bruschetta
 - E. All of the above
11. Bruschetta" might be defined as _____.
- A. seafood cocktail
 - B. mixture of chopped tomato, seasonings, and olive oil
 - C. Italian-style garlic toast
 - D. hors d'oeuvres intended to be served with drinks
 - E. none of the above

12. Which of the following statements about serving pâtés and terrines is **TRUE**?
- A. Pâtés and terrines should always be served ice-cold.
 - B. Sour pickles are a suitable accompaniment or plate garnish for pork terrines.
 - C. To make neat slices of pâté, use short, quick knife strokes.
 - D. Terrines should be brought to room temperature before slicing.
 - E. None of the above
13. Which of the following is **NOT** one of the three basic types of forcemeats?
- A. Straight forcemeat
 - B. Gratin forcemeat
 - C. Panada forcemeat
 - D. Mousseline forcemeat
 - E. None of the above
14. A panada in a forcemeat acts as _____.
- A. a binding agent
 - B. a flavoring ingredient
 - C. a source of fat
 - D. coloring agent
 - E. none of the above
15. The most important meat used in the production of pâtés is _____.
- A. veal
 - B. beef
 - C. liver
 - D. pork
 - E. all of the above

16. Pastry for pâtés is closest to which of the following basic dough's?
- A. Pie dough
 - B. Puff pastry
 - C. Pâte à choux
 - D. Short dough
 - E. All of the above
17. Strips of meat such as ham are often layered with forcemeat in a pâté, so that they form a decorative pattern on the cut slices. These strips of meat are referred to as _____.
- A. panada
 - B. garnish
 - C. rillettes
 - D. fillers
 - E. all of the above
18. The following terrines all depend on aspic or gelatin for their body. Which one requires that the aspic be clarified?
- A. Jambonpersillé
 - B. Tricolor vegetable terrine
 - C. Terrine of vegetables and chicken in aspic
 - D. Mousse of foiegras
 - E. None of the above
19. Foie gras consists mostly of _____.
- A. protein
 - B. blood
 - C. connective tissue
 - D. fat
 - E. all of the above

20. Because the uncooked forcemeat for liver terrines is fairly liquid, what ingredient is added as a binding agent?
- A. gelatin
 - B. pork fatback
 - C. flour
 - D. heavy cream
 - E. all of the above
21. Rillettes can be defined as _____.
- A. a spiced, cooked meat or seafood that has been mashed or shredded and mixed with fat.
 - B. a type of foiegras pâté soft enough to be used as a spread.
 - C. a solid ingredient added to forcemeat as decoration.
 - D. A savory mousse bound with aspic or gelatin.
 - E. All of the above
22. Which of the following is **TRUE** about mousseline forcemeats?
- A. Ingredients should be kept very cold at all times.
 - B. The ground meat should be brought to cool room temperature before adding the cream, so that the cream can be absorbed properly.
 - C. Egg whites should be incorporated over a hot-water bath.
 - D. Bitter after cooked
 - E. None of the above. All the statements are false.
23. The basic ingredients of a sole mousseline forcemeat are
- A. sole fillets, butter, egg whites.
 - B. sole fillets, heavy cream, egg whites.
 - C. sole fillets, heavy cream, whole eggs.
 - D. sole fillets, egg yolks, whipped egg whites.
 - E. All of the above

24. The proper cooking method for a chicken galantine is
- A. poaching
 - B. roasting
 - C. panfrying
 - D. both a and b
 - E. none of the above
25. Which type of caviar has the largest eggs?
- A. sevruga
 - B. osetra
 - C. beluga
 - D. malassol
 - E. lumpfish
26. Another name for romaine lettuce is _____.
- A. cos lettuce
 - B. bibb lettuce
 - C. escarole
 - D. endive
 - E. none of the above
27. Another name for chicory is _____.
- A. limestone lettuce
 - B. radicchio
 - C. loose leaf lettuce
 - D. curly endive
 - E. none of the above

