



FINAL
Examination Paper

(COVER PAGE)

Session : January 2015

Programme : Diploma In Hotel Management (DHMN)
Diploma In Culinary Arts (DCA)

Course : DHM1109 : Culinary Operations

Date of Examination : March 10, 2015 (Tuesday)

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

Examiner (s) : Chef Kartina Abu Bakar, Chef Adam

Moderator : En Muharis Mohamed

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

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DIPLOMA IN HOTEL MANAGEMENT PROGRAMME (DHMN)
DIPLOMA IN CULINARY ARTS PROGRAMME (DCA)
DHM1109: CULINARY OPERATIONS
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 should fresh lettuce for an evening function be prepared?
 - A. The morning of the function.
 - B. The day before the function.
 - C. Two days before the function.
 - D. Hours before the function begins.
 - E. None of the above.

2. You are required to make a salad containing apple. Which is the best method to prevent the apple from browning?
 - A. Peel the apple with a sharp knife.
 - B. Wrap the sliced apple tightly in cling wrap.
 - C. Use pink lady apples as they will not brown.
 - D. Prepare the apple and submerge it in acidulated water.
 - E. None of the above.

3. What are the ingredients in duchess mix?
 - A. Mashed potato, egg yolks and seasoning.
 - B. Rice, stock, bay leaves and seasoning.
 - C. Polenta, stock, butter and seasoning.
 - D. Mashed potato, flour and seasoning.
 - E. All of the above.

4. Which of the following is an appropriate sauce to serve with grilled chicken?
- A. Burnt butter and sage.
 - B. Beurre blanc.
 - C. Hollandaise.
 - D. Béarnaise.
 - E. Brown sauce.
5. What are the optimum storage conditions for freshly cooked pasta?
- A. In the dry store.
 - B. Coated in oil and stored in the fridge.
 - C. Portioned and stored in the freezer.
 - D. in a large plastic container and stored in the fridge.
 - E. None of the above.



Figure 1

6. What is the common ingredient shown in Figure 1?
- A. Sage.
 - B. Chives.
 - C. Rocket.
 - D. Bay leaves.
 - E. None of the above.

7. A salad is looking wilted and limp. The most likely reason for this is
- A. The refrigerator where the salad was stored is too cold.
 - B. The dressing was added too early prior to service.
 - C. The service-ware is not suited to the salad.
 - D. The salad contains too many ingredients.
 - E. All of the above.
8. The best equipment to use to ensure consistency when slicing vegetables is a
- A. Grater.
 - B. Chinois.
 - C. Mandolin.
 - D. Food processor.
 - E. None of the above.
9. Which one of the following sauces is a derivative of mayonnaise?
- A. Choron.
 - B. Cocktail.
 - C. Béarnaise.
 - D. Béchamel.
 - E. All of the above.
10. What does 'deglazing' mean?
- A. To brush with egg wash.
 - B. To add butter to blanched vegetables.
 - C. To add liquid to a cooking pan to release residue.
 - D. To cover a sauce with paper to prevent a skin from.
 - E. None of the above.
11. Which thickening agent is made from an equal amount of flour and butter, and is cooked out before the liquid is added?
- A. Roux.
 - B. Liaison.
 - C. Beurre manié.
 - D. Beurre noisette.
 - E. None of the above.

12. Sediment is present in a jus. What should you do?
- A. Add more water.
 - B. Pass the jus through a chinois.
 - C. Pass the jus through muslin cloth.
 - D. Throw the jus away and start again.
 - E. None of the above.
13. When preparing a soup garnish, what should be considered?
- A. The garnish should be large and colourful to attract the eye.
 - B. The garnish should float on the surface of the soup.
 - C. The garnish should sit easily on a soup spoon.
 - D. The garnish should have a crisp texture.
 - E. None of the above.
14. Fennel needs to be sliced as part of an appetiser. Which piece of equipment would achieve the best result?
- A. Chinois.
 - B. Colander.
 - C. Mandolin.
 - D. Vegetable peeler.
 - E. None of the above.
15. Apples, celery, walnuts and mayonnaise are ingredients in which salad?
- A. Waldorf.
 - B. Russian.
 - C. Potato.
 - D. Caesar.
 - E. None of the above.
16. What are the quality indicators for a fish velouté?
- A. Blond colour, smooth and silky, coating consistency.
 - B. Brown colour, sticky, thin coating consistency.
 - C. Cream colour, glossy and grainy, pouring consistency.
 - D. White, shiny and elastic, thick coating consistency.
 - E. None of the above.

