

FINAL
Examination Paper

(COVER PAGE)

Session : January 2017

Programme : Diploma In Culinary Arts (DCA)

Course : DCA2102 : Continental Cuisine

Date of Examination : March 10, 2017 (Friday)

Time : 8:00 am – 10:00 am 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 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 Yuzrem Ezri Mohd Yunus, Ms Kartina Abu Bakar

Moderator : Mr Mohamad Uda Bin Taha

DIPLOMA IN CULINARY ARTS PROGRAMME (DCA)
DCA2102: CONTINENTAL CUISINE
FINAL EXAMINATION: JANUARY 2017 SESSION

Section A (50 marks)

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

1. In 2010 French Culinary Tradition was named:
 - A. Best food in Europe.
 - B. Intangible Cultural Heritage of Humanity.
 - C. The best food of the world.
 - D. The most influential kitchen in Europe.

2. _____ is a famous chef started the movement to separate the local cooking from the strong Italian influence in France.
 - A. Careme.
 - B. Bocuse.
 - C. Escoffier.
 - D. Linguinni.

3. Who is the Italian queen that brought from Italy to France advanced culinary methods and ingredients to begin a real culinary revolution around the country.
 - A. Margherita.
 - B. Elizabeth.
 - C. Catherine de Medici.
 - D. Florence Casses.

4. French lawyer and writer that wrote "La physiologie du gout" famous book about cooking, science and meditations about food.
 - A. Savarin.
 - B. Escoffier.
 - C. Careme.
 - D. Taillevent.

5. Preserving method where the product is immersed in an acid-saline solution:
- A. Curing.
 - B. Pickling.
 - C. Confit.
 - D. Drying.
6. _____ is a traditional rice dish from Valencia, contain seafood and vegetables and saffron
- A. Pilaf
 - B. Rissoto
 - C. Paella
 - D. Briyani
7. Which of the following is NOT the ingredients for "Tortilla de patata"
- A. Egg
 - B. Potato
 - C. Onion
 - D. Sweet paprika
8. Classic dish from the Catalan in Spain made from baby spinach, pine nuts, golden apples.
- A. Croquetas de jamon
 - B. Paella
 - C. Calamares encebollados
 - D. Espinacas ala Catalana
9. First French Chef to categorize sauces into Mother Sauces and Small Sauces:
- A. Taillemand.
 - B. Paillason.
 - C. Escoffier.
 - D. Careme.
10. A salad dish characterized by tomatoes, anchovies, tuna fish, garlic and black olives. This statement refer to _____ salad.
- A. Nantua
 - B. Nicoise
 - C. Frappe
 - D. Salade

11. Ratatouille is a _____.
- A. vegetables and tomato stew
 - B. garlic and oil mixture
 - C. eggplant and capsicum salad
 - D. tomato soup
12. Which of the following country is the largest olive oil producer in world?
- A. Greece
 - B. Italy
 - C. Spain
 - D. Turkey
13. _____ is a savory Spanish dish, typically served with drinks at a bar.
- A. Antipasto
 - B. Tapas
 - C. Canape
 - D. snack
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. Sparkling kind of wine discovered or created by a French monk called Dom Perignon. This statement refers to _____.
- A. Asti Espumante.
 - B. Cava.
 - C. Champagne.
 - D. Cherry.
16. In which of the following cities are you most likely to find the most authentic Escargots Bourignone?
- A. Paris
 - B. Barcelona
 - C. China
 - D. Greece

17. _____ is a French specialty made from confit duck with Bigarade sauce?
- A. Pato a la Naranja.
 - B. Canard al' Orange.
 - C. Confit de canard.
 - D. Carnitas de pato.
18. "Sauerkraut" refers in German to:
- A. Soft braised meat.
 - B. Sour cabbage.
 - 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. Sausage originated from Frankfurt, Germany.
- A. Wiener.
 - B. Bratwurst.
 - C. Wurst.
 - D. Frankfurter
21. What was the event that gave origin 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 ricotta cheese, popular in Italian cuisine:
- A. Apple dumplings.
 - B. Agnolotti.
 - C. Gnocchi.
 - D. Spaezle.

