

**FINAL**  
Examination Paper

(COVER PAGE)

Session : January 2016

Programme : Diploma In Culinary Arts (DCA)

Course : DCA2102 : Continental Cuisine

Date of Examination : March 11, 2016 (Friday)

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 Eliezer Campuzano Lopez, Chef Syahrizan

Moderator : En Muhamad Uda bin Taha

*This paper consists of 12 printed pages, including the cover page.*

DIPLOMA IN CULINARY ARTS PROGRAMME (DCA)  
DCA2102: CONTINENTAL CUISINE  
FINAL EXAMINATION : JANUARY 2016 SESSION

**Section A (50 marks)**

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

1. In ancient French Cuisine what does it mean "Service in Confusion"?
  - A. To serve food in no specific order.
  - B. Doesn't matter if the food is cold or hot.
  - C. To serve all the dishes at once.
  - D. Serve all types of foods together.
  
2. Before the strong developing of French cuisine chefs from this country where years more advanced in culinary skills than French chefs :
  - A. -Germany.
  - B. Italy.
  - C. Spain.
  - D. Switzerland.
  
3. Catherine de Medici brought from Italy to France the more advanced culinary methods and ingredients, mostly representative of the cuisine from:
  - A. Rome.
  - B. Sardegna.
  - C. Trento.
  - D. Florence.
  
4. First cook truly known as a "professional chef" in France, wrote the book called "Le Viandier"
  - A. Savarin.
  - B. Escoffier.
  - C. Careme.
  - D. Taillevent.

5. Preserving method where the product is cooked in its own fat:
  - A. Curing.
  - B. Smoking.
  - C. Confit
  - D. Drying.
  
6. Culinary method mostly known in Mediterranean cuisines, where a mix of onion, garlic and some other vegetables are sweated in oil until they become very soft, before adding other ingredients:
  - A. Sautéing.
  - B. Sofrito
  - C. Braising.
  - D. Sweating.
  
7. The classic rice dish called Paella should be cooked:
  - A. Over wood fire.
  - B. Over a grill.
  - C. In the oven.
  - D. Using any kind of frying pan.
  
8. The classic name given to baby squids in Euskadi or "País Vasco" in Spain:
  - A. Cuddlefish.
  - B. Txipirones.
  - C. Young squid.
  - D. Calamar.
  
9. First French Chef to categorize sauces into Mother Sauces and Small Sauces:
  - A. Taillevent.
  - B. Paillason.
  - C. Escoffier.
  - D. Carême.
  
10. The once students of this famous chef are considered the fathers of "Nouvelle Cuisine" originated in France:
  - A. Bocuse.
  - B. Fernand Point.
  - C. Gaston Lenotre.
  - D. Michel Guérard.

11. Marseille is considered the birthplace of French wine making, thanks to:
- A. Italians.
  - B. Moorish.
  - C. Egyptians.
  - D. Greeks.
12. Cabrales refers to:
- A. Products made out of sheep.
  - B. Spanish wine region.
  - C. A blue cheese produced in Asturias Spanish region.
  - D. Braised Spanish dish.
13. La Soupe au Pistou is a French specialty from the \_\_\_\_\_ region.
- A. Provence
  - B. Pyrennes.
  - C. Languedoc.
  - D. Bordeaux.
14. It is defined as the liver of a duck or goose fattened by force-feeding using corn with a feeding tube:
- A. Confit.
  - B. Antipasti
  - C. Foie Mousse.
  - D. Foie-Gras.
15. Which are the 3 (**THREE**) families of cheese?
- A. Soft, fresh and hard.
  - B. Cured, fresh and blue.
  - C. Fresh, hard, extra hard.
  - D. Pressed, soft and blue.
16. In which of the following cities are you most likely to find the most authentic tapas?
- A. Paris
  - B. Barcelona
  - C. China
  - D. Greece

17. A Spanish specialty made from eggs, potatoes and onion.
- A. Tortilla de patata.
  - B. Huevos revueltos asturianos.
  - C. Omelette Español.
  - D. Tortilla de Extremadura.
18. "Sauerbraten" refers in German to:
- A. Soft braised meat.
  - B. Sour meat.
  - C. Braised meat.
  - D. Sour and roasted meat.
19. The most consumed protein in Germany is:
- A. Pork.
  - B. Chicken.
  - C. Beef.
  - D. Game meat.
20. German variety of sausage made from blood:
- A. Wiener.
  - B. Bratwurst.
  - C. Wurst.
  - D. Blutwurst.
21. What was the event that gave birth to the Oktober Fest in Germany?
- A. Winning a war.
  - B. Bavarian horse races.
  - C. A royal birth.
  - D. A royal wedding.
22. A form of dumplings made from flour, egg and sparkling water, poached and sautéed, very popular in German cuisine:
- A. Apple dumplings.
  - B. Agnolotti.
  - C. Beer dumplings.
  - D. Spaezle.

