

FINAL
Examination Paper

(COVER PAGE)

Session : January 2017

Programme : Diploma In Culinary Arts (DCA)

Course : DCA1109: Culinary Operations

Date of Examination : March 7, 2017 (Tuesday)

Time : 11:00 am – 1:00 pm

Duration : 2 Hours Reading Time : Nil

Special Instructions :

SECTION A : This section consists of **FIFTY (50)** multiple choice questions. Answer **ALL** question in **OMR** sheet provided. **ONE (1)** mark per question.

SECTION B : Answer **ALL** questions in the answer booklet provided.

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

Materials Permitted : Nil

Materials Provided : OMR Sheets

Examiner(s) : Chef Syed Syahrizan Jamalullail Syed Hasan

Moderator : En Muharis Mohamed

This paper consists of 13 printed pages, including the cover page.

DIPLOMA IN CULINARY ARTS PROGRAMME (DCA)
DCA1109: CULINARY OPERATION
FINAL EXAMINATION: JANUARY 2017 SESSION

SECTION A : (50 marks)

Instructions: This section consists of **FIFTY (50)** multiple choice questions. Answer **ALL** questions. **ONE (1)** mark per question.

1. What is the job description of a potag er?
 - A. Report directly under garde manger to prepare soup
 - B. Report directly under saucier for soup preparation
 - C. Report directly under poissonnier for fish soup preparation
 - D. Report directly under entremetier for soup preparation

2. In a larger kitchen, this person prepares the grilled foods instead of the r tisseur. The job description mentioned refers to _____.
 - A. saucier
 - B. grillardin
 - C. confiseur
 - D. All of the above

3. Bouquet Garni consists mainly of three varieties of herbs which are _____.
 - A. rosemary, chervil and parsley
 - B. parsley, thyme and tarragon
 - C. parsley, thyme and bay leaf
 - D. bay leaf, chives and tarragon

4. Cooking oil is suitable for _____.
 - A. high heat cooking
 - B. deep frying
 - C. brushing onto surfaces of meat before searing
 - D. All of the above

5. Which of the following does not have a heat source?
- A. Salamander
 - B. Convection Oven
 - C. Microwave Oven
 - D. Griller
6. Being responsible for managing a given station in the kitchen where they specialize in preparing particular dishes. The statement refer to?
- A. Commis Cook
 - B. Chef de cuisine
 - C. Chef de partie
 - D. Demi chef
7. What is the modern kitchen brigade equivalent of Chef de cuisine called?
- A. Executive chef
 - B. Executive sous chef
 - C. Executive restaurant manager
 - D. Chief Executive officer
8. Which of the word listed below best describe the taste of umami?
- A. Unique
 - B. Flavorful
 - C. Savory
 - D. Palatable
9. _____ is the responsible chemical component for the sour taste.
- A. Amino acid
 - B. Fat
 - C. Acids
 - D. Alkali
10. Which of the one listed below is **NOT** an herb?
- A. Cumin
 - B. Chervil
 - C. Sage
 - D. Tarragon

11. What is the herb use as the main ingredient in making pesto?
- A. Marjoram
 - B. Basil
 - C. Rocket
 - D. Sage
12. Which of the following is made from milk?
- A. cream
 - B. butter
 - C. parmesan
 - D. All of the above
13. 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
14. Moves throughout the kitchen assisting other positions in kitchen. The job description mentioned refers to _____.
- A. apprentice
 - B. garde manger
 - C. tournant
 - D. communard
15. This person prepares fish and seafood dishes. The job description mentioned refers to _____.
- A. garde manger
 - B. poissonier
 - C. legumier
 - D. entremetier

16. This person prepares the vegetable dishes. The job description mentioned refers to _____.
- A. legumier
 - B. saucier
 - C. poissonier
 - D. garde manger
17. After pre-cooking vegetables for service, what is needed to be done in order to stop the cooking process of the vegetable
- A. Shocking
 - B. Let it be
 - C. Put into the fridge
 - D. Put under running water
18. To ensure not burning your hand, you must use a _____ to handle hot handles or surfaces.
- A. Cold cloth
 - B. Wet cloth
 - C. Dry cloth
 - D. Apron
19. Which is of the following is **NOT** microwave safe?
- A. Aluminum
 - B. Plastic containers
 - C. Glass containers
 - D. Ceramic
20. The following utensils are used for draining/straining, which of it is **NOT**?
- A. Colander
 - B. China cap
 - C. Strainer
 - D. Drum sieve

21. Which part is **NOT** check for the fish's freshness?
- A. Eyes
 - B. Gills
 - C. Scales
 - D. Tail
22. The correct knife used to slice bread is _____.
- A. Chef knife
 - B. Serrated knife
 - C. Turning knife
 - D. Chopper
23. Below are thickening agent except _____.
- A. Mirepoix
 - B. Roux brun
 - C. Tapioca starch
 - D. Flour
24. The word _____ means "to cut selected vegetables to barrel-shape".
- A. Bain-marie
 - B. Macedoine
 - C. Julienne
 - D. Tourné
25. Cheese may be used in preparing _____.
- A. sauces
 - B. soups
 - C. desserts
 - D. All of the above
26. Which of the following is considered a "hard cheese"?
- A. Parmesan cheese
 - B. Cheddar cheese
 - C. Cottage cheese
 - D. Blue cheese

27. Which of the following generates electro-magnetic waves to cook food?
- A. A broiler
 - B. A griddle
 - C. An electric convection oven
 - D. A microwave oven
28. Which of the following words or phrases is closest to the meaning of mise en place?
- A. pre-preparation
 - B. a well-planned menu
 - C. the wisdom of the chef
 - D. the customer is always right
29. To make a white roux with 250 gm of butter, you will need _____
- A. 500 ml corn-starch
 - B. 125 gm flour
 - C. 250 ml flour
 - D. 250 gm flour
30. Trussing is a method of....
- A. Flavour.
 - B. Tying Chicken
 - C. Making stock.
 - D. Cooking.
31. Basic rules of boiling potatoes are?
- A. Should be simmered and not boiled.
 - B. Starts from cold water.
 - C. Use a saucepan to minimize evaporation.
 - D. All of the above.