17. What are two types of fresh filled-pasta shapes?
- A. Ravioli, fusilli.
 - B. Lasagne, bavetti.
 - C. Tortellini, agnolotti.
 - D. Orecchiette, cannelloni.
 - E. None of the above.
18. The most appropriate base liquid for making a strawberry coulis is
- A. Milk.
 - B. Water.
 - C. Cream.
 - D. Stock syrup.
 - E. None of the above.
19. What is the greatest disadvantage of using convenience stocks?
- A. The stock will be gelatinous.
 - B. The stock will be cloudy.
 - C. The stock will be fatty.
 - D. The stock will be salty.
 - E. None of the above.
20. What kind of soup is vichyssoise?
- A. Cream of asparagus.
 - B. Jellied chicken consommé.
 - C. Steamed fish and vegetable.
 - D. Chilled potato and leek.
 - E. None of the above.
21. Which of the following ingredients are used to make an aioli?
- A. Peanuts, chilli, basil, oil.
 - B. Garlic, egg yolks, oil, lemon.
 - C. Garlic, tomatoes, oil, vinegar.
 - D. Cucumbers, lemon, yoghurt, garlic.
 - E. None of the above.

22. Which of the following are all appetisers?
- A. Sushi, soups, yum cha, petits fours.
 - B. Meze, pastries, finger foods, jellies.
 - C. Sandwiches, canapés, antipasti, savouries.
 - D. Tapas, salads, degustation items, hors d'oeuvres.
 - E. All of the above.
23. What is used to clarify a consommé?
- A. Raft.
 - B. Ricer.
 - C. Vegetables.
 - D. Bouquet garni.
 - E. None of the above.
24. The classic sauce served with steamed asparagus is
- A. Tomato concassé.
 - B. Hollandaise.
 - C. Bolognese.
 - D. Brown.
 - E. All of the above
25. Which is the most suitable fruit for poaching?
- A. Peach.
 - B. Banana.
 - C. Watermelon.
 - D. Pomegranate.
 - E. All of the above.
26. Which is the ideal cooking method for green, leafy vegetables to ensure maximum nutrition?
- A. Fry.
 - B. Stew.
 - C. Roast.
 - D. Steam.
 - E. None of the above.

27. If a thick mayonnaise starts to split, what can be done to fix the problem?

- A. Add more vinegar.
- B. Whisk in hot water.
- C. Whisk in an egg yolk.
- D. Whisk in more mustard.
- E. All of the above.

28. The main vegetable ingredients in a stock are

- A. Onion, celery and capsicum.
- B. Beetroot, onion and carrot.
- C. Carrot, celery and onion.
- D. Carrot, celery and garlic.
- E. None of the above.

29. Tapas, antipasto and mezza are various cultural ways of describing

- A. Soups.
- B. Salads.
- C. Desserts.
- D. Appetizers.
- E. None of the above.

30. Baba ghanoush is a traditional Middle Eastern dip made from

- A. Potato.
- B. Tomato.
- C. Zucchini.
- D. Eggplant.
- E. All of the above.

31. A typical French dressing is made from

- A. Oil, vinegar and mustard.
- B. Egg yolks, oil and lemon juice.
- C. Cream, lemon juice and fresh herbs.
- D. Oil, basil, pine nuts, garlic and parmesan cheese.
- E. None of the above.

32. A tossed garden salad should be dressed
- A. The night before.
 - B. Just prior to serving.
 - C. At the table by the guest.
 - D. Two–three hours before serving.
 - E. None of the above.
33. The traditional sauce used in a lasagne is
- A. Velouté.
 - B. Béarnaise.
 - C. Béchamel.
 - D. Mayonnaise.
 - E. None of the above.
34. Which herb is used when making traditional pesto?
- A. Dill.
 - B. Sage.
 - C. Basil.
 - D. Parsley.
 - E. None of the above.
35. Which method of cookery is used for tempura vegetables?
- A. Baking.
 - B. Roasting.
 - C. Deep-frying.
 - D. Shallow-frying.
 - E. None of the above.

36. Which herb is best suited to use when oven-roasting chat potatoes?

- A. Sage.
- B. Chervil.
- C. Tarragon.
- D. Rosemary.
- E. All of the above.

37. Enoki, shitake and porcini are all different types of

- A. Rice.
- B. Pasta.
- C. Vinegar.
- D. Mushroom.
- E. None of the above.

38. What is the purpose of blanching chips?

- A. To par-cook.
- B. To remove skin.
- C. To remove starch.
- D. To remove bitter flavor.
- E. None of the above.

39. Which part of the egg is used to clarify stock?

- A. Egg yolk.
- B. Egg shell.
- C. Egg white.
- D. Chalaza.
- E. All of the above.

