

**FINAL**  
Examination Paper

(COVER PAGE)

Session : January 2016

Programme : Diploma In Culinary Arts (DCA)

Course : DCA2108: Light Food and Snacks

Date of Examination : 15 March 2016 (Tuesday)

Time : 11.00am – 1.00pm

Duration : 2 Hours Reading Time : Nil

Special Instructions :

**SECTION A:** This section consists of **Fifty (50)** questions. Answer **ALL** questions in the OMR sheet provided. **SECTION B:** Answer **ALL** questions.

**IMPORTANT NOTE : THIS PAPER SHOULD NOT BE TAKEN OUT OF THE EXAMINATION HALL**

Materials Permitted : Nil

Materials Provided : OMR Sheets, Answer Booklet

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Moderator : En Mohamad Uda bin Taha

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

DIPLOMA IN CULINARY ARTS PROGRAMME (DCA)  
DCA2108: LIGHT FOOD AND SNACKS  
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 the Malaysian region, deep fried fritters are popular among
  - A. Chinese
  - B. Malay
  - C. Indian
  - D. Punjabi
  
2. Snacks are usually being eaten during \_\_\_\_\_
  - A. Dinner
  - B. Lunch
  - C. Breakfast
  - D. Anytime
  
3. What is the function of bread in sandwich making?
  - A. To provide edible casing for the filling
  - B. To give a crunchy texture
  - C. To relatively add flavor
  - D. To help giving eye appeal
  
4. What are the functions of spread in sandwich ?
  - (i) To add moisture or mouth feel
  - (ii) To add flavor
  - (iii) To serves as a protection from soaking the moisture of the filling.
  - (iv) To add nutrients and vitamins
  - A. (i)
  - B. (i) and (ii)
  - C. (i) and (iv)
  - D. (i), (ii) and (iii)

5. There are few types of sandwiches that fall under cold sandwich category. They are ?
- (i) Multi-decker sandwich
  - (ii) Open face sandwich
  - (iii) Tea sandwiches
  - (iv) Wrap
  - (v) Deep fried sandwiches
- A. (i)  
B. (i) and (ii)  
C. (i), (ii) and (iii)  
D. (i), (ii), (iii) and (iv)
6. Club sandwiches are commonly served with a side portion, often accompanied by \_\_\_\_\_.
- A. potato salad  
B. french fries  
C. potato chips  
D. all of the above
7. The word "Welsh" in Welsh rarebit have been adopted because it was used by the \_\_\_\_\_ to mean "foreign" or "inferior".
- A. French  
B. English  
C. Mexican  
D. None of the above
8. On deck ovens, pizza can be slid into the oven on a long paddle called \_\_\_\_\_.
- A. peel  
B. ladle  
C. spatula  
D. none of the above
9. "Made by repeatedly pulling and stretching the dough by hand."
- A. Pizza  
B. Noodles  
C. Calzones  
D. Ravioli

10. Protein that usually found as a pizza topping is \_\_\_\_\_.

- A. salami
- B. pepperoni
- C. seafood
- D. all of the above

11. What are the ingredients used for making a short crust ?

- (i) Flour
- (ii) Yeast
- (iii) Water
- (iv) Butter

- A. (i) and (iv)
- B. (i) and (iii)
- C. (i), (ii) and (iii)
- D. i, iii and iv

12. Pizza is a ?

- A. Flipped dough with filling inside
- B. Flat bread with various toppings
- C. Folded dough with filling
- D. Flat bread with cheese

13. Pizza was first found at Italy on the ?

- A. 1689
- B. 1789
- C. 1889
- D. 1989

14. The first ever first being invented was ?

- A. Chicken pizza
- B. Margherita pizza
- C. Seafood pizza
- D. Hawaiian pizza

15. Calzone was originated from ?

- A. Thailand
- B. Naples
- C. France
- D. United States

16. Tapas are a wide variety of appetizers or snacks in \_\_\_\_\_ cuisine.
- A. Mexican
  - B. Spanish
  - C. British
  - D. Malaysian
17. Japanese type of skewered chicken similar to satay.
- A. Teriyaki
  - B. Takoyaki
  - C. Sukiyaki
  - D. Yakitori
18. Which one of the following compliments fish and chips?
- A. Fish sauce
  - B. Tartar sauce
  - C. Cocktail sauce
  - D. Chilli sauce
19. 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. Water
20. \_\_\_\_\_ 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
21. Croqué Monsieur is a sandwich that ?
- A. A sandwich that is being topped with sunny side up egg
  - B. A sandwich that is being topped with a creamy cheese sauce
  - C. A sandwich that is topped with velouté and cheese
  - D. A sandwich with scramble egg and anchovies

22. When welsh rarebit sandwich was was created?
- A. 15<sup>th</sup> century
  - B. 16<sup>th</sup> century
  - C. 17<sup>th</sup> century
  - D. 18<sup>th</sup> century
23. Scotch woodcock sandwich is a ?
- A. Sweet and crispy sandwich with fruits
  - B. Savory sandwich with scramble eggs and anchovies
  - C. Savory sandwich with grilled vegetables
  - D. Crispy and tangy sandwich
24. Which of below are under hot sandwiches category ?
- (i) Wrap
  - (ii) Deep fried
  - (iii) Grilled sandwich
  - (iv) Open faced sandwich
  - (v) Multi-decker sandwich
- A. (i) and (ii)
  - B. (i) and (iii)
  - C. (ii), (iii) and (iv)
  - D. (iii) and (iv)
25. Flan is a ?
- A. Tart with egg and cream base
  - B. Pie which consist of crust as a base
  - C. Base made from egg and cream with a caramelized top
  - D. A crispy and tangy pie base
26. During the twelfth century, the pie crust was known as
- A. Coffin
  - B. Coffeen
  - C. Coffyn
  - D. Coufien
27. The word 'Quiche' was derived from which word?
- A. German
  - B. Greek
  - C. Thai
  - D. Mandari

