



FINAL
Examination Paper

(COVER PAGE)

Session : January 2015

Programme : Diploma In Culinary Arts (DCA)

Course : DCA 2108 : Light Food and Snacks

Date of Examination : March 13, 2015 (Friday)

Time : 5.00 pm – 7:00 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

Examiner (s) : Chef Syamsul Idham Musa, Ms. Norhana Hayati

Moderator : Mr. Mohamad Uda bin Taha

INTI INTERNATIONAL COLLEGE SUBANG

DIPLOMA IN CULINARY ARTS PROGRAMME (DCA)
DCA 2108: LIGHT FOOD AND SNACKS
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. The croque-monsieur is a _____.
 - A. an egg sandwich
 - B. ham sandwich
 - C. grilled egg sandwich
 - D. grilled ham and cheese sandwich
 - E. cheese sandwich

2. White sauce that usually prepared in croque-monsieur recipe is _____.
 - A. velouté
 - B. bechamel
 - C. cream sauce
 - D. hollandaise
 - E. none of the above

3. Sandwich can be defining as one, two or more layers of _____ with one or more fillings inbetween them.
 - A. crust
 - B. bread
 - C. protein
 - D. vegetable
 - E. spread

4. The samosa originated in the _____, where it is known as sambosa, before it was introduced to Indian subcontinent during the Muslim Delhi Sultanate.
 - A. Southwest Asia
 - B. Southeast Asia
 - C. Central Asia
 - D. Horn of Africa
 - E. Middle East

5. _____ is a savoury, open-faced pastry crust with a filing of savoury custard with cheese, meat, seafood and/or vegetables.
- A. Calzone
 - B. Pane a langlaise
 - C. Quiche
 - D. Turnover
 - E. Tempura
6. Which of the following is **NOT** an element of canapés?
- A. Base
 - B. Topping
 - C. Spread
 - D. Garnish
 - E. None of the above
7. Indian samosas are usually vegetarian and often accompanied by _____.
- A. spicy sauce
 - B. mint sauce
 - C. fish sauce
 - D. tartar sauce
 - E. vinaigrette
8. Croque-monsieur with fried or poached egg also knows as _____.
- A. bruschetta
 - B. open-face sandwich
 - C. croque-madame
 - D. croque provençal
 - E. club sandwich
9. _____ is Italian filled oven bread, originating in Naples and shaped as a folded pizza.
- A. Empanadas
 - B. Samosas
 - C. Curry puffs
 - D. Calzones
 - E. Quiche

10. _____ consist of one single slice of bread with one or more food item on top of it.
- A. Open-faced sandwich
 - B. Finger sandwich
 - C. Club sandwich
 - D. Double-decker sandwich
 - E. grilled sandwich
11. Historically, club sandwiches featured _____, but with time _____ has become increasingly common.
- A. chicken, egg
 - B. chicken, turkey
 - C. turkey, egg
 - D. turkey, chicken
 - E. chicken, bacon
12. Which of the followings falls under finger food category?
- A. Crudités
 - B. Canapés
 - C. Hors d'oeuvre
 - D. Amuse-bouches
 - E. All of the above
13. Scotch woodcock is a savoury consisting of creamy, soft scrambled eggs and _____ served over toast.
- A. bacon
 - B. potato
 - C. anchovy
 - D. cheese
 - E. tomato
14. Fish and chip is a hot dish of _____ origin, consisting of battered fish commonly Atlantic cod or haddock and deep-fried chips.
- A. Indian
 - B. Malay
 - C. English
 - D. Spanish
 - E. France
15. Although quiche is known as a classic French dish, originated in _____.
- A. Germany
 - B. Spain
 - C. Mexico
 - D. England
 - E. Indonesia