40. Crème anglaise is a custard sauce that is thickened with

- A. Egg.
- B. A roux.
- C. A slurry.
- D. Butter.
- E. None of the above

41. At which point during the sauce production should beurre manié be used?
- A. Near the end.
 - B. At the start.
 - C. Halfway through.
 - D. When the raft is forming.
 - E. All of the above.
42. A fresh tomato sauce should not be made using a
- A. Brat pan.
 - B. Stock pot.
 - C. Sauté pan.
 - D. Black iron pan.
 - E. All of the above.
43. Which one of the following ingredients promotes gelatinous qualities in a stock or sauce?
- A. Water.
 - B. Bones.
 - C. Vegetables.
 - D. Fresh herbs.
 - E. All of the above.
44. A consommé is a type of
- A. Soup.
 - B. Sauce.
 - C. Serving dish.
 - D. Cooking utensil.
 - E. All of the above.
45. The basic components of a white or brown sauce are
- A. Carrot, onion and garlic.
 - B. Onion, turnip and celery.
 - C. Carrot, onion, leek and celery.
 - D. Onion, leek, tomato and mushroom trimmings.
 - E. All of the above.

46. Prepares bread, baked cakes, and breakfast pastries in larger restaurants instead of the pastry chef. The job description mentioned refers to _____.
- A. Pâtissier.
 - B. Garde manger.
 - C. Confiseur.
 - D. Boulanger.
 - E. None of the above.
47. Moves throughout the kitchen assisting other positions in kitchen. The job description mentioned refers to _____.
- A. Apprentice.
 - B. Garde manger.
 - C. Tournant.
 - D. Communard.
 - E. None of the above.
48. Responsible for preparation of cold hors d'oeuvres, prepare salads, organizes large buffet displays and prepares charcuterie items. The job description mentioned refers to _____.
- A. Garde manger.
 - B. Grillardin.
 - C. Communard.
 - D. Boucher.
 - E. None of the above.
49. Takes orders from the dining room and distributes them to the various stations. The job description mentioned refers to _____.
- A. Boucher
 - B. Communard
 - C. Aboyeur
 - D. Tournant
 - E. None of the above
50. Prepares frozen and cold desserts in large restaurants. The job description mentioned refers to _____.
- A. Garde manger
 - B. Glacier
 - C. Confiseur
 - D. All of the above
 - E. None of the above

Section B (50 marks)

Instruction : Answer ALL questions.

Question 1

In a restaurant, food plays an important role in making sure that the customers are attracted with the food ordered. In order to do so, the chefs need to have a proper garnishing upon each dishes that are made. There are ways on how the chefs arrange the dish on the plate. State **FIVE (5)** factors needed to be considered by the chefs in arranging the dish on a plate.

(5 marks)

Question 2

Salads would be the most basic dish that has to be prepared by Garde Manger kitchen. Salad can be divided into two categories which are compound salad and composed salad. List down **FIVE (5)** salads that falls under composed salad.

(5 marks)

Question 3

Meat is one of the most common protein that is used as a main course dish in any restaurant in the world. Nevertheless, aside of using the meat, offal is also being used a lot in modern cuisine as part of any dish in the menu. Name **FIVE (5)** offal that are usually being used in modern dishes.

(5 marks)

Question 4

In cooking beef and lamb, either grilled or bake, they are categorized in different doneness of cooked meat. Classify the **FIVE (5)** doneness that are being practiced by all the chefs.

(5 marks)

Question 5

Salad is one of the most interesting dish and plays a lot with the chefs' imagination. Salad can be made by using fresh or even leftovers. Salad also may be made by any ingredients that can be found in the kitchen. Indicate **FIVE (5)** types of lettuce that can be used as part of the salad.

(5 marks)

Question 6

In cooking any food or dish, chef will be using different or sometimes mix of heat transfer method. Each heat transfer methods employ different result at the end of the cooking process. Analyze the **FIVE (5)** types of heat transfer methods.

(5 marks)

Question 7

Collectively, cooking methods are divided into two groups; dry-heat methods and moist-heat methods. These two are the basic cooking methods that are being practiced by all chefs in the world. Identify **FIVE (5)** cooking methods that falls under the dry-heat cooking methods.

(5 marks)

Question 8

Soup is a liquid type of dish that can be based from seafood to vegetables or any other ingredients that are suitable for making it. Soup can be classified in to clear soup, puree soup and cream soup. Name **FIVE (5)** soups that can be grouped under the cream soup category.

(5 marks)

Question 9

Herbs and spices are used in cooking to enhance the flavor and taste. But if too much of it can cause trouble to the dish. List **FIVE (5)** herbs that are used in preparing any dishes.

(5 marks)

Question 10

In the market, beef cuts can be grouped between primal cuts and fabricated cuts. The two groups of cuts have their own sizes and weight that fits with the types of cooking methods being used. Classify **FIVE (5)** types of primal cuts.

(5 marks)

-THE END-

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