23. Ancient Italian cuisine revolved around these cereals:
- A. Barley and wheat.
  - B. Millet and oats.
  - C. Rye and spelt.
  - D. Sorghum and corn.
24. A large compilation of Roman cookery recipes usually thought to have been compiled in the late 4th or early 5th century.
- A. La Coquinaria.
  - B. Romana Cucina.
  - C. Apicius.
  - D. De Re Coquinaria.
25. These two popular ingredients are strongly related to Italian cuisine, but their origin is Mexican :
- A. Chili and beans.
  - B. Rosemary and olive oil.
  - C. Tomatoes and zucchinì.
  - D. Turkey and guava.
26. The type of cheese to be used in Pasta alla Carbonara is:
- A. Asiago.
  - B. Pecorino Romano.
  - C. Parmigiano.
  - D. Caciocavallo.
27. In the production of cheese, 'curdling' is the process by which \_\_\_\_\_.
- A. The milk protein solidifies and separate from the whey.
  - B. The milk protein separates from the fat.
  - C. The milk protein solidifies with the whey
  - D. The milk protein solidifies with the fat
28. Basil is original from this country: \_\_\_\_\_, it is the main ingredient to make the classic sauce from Genoa at the north of Italy called \_\_\_\_\_
- A. Southeast Asia, Pomodoro.
  - B. Spain, Beschiamella.
  - C. India, Curry.
  - D. India, Pesto.

29. This kind of pasta is known as the “mother” of modern pasta:
- A. Laganas.
  - B. Vermicelli.
  - C. Cannelloni.
  - D. Spaghetti.
30. The word “pizza” is thought to coming from the Latin word *pinsa*, which means:
- A. Topped bread.
  - B. Flat bread.
  - C. Baked food.
  - D. Certain type of tweezers.
31. Classic Pizza made with mozzarella, tomato and basil was created to honor:
- A. Queen Catherine.
  - B. Queen Amidala.
  - C. King Louis III
  - D. Queen Margherita
32. One of the most popular vegetable foods around the world, the potato is original from :
- A. Argentina.
  - B. Germany.
  - C. Mexico.
  - D. Perú.
33. There are around 5000 types of potatoes in the world, how many where originated in Perú?
- A. 3000
  - B. 1800
  - C. 2400
  - D. 4000
34. The popular dish called “ceviche” or “cebiche” cooked in Peru is a fusion of traditional Peruvian cooking and:
- A. Spanish.
  - B. Japanese.
  - C. Chinese.
  - D. African.

35. This is a recognition obtained by the Gastronomy from Peru in 2007:
- A. Best American Cuisine.
  - B. Best New Cuisine.
  - C. Best variety of food in America.
  - D. Cultural Heritage of the Nation.
36. Pisco is considered the National Beverage of Peru, it is made from:
- A. 8 local varieties of grapes.
  - B. Fermented lucuma.
  - C. A mix of different fruits.
  - D. Distilled from herbs.
37. The juices obtained from Cebiche's preparations are now consumed as a tonic against hangover or even as an aphrodisiac beverage, restaurants around Peru and over the world now prepare it as a specialty. The original name of these juices is:
- A. Jugo de Cebiche.
  - B. Jugo de Mariscos.
  - C. Leche de Tigre (Tiger's Milk)
  - D. Leche de Cebiche.
38. A Traditional and ancient drink that is made in Peru since pre - Inca times, mostly elaborated from corn.
- A. Pisco
  - B. Chicha
  - C. Humita.
  - D. Xocolatl
39. Not only the name of a beverage, it is the name of a meal very popular in United Kingdom, irrespective of the beverage consumed:
- A. Coffee.
  - B. Tea.
  - C. Chocolate.
  - D. Liquor.