16. Quiche lorraine is a popular variant that was originally an open pie with a filling of custard with _____ or lardons.
- A. chicken
 - B. salami
 - C. bacon
 - D. pastrami
 - E. cheddar
17. Authentic Neapolitan pizza is typically made with _____.
- A. roma tomatoes
 - B. san marzano tomatoes
 - C. heirloom tomatoes
 - D. cherry tomatoes
 - E. green tomatoes
18. Which vegetable is **NOT** suitable for crudités?
- A. Alfalfa
 - B. Carrot
 - C. Celery
 - D. Cucumber
 - E. Capsicum
19. BLT refers to _____.
- A. bread, lettuce, tomato
 - B. bun, lettuce, tomato
 - C. bacon, bread, tomato
 - D. bacon, lettuce, tomato
 - E. all of the above
20. The original pizza used only _____ cheese, produced in the surroundings of Naples.
- A. cheddar
 - B. gruyéré
 - C. parmesan
 - D. riccota
 - E. mozzarella
21. Snacks are usually being eaten during _____ to stay away from hunger.
- A. anytime
 - B. tea-time
 - C. breakfast
 - D. supper
 - E. dinner

22. Club sandwiches are commonly served with a side portion, often accompanied by _____.
- A. coleslaw
 - B. potato salad
 - C. french fries
 - D. potato chips
 - E. all of the above
23. _____ is a dish served hot made with a savory sauce of melted cheese and various other ingredients.
- A. Croque-madame
 - B. Welsh rarebit
 - C. Scotch woodcock
 - D. Quiche
 - E. None of the above
24. Welsh rarebit is typically made with _____ cheese.
- A. cheddar
 - B. mozzarella
 - C. parmesan
 - D. gruyere
 - E. feta
25. _____ is a Japanese dish of seafood or vegetables that have been battered and deep-fried.
- A. Banana fritters
 - B. Tempura
 - C. Tonkatsu
 - D. Tentsuyu
 - E. Tensoba
26. _____ is oven-baked flat bread generally topped with tomato sauce and cheese.
- A. Turnover
 - B. Samosa
 - C. Sandwich
 - D. Yakitori
 - E. Pizza
27. The word "Welsh" in Welsh rarebit have been adopted because it was used by the _____ to mean "foreign" or "inferior".
- A. French
 - B. Spanish
 - C. English
 - D. Mexican
 - E. None of the above

28. On deck ovens, pizza can be slid into the oven on a long paddle called _____.
- A. peel
 - B. ladle
 - C. scraper
 - D. spatula
 - E. none of the above
29. Blended with tomato, a welsh rarebit is known as _____.
- A. blushing bunny
 - B. hot brown
 - C. buck rabbit
 - D. golden bucket
 - E. none of the above
30. In Ireland, a turnover is a particular type of _____ commonly found in Dublin.
- A. white bread
 - B. wholemeal bread
 - C. soft rolls
 - D. baguette
 - E. none of the above
31. Pizza margherita was invented in _____ to honor of the visiting of Queen Margherita.
- A. 1889
 - B. 1890
 - C. 1800
 - D. 1989
 - E. 1929
32. Satay originated in _____.
- A. Brunei
 - B. Thailand
 - C. Indonesia
 - D. Malaysia
 - E. Singapore
33. _____ is a fried or baked pastry with savoury filling, such as potatoes, onions, lentils and also with ground meat.
- A. Flan
 - B. Tzatziki
 - C. Samosa
 - D. Quiche lorraine
 - E. Tempura