28. Which of the following salads is made with apples, celery, and walnuts?

- A. Panzanella
- B. Salade Niçoise
- C. Jellied Fruit Salad
- D. Waldorf Salad
- E. none of the above

29. A well-prepared appetizer salad should _____.

- A. stimulate the appetite
- B. not be so large as to be filling
- C. put the customer in a good frame of mind for the rest of the meal
- D. not be too creamy
- E. all of the above

30. The purpose of a separate course salad is to _____.

- A. cleanse the palate
- B. stimulate the appetite
- C. substitute for a main course
- D. provide a satisfying end to a meal
- E. none of the above

31. Arugula is also known as _____.

- A. Rocket
- B. Endive
- C. Radicchio
- D. Red coral
- E. All of the above

32. Which of the following is **NOT** one of the four basic parts of a salad?
- A. base
 - B. border
 - C. garnish
 - D. dressing
 - E. body
33. _____ vinegar is usually preferred for the best-quality oil-and-vinegar dressings.
- A. Wine
 - B. Cider
 - C. White
 - D. Distilled
 - E. none of the above
34. A uniform mixture of two unmixable liquids is known as _____.
- A. aspic
 - B. emulsion
 - C. cooked dressing
 - D. sauce
 - E. none of the above
35. 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
 - E. all of the above

36. 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
 - E. none of the above
37. Which of the following is **NOT** a normal component of a canapé?
- A. base
 - B. filling
 - C. spread
 - D. garnish
 - E. none of the above
38. 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
 - E. none of the above
39. Which of the following is **NOT TRUE** of hors d'oeuvre cocktails?
- A. They are usually served piping hot.
 - B. They can be made of seafood or fruit.
 - C. They are usually served at the beginning of a meal.
 - D. They are usually accompanied by a tart or tangy sauce.
 - E. All of the above

40. 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
 - E. all of the above
41. A crudité is a _____.
- A. dip
 - B. raw vegetable
 - C. type of cocktail
 - D. pickled vegetable
 - E. all of the above
42. In which of the following cities are you most likely to find the most authentic antipasti?
- A. Paris
 - B. Rome
 - C. Tokyo
 - D. Madrid
 - E. Rio
43. Which of the following statements about butler-style service of hors d'oeuvres is **FALSE**?
- A. Hot and cold items should not be served on the same tray.
 - B. For attractive presentation, each tray should hold a variety of different hors d'oeuvres.
 - C. Items presented on trays should be small enough to be eaten in one or two bites.
 - D. Cocktail napkins should be offered along with the hors d'oeuvres.
 - E. All of the above

44. When caviar is labeled "malassol," it _____.
- A. has the largest eggs
 - B. is made with relatively little salt
 - C. come from fish from the Baltic sea
 - D. comes from North American fish
 - E. all of the above
45. If caviar is packaged without the name of a fish it comes from, that means it comes from _____.
- A. sturgeon
 - B. salmon
 - C. whitefish
 - D. trout
 - E. all of the above
46. Aspic powder is _____.
- A. unflavored gelatin combined with a stock base.
 - B. another name for unflavored gelatin.
 - C. a mixture of finely ground spices used to season aspics.
 - D. a thickening agent for making chaud-froid.
 - E. All of the above
47. Chaud-froid sauce is made from _____.
- A. aspic jelly and a liaison.
 - B. aspic jelly and mayonnaise.
 - C. aspic jelly and béchamel sauce.
 - D. Aspic jelly and veloute
 - E. all of the above.