40. Who introduced the dish that gave origin to the popular “fish and chips” meal into the United Kingdom?
- A. Migrants from India.
  - B. Jewish migrants from Portugal and Spain.
  - C. It was created by local Irish.
  - D. Migrants from Mediterranean countries.
41. These are considered the “trilogy” of basic gastronomy in Mexico:
- A. Corn, chili peppers and chocolate.
  - B. Zucchini, corn and beans.
  - C. Turkey, corn and chili peppers.
  - D. Chili peppers, corn and beans.
42. Traditional mortar used in Mexico, made from volcanic rock.
- A. Molinillo
  - B. Molcajete.
  - C. Metate.
  - D. Triturador.
43. The “Nixtamal process” where corn is cooked in a lime (calcic) solution, gives origin to a basic product which infinite varieties of food can be obtained from, this product is called:
- A. Harina.
  - B. Tamal.
  - C. Masa.
  - D. Atole.
44. First known as a bitter and thick beverage sometimes seasoned with chili peppers and served into gold cups for the Aztec Kings:
- A. Pisco.
  - B. Atole.
  - C. Pulque.
  - D. Xocolatl.

45. The taxonomic classification of this popular product originated in Mexico literally means “food of the gods” but it is widely known as:
- A. Pozole.
  - B. Chocolate.
  - C. Turkey.
  - D. Atole.
46. This Mexican traditional method consists of roasting the ingredients in a “comal” or directly over the fire and was traditionally used to prepare not only sauces but also dishes based on meat or fish, it enhances the natural flavors of the ingredients and dishes, gives smoked and roasted aromatic notes and allows the cook to use less salt, fat is not required.
- A. Tatemado.
  - B. Barbacoa.
  - C. Asado.
  - D. A las brasas.
47. This dish was created by an order of nuns in Puebla to entertain the Emperor Agustín de Iturbide, considered one of the most patriotic dishes in Mexico featuring the colors of the National Flag: Green in the Poblano peppers, white from the walnut sauce, and red from the pomegranates:
- A. Chiles Poblanos.
  - B. Chiles rellenos.
  - C. Chiles en salsa de nuez.
  - D. Chiles en Nogada.
48. Pre-Colombian style of cooking that consist in cooking the food underground and it is widely adapted into several regions of Mexico:
- A. Barbecue.
  - B. Hoyo.
  - C. Barbacoa.
  - D. A las brasas.
49. The hottest Mexican chili pepper, used in the famous dish called “Cochinita Pibil” is named:
- A. Jalapeño
  - B. Habanero
  - C. Chiltepin
  - D. Pico de pájaro

50. Traditional Mexican cuisine is a comprehensive cultural model comprising farming, ritual practices, age-old skills, culinary techniques and ancestral community customs and manners. For these reasons Mexican gastronomy was named:
- A. Gastronomic National Heritage.
  - B. World's best cuisine.
  - C. World's Intangible Cultural Heritage
  - D. America's best cuisine.

**Section B (50 marks)**

**Instructions :** Answer **ALL** questions.

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

**Question 1**

Describe the duties of the **FIVE (5)** stations or brigades in which modern kitchen was organized by Escoffier

(5 marks)

**Question 2**

France is considered the place where cooking reached its most professional development, thanks to its passionate and celebrity chefs that took French gastronomy to the clouds.

List **FIVE (5)** of the most recognized French cooking methods.

(5 marks)

**Question 3**

Herve This, the French scientist and Nicholas Kurti Hungarian physicist are considered the fathers of "Molecular Gastronomy" after giving a name to a science focused on studying the phenomena behind cooking and food.

Identify **FIVE(5)** methods or techniques derived from the research made by chefs over Molecular gastronomy.

(5 marks)

**Question 4**

List and describe **FIVE (5)** types of pasta.

(5 marks)

**Question 5**

Describe **FIVE (5)** types of German Sausages.

(5 marks)

**Question 6**

List and explain the **FIVE (5)** characteristics that Juan Mari Arzac “The dean of Spanish Cooking” gave to the modern Spanish cuisine.

(5 marks)

**Question 7**

Modern cuisine reached a special level in Spain thanks to different chefs that started matching cooking with science into their own restaurant’s kitchens.

List **FIVE (5)** Chefs that developed the modern Spanish cuisine.

(5 marks)

**Question 8**

Name and describe **FIVE (5)** main types of Peruvian potatoes.

(5 marks)

**Question 9**

Identify **FIVE (5)** tools used in traditional Mexican cooking.

(5 marks)

**Question 10**

Explain **FIVE (5)** steps on the process of making “Cebiche”.

(5 marks)

**-THE END-**

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