34. The ancient Greeks covered their pizza bread with _____, herbs and cheese.
- A. tomato concasse
 - B. veloute
 - C. oils
 - D. bechamel
 - E. barbeque sauce
35. "Made by repeatedly pulling and stretching the dough by hand."
- A. Pizza
 - B. Noodles
 - C. Calzones
 - D. Satay
 - E. Ravioli
36. Originally, sheppard's pie filling is made of _____.
- A. potato
 - B. duck
 - C. lamb
 - D. beef
 - E. chicken
37. Deep-fried sandwich-sized calzones are often sold by _____ because they are easy to eat while standing or walking.
- A. housewives
 - B. street vendors
 - C. restaurants
 - D. chefs
 - E. cafeterias
38. Protein that usually found as a pizza topping is _____.
- A. salami
 - B. pepperoni
 - C. pastrami
 - D. seafood
 - E. all of the above
39. "A type of pastry made by placing a filling on a piece of dough, folding the dough over and seals it. It can be sweet or savoury. Can be eaten as a breakfast or a dessert."
- Above statement is suitable for _____.
- A. samosas
 - B. danishes
 - C. turnovers
 - D. quiches
 - E. tarts

40. The traditional meat for kebab is _____.
- A. chicken
 - B. beef
 - C. lamb
 - D. pork
 - E. fish
41. The word kebab is derived from the Persian word "kapap" means _____.
- A. fry
 - B. steam
 - C. roast
 - D. marinate
 - E. none of the above
42. Tapas are a wide variety of appetizers or snacks in _____ cuisine.
- A. Mexican
 - B. French
 - C. Spanish
 - D. British
 - E. Malaysian
43. Japanese type of skewered chicken similar to satay.
- A. Teriyaki
 - B. Takoyaki
 - C. Sukiyaki
 - D. Yakitori
 - E. Teppanyaki
44. Which one of the following compliments fish and chips?
- A. Fish sauce
 - B. Tartar sauce
 - C. Cocktail sauce
 - D. Chilli sauce
 - E. None of the above
45. The important key in creating batter is lightness, as they create bubbles in the batter. Which of the following plays the role?
- A. Butter milk
 - B. Beer
 - C. Vinegar
 - D. Flour
 - E. Water

46. What is the function of spread to canapés?
- A. As a moisture barrier
 - B. To add flavor
 - C. For the base and body to remain attached
 - D. To prevent the base from absorbing excessive liquid
 - E. All of the above.
47. _____ is a French appetizer consisting of sliced or whole raw vegetables dipped in a dipping sauce.
- A. Relish
 - B. Compote
 - C. Crudités
 - D. Amuse-bouch
 - E. Canapés
48. What is usually being filled in the fruit tartlet casing before adding the fruits?
- A. Whipped cream
 - B. Sour cream
 - C. Cream cheese
 - D. Pastry cream
 - E. None of the above
49. Welsh rarebit was created in _____.
- A. 14th century
 - B. 15th century
 - C. 16th century
 - D. 17th century
 - E. 18th century
50. Paté sucrée is a French word translated as _____.
- A. apple pie
 - B. cream pie
 - C. sugar pie
 - D. crumble pie
 - E. none of the above

Section B: (50 marks)

Instruction: Answer **ALL** questions.

Question 1

Describe the process of breading fish.

(5 marks)

Question 2

Batters are another form of paste for coating before frying. Explain the outcome of using batter.

(5 marks)

Question 3

Describe the typical Nasi Lemak that been prepared in our local Malaysian cuisine.

(5 marks)

Question 4

List down and describes **FIVE (5)** types of sandwiches

(5 marks)

Question 5

There are 12 basic steps in the production of yeast breads. These steps are generally applied to all yeast products, with variation depending on the particular product. List and describe only any **TEN (10)** basic steps in the production of pizza dough.

(5 marks)

Question 6

Explain the characteristic of "Teriyaki"

(5 marks)

Question 7

Describe how does good Risotto are been prepared.

(5 marks)

Question 8

Describe **FIVE (5)** ways to prepare Japanese noodles.

(5 marks)

Question 9

One of the famous vegetable fermented of Korean dishes is Kimchi. Describe **FIVE (5)** reasons it become a traditional value to Korean population.

(5 marks)

Question 10

Explain what are the **THREE (3)** techniques in order to making puff pastry and **TWO (2)** types of puff pastry dough.

(5 marks)

~ The End ~
DCA2108 jan2015