32. _____ is to stop the cooking process.
- A. Consommé.
 - B. Glace de Poisson.
 - C. Blanching.
 - D. Refresh
33. Cooking in a bag is called:
- A. Sauté.
 - B. Boiling.
 - C. En Papillote.
 - D. Griddling.
34. Speck of white fat deposited within a cut of beef steak is called?
- A. Marble.
 - B. Elastic.
 - C. Marbling
 - D. Barding
35. What is an ideal temperature for storage frozen food?
- A. -15° C .
 - B. -11° C .
 - C. -18° C .
 - D. -13° C .
36. The good connective tissue is called .
- A. Collagen.
 - B. Collagen and Elastin
 - C. Plastic and Collagen.
 - D. Elastin and Marbling.

37. Which of the following is a type of crustacean?
- A. Abalone.
 - B. Lobster.
 - C. Squids.
 - D. Scallops.
38. Freshness of the fish refers to.
- A. Flesh should be firm.
 - B. Gills should be red or pink.
 - C. Eyes should be clear and shiny.
 - D. All of the above.
39. What is the function of "Onion brulee"?
- A. Contribute colour to the consomme.
 - B. Reduce color to consommé.
 - C. Reduce flavor to consommé.
 - D. Reduction.
40. Russet or Idaho potato are high in
- A. Fat.
 - B. Vitamins.
 - C. Starch.
 - D. Minerals.
41. Sauces are made from
- A. Juices.
 - B. Cream.
 - C. Concentrated stock
 - D. Milk.
42. Chowder soup made from fish, shellfish or vegetables and usually contains
- A. Milk and tomato sauce.
 - B. Milk and potato
 - C. Milk and pumpkin.
 - D. Cream and abalone.

43. Dessert Salad usually contains items such as
- A. Fruits.
 - B. Sweet jelly.
 - C. Bacon.
 - D. Nuts.
44. Which herb is used when making traditional pesto
- A. Dill.
 - B. Sage.
 - C. Basil.
 - D. Parsley.
45. Olive oil + Egg yolk + Lemon juice =
- A. Vinaigrette.
 - B. Mayonnaise.
 - C. Mornay.
 - D. Hollandaise.
46. Lean fish are usually
- A. High fat content.
 - B. Flesh is red in colour after cooked.
 - C. Round and flat in shape.
 - D. Low fat content.
47. Brinjal or Eggplant also known as Aubergine in
- A. Italian.
 - B. Spanish.
 - C. French
 - D. Brazilian.

48. Which of the following is type of poultry?
- A. Quail.
 - B. Ostrich.
 - C. Duck
 - D. Pheasant.
49. **ONE (1)** of the method to determine the cooked chicken is to checked with
- A. Meat thermometer.
 - B. Filleting knife.
 - C. Peeler.
 - D. Butcher Steel.
50. Which of the following statement is true about the quality purchasing point of prawn?
- A. Free from shell.
 - B. Wet and loose shell.
 - C. Cracks flesh.
 - D. Firm texture and attached shell.

SECTION B: (50 marks)

Instructions: This section consists of **TEN (10)** short answer questions. Answer **ALL** questions in the answer booklet provided.

Question 1

Marie-Antoine Carême contributed his style of cooking and created **FIVE (5)** foundations of sauces. List down the sauces.

(5 marks)

Question 2

Sauce: A flavorful liquid, usually thickened, used to season, flavor, and enhance other foods.

List **FIVE (5)** functions of sauces due to add the quality to foods.

(5 marks)

Question 3

It is important to store and use all fishes carefully and quickly. Proper ways a good fish handling and storing would maintain the fish longer. Identify **FIVE (5)** rules and general procedure of proper handling and storing of fresh fish?

(5 marks)

Question 4

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

(5 marks)

Question 5

Cooking affects vegetables in four ways. It changes the following:

- I. Texture
- II. Flavor
- III. Color
- IV. Nutrients

State **10 (TEN)** general rules of vegetables cookery.

(5 marks)

Question 6

Herbs is divided into several types. Briefly explain **FIVE (5)** types of herbs.

(5 marks)

Question 7

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 ingredients that can be used as part of the salad.

(5 marks)

Question 8

Vegetable cutting is one of the basic things that are important in the kitchen. It is standardized all over the world. Other than that, herbs and spices are also considered as main ingredients to prepare a stock and sauce.

Briefly explain:

- (a) Chop
- (b) Concasser
- (c) Mince
- (d) Emincer
- (e) Shred

(5 marks)

Question 9

Identify **FIVE (5)** types of cream available in the market.

(5 marks)

Question 10

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)

-THE END-

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