48. The preferred fat to use when making straight forcemeats is _____.
- A. beef suet
 - B. pork fatback
 - C. heavy cream
 - D. shortening
 - E. all of the above
49. A country-style terrine is made from which of the following kinds of forcemeats?
- A. Gratin forcemeat
 - B. Straight forcemeat
 - C. Mousseline forcemeat
 - D. Panada forcemeat
 - E. None of the above
50. Which of the following is **NOT** one of the steps in the procedure for preparing chicken livers for use in forcemeats.
- A. Soak the livers in milk.
 - B. Brown the livers lightly in a hot sauté pan.
 - C. Blend the livers to a liquid.
 - D. Strain the livers through a sieve.
 - E. All of the above

SECTION B : Answer ALL short essay questions. (50 marks)

Question 1

Define the following ingredients / terms:

- (i) Beluga caviar
- (ii) Pate en croute
- (iii) BLT
- (iv) Gravlax
- (v) Open-faced

(5 marks)

Question 2

Explain in detail **FIVE(5)** procedures for cleaning salad greens.

(5 marks)

Question 3

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

(5 marks)

Question 4

The successful pairing of a sauce to any food demonstrates an understanding of the food and an ability to judge and evaluate dish flavours, texture and colours. As a Garde manger chef in Catalonia Resort, you are required to prepare a salad dressing for a guest who ordered "mixed garden green salad".

Note: the guest is allergic to the consumption of vinegar.

- (a) Suggest **ONE (1)** type of dressing for your guest and explain the preparation method for the dressing that you have suggested.
(4 marks)
- (b) Define the term 'Lecithin' and describe its function in the process of making mayonnaise.
(2 marks)

Question 5

The Garde manger may be called upon to prepare sandwiches for reception and teas, for lunch and bistro menus, for special appetizers and for picnics. In order to produce high-quality sandwiches it is important to understand the elements of the sandwich.

- (a) Describe **THREE (3)** elements of a sandwich. Provide an example for each element.
(3 marks)
- (b) In your opinion, what is the function of compound butter and spreadable cheese in relation to sandwich making? Provide **ONE (1)** type of cheese that is suitable for this function.
(2 marks)

Question 6

Canapé may be defined as a bite-sized open face sandwich, often cut in a decorative shape, garnished with savoury spread or topping. They are perhaps the most traditional and most modern of hors d' oeuvres. Imagine you are the Chef De Partie in the cold kitchen for a outdoor cocktail function for 300 pax. You have decided to serve canapés for this function by preparing assorted bite-sized open faced sandwich.

- (i) Illustrate **FOUR (4)** basic shapes of canapés that you are going to prepare.
- (ii) List any **TWO (2)** guidelines for assembling canapés.
(6 marks)

Question 7

Sandwich is the most convenient and favourite lunchtime food. It is quickly made, served and adaptable to so many variations that satisfies nearly every taste and nutrition requirement. A good sandwich always contains four elements that are combined to create a mixture of taste and texture. The sandwich elements consist of bread, spread, filling and garnish.

Differentiate between the sandwiches listed below. Give examples for each type of sandwich.

- (i) Cold sandwich
- (ii) Hot sandwich
- (iii) Open Sandwich

(6 marks)

Question 8

Aspic is a clear jelly made from clarified stock (or occasionally from fruit and vegetable juices) thickened with gelatin used to coat foods, or cubed and used as garnish. In the preparation of aspic bound terrine, the function of aspic is to hold the terrines together

Suggest **TWO (2)** alternatives to aspic in the preparation of aspic bound terrine.

(2 marks)

Question 9

One of the basic components of charcuterie and garde manger items is the preparation known as forcemeat. Forcemeat is a lean and fat emulsion that is established when the ingredients are processed together by grinding, sieving or pureeing, depending on the method and intended use.

Differentiate classical ballotine and galantine in terms of characteristics and features for both products.

(4 marks)

Question 10

As a garde manger chef, you were assigned to prepare a cold buffet platter for 200 pax. You have decided to add terrine and pate en croute to your cold buffet platter. You would like to prepare these items in advance because it consumes a lot of time for preparation compared to other products. After completing all the process in preparation, you have decided to straight away cut and portion the terrines and you found out that the surface of the terrines are not smooth and the texture are very soft to handle.

- (i) Analyze **THREE (3)** factors that contribute to the inconsistencies of terrines.
- (ii) Suggest **THREE (3)** corrective actions that can be implemented to avoid it from happening again in the future.

(6 marks)