28. Savory pies are usually
- (i) Served as starter
  - (ii) Consist of meat or custard filling
  - (iii) Savory and meaty taste
  - (iv) Always topped with pie crust
- A. (i)  
B. (i) and (ii)  
C. (i), (ii) and (iii)  
D. All of the above
29. Shepherd's pie is a pie with
- A. Fish filling  
B. Chicken filling  
C. Beef filling  
D. Lamb filling
30. Peperoni is an Italian word which defined as
- A. Large sausage  
B. Large pepper  
C. Large pizza  
D. Large pineapple
31. Hawaiian pizza was invented by
- A. Korean man  
B. Greek man  
C. Canadian man  
D. Hawaiian man
32. There are two types of bread dough, which are
- (i) Dropped batter
  - (ii) Regular yeast dough
  - (iii) Rolled in fat yeast dough
  - (iv) Cookie dough
- A. (i) and (ii)  
B. (ii) and (iii)  
C. (iii) and (iv)  
D. (i) and (iii)

33. There are certain type of pizza which are
- (i) Deep dish
  - (ii) Thin crust
  - (iii) Thick crust
  - (iv) No crust
- A. (i) only  
B. (ii) and (iii)  
C. iii and iv  
D. i, ii and iii
34. Samosa is a well-known food from
- A. Chinese  
B. Indian  
C. Malay  
D. English
35. Puff pastry is a
- A. Bread dough  
B. Cookie dough  
C. Laminated dough  
D. All of the above
36. How does puff pastry able to rise even without using any yeast as leavener.
- A. With the hear  
B. The pocket between layers  
C. The dough itself  
D. By the steam released by the butter in between the layers
37. Batter is a
- A. A mixture of flour and egg  
B. A mixture of egg and water  
C. A mixture of egg, water and flour  
D. Mixture of milk, sugar and flour

38. There are two types of coating a food,
- (i) Flour
  - (ii) Breaded
  - (iii) Battered
  - (iv) Spices
- A. (i) and (ii)
  - B. (ii) and (iii)
  - C. (iii) and (iv)
  - D. (i) and (iv)
39. The most popular deep fried coated food in Japan is called as
- A. Samosa
  - B. Choux paste
  - C. Coated
  - D. Tempura
40. What is the most popular deep fried fruit in Malaysia
- A. Papaya
  - B. Apple
  - C. Orange
  - D. Banana
41. Snacks becoming popular today because
- (i) Easy
  - (ii) Cheap
  - (iii) Fast
  - (iv) No need for utensils
- A. (i) and (ii)
  - B. (ii) and (iii)
  - C. (i), (ii) and (iii)
  - D. All of the above
42. Who are the person who always enjoys having snacks
- A. Elderly
  - B. Babies
  - C. Ladies
  - D. Youngsters

43. Among given below, what is considered as snacks?
- (i) Fruits
  - (ii) Cakes and sweets
  - (iii) Fritters
  - (iv) Cookies
- A. (i) and (ii)
  - B. (ii) and (iii)
  - C. (ii), (iii) and (iv)
  - D. All of the above
44. Which of the following is **NOT** an element of canapés?
- A. Base
  - B. Topping
  - C. Garnish
  - D. None of the above
45. White sauce that usually prepared in croque-monsieur recipe is \_\_\_\_\_.
- A. velouté
  - B. bechamel
  - C. cream sauce
  - D. hollandaise
46. Indian samosas are usually vegetarian and often accompanied by \_\_\_\_\_.
- A. mint sauce
  - B. fish sauce
  - C. tartar sauce
  - D. vinaigrette
47. \_\_\_\_\_ consist of one single slice of bread with one or more
- A. Open-faced sandwich
  - B. Finger sandwich
  - C. Club sandwich
  - D. Double-decker sandwich
48. Historically, club sandwiches featured \_\_\_\_\_, but with time \_\_\_\_\_ has become increasingly common.
- A. chicken, egg
  - B. chicken, turkey
  - C. turkey, egg
  - D. chicken, bacon

49. Fish and chip is a hot dish of \_\_\_\_\_ origin, consisting of battered fish commonly Atlantic cod or haddock and deep-fried chips.
- A. Malay
  - B. English
  - C. Spanish
  - D. France
50. Authentic Neapolitan pizza is typically made with \_\_\_\_\_.
- A. roma tomatoes
  - B. san marzano tomatoes
  - C. heirloom tomatoes
  - D. cherry tomatoes

**Section B (50 marks)**

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

**Question 1**

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

(5 marks)

**Question 2**

Bread is considered as one of staple food by most countries. State **FIVE (5)** steps of preparing bread dough before proofing.

(5 marks)

**Question 3**

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 4**

Sandwich has become popular for this millennium as it can be filled with different types of fillings. State five (5) type of filling that you can use in preparing a sandwich.

(5 marks)

**Question 5**

There are different types of bread that can be used in preparing sandwich. Identify **FIVE (5)** types of bread in the market that are used for sandwich.

(5 marks)

**Question 6**

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

(5 marks)

**Question 7**

Quiche Lorraine is one of rustic savory pie from France. List **FIVE (5)** ingredients in preparing the filling for Quiche Lorraine.

(5 marks)

**Question 8**

Pie and tart is one of the most popular sweet and savory pastry. State **FIVE (5)** ingredients in preparing sugar crust pastry.

(5 marks)

**Question 9**

Briefly explain upon the history behind the introduction of pizza to the world of culinary.

(5 marks)

**Question 10**

Describe the process of breading fish.

(5 marks)