23. Type of pizza folded as a turnover:
- A. Empanadetti.
 - B. Pizzaiola.
 - C. Calzone.
 - D. Lasagne.
24. The Emilia-Romagna region of Italy is considered by many to be the heart of Northern Italian food. Which of the following food originate from this region?
- A. Parmagiano-reggiano
 - B. Risotto
 - C. Osso bucco
 - D. None of the above
25. Tomato and zucchini are strongly related to Italian Cuisine, however their origin was in:
- A. China.
 - B. Mexico.
 - C. Middle East.
 - D. Africa.
26. _____ is considered by most as the Italian national soup.
- A. Consomme
 - B. Minestrone
 - C. ABC soup
 - D. Mushroom and barley soup.
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. Green in color with a strong basil aroma and refined with some garlic, Parmigiano and pine nuts, popular to mix with pasta:
- A. Pistou.
 - B. Pesto Genovese.
 - C. Salsa verde.
 - D. Green goddess sauce.

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. Italian trace their culinary heritage to all these influence **EXCEPT**:
- A. Roman
 - B. Greek
 - C. Maldives
 - D. Mediterranean
32. Guava, vanilla, turkey, pineapple, avocado, papaya, jicama (sengkuang) are 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 main ingredients of “Cebiche Peruano” are:
- A. Chicken, herbs and tomato.
 - B. Seafood, orange juice and spices.
 - C. Fish, olive oil and fresh herbs.
 - D. Fresh fish, lime juice, red onions, salt.

35. This is a recognition obtained by the Gastronomy of 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. The most predominant noodles in Germany are _____.
- A. Soba
 - B. Spaghetti
 - C. Spatzle
 - D. Ravioli
37. What is Tiger's Milk (Leche de Tigre) in Peruvian cuisine?
- A. The juice obtained from cebiche's marinade.
 - B. Seafood juices.
 - C. Milk where fish has been marinated.
 - D. Stock from poached fish.
38. Traditional Peruvian meat dish made by sautéing beef sirloin and served with potatoes, green onions, red onions, tomatoes and soy sauce.
- A. Asado Limeño.
 - B. Chicha
 - C. Lomo saltado.
 - D. Humita de res.
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. Jewish migrants from Portugal and Spain brought the dish that gave origin to this popular meal into the United Kingdom:
- A. Yorkshire Pudding
 - B. Fish and chips.
 - C. Roast Beef
 - D. Chicken curry.

41. Corn, chili peppers and beans are considered:
- A. The Mexican trilogy of gastronomy.
 - B. The cheaper foods in Mexico.
 - C. American local products.
 - D. Asian products adopted by Mexican cuisine.
42. What is a Molcajete?
- A. Some kind of wooden whisk.
 - B. Traditional mortar made from volcanic rock.
 - C. A tortilla press.
 - D. A food mill.
43. In Mexican cuisine "Masa" is the product obtained after milling the cooked corn, however there is a fundamental ingredient to obtain the desired characteristics in the "masa".
- A. A lime (calcic) solution.
 - B. Sodium chloride.
 - C. Lime juice.
 - D. Skins removed from chili peppers.
44. The beans of this fruit were so high in value that were used as a currency in the ancient Mexico.
- A. Avocado.
 - B. Almond.
 - C. Pumpkin.
 - D. Cacao.
45. Alcoholic beverage only produced in Mexico, from a plant blue in color called "Agave Azul"
- A. Tequila.
 - B. Mezcal.
 - C. Aguardiente.
 - D. Tepache.

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, also gives smoked and roasted aromatic notes, allows the cook to use less salt and fat is not required. This statement refers to _____.
- A. Tatemado.
 - B. Barbacoa.
 - C. Asado.
 - D. A las brasas.
47. Corn tortillas are widely spread in Mexico and they represent a very popular food, however at the north of the country tortillas are made from another ingredient which is:
- A. Rye flour.
 - B. Rice flour.
 - C. Ground beans.
 - D. Wheat flour.
48. _____ is a very popular dish in Mexico made of lamb, cooked underground using very hot stones to heat up the liquid and produce steam, the lamb is wrapped in banana leafs after marinating it in a mixture of spices and chili peppers puree.
- A. Barbecue.
 - B. Steamed lamb.
 - C. Barbacoa de Borrego.
 - D. Borrego 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. Mexican cuisine comprises a lot of characteristic sauces but one kind in particular stands out for its complexity and its ceremonial character, generally this kind of preparation requires many ingredients like nuts, fruits, different types of chilies (mostly dried), aromatics, spices and stock, one of the most famous types is called "Poblano", that kind of sauce is called:
- A. Adobo
 - B. Mole.
 - C. Salsa Asada.
 - D. Almendrado.

Section B (50 marks)

Instruction: Answer **ALL** short essay questions in the answer booklet provided. (50 marks)

Question 1

Name **FIVE (5)** foundations of sauces introduced by Marie Antoine Careme (5 marks)

Question 2

Pasta is considered a star among Italian foods; however, it requires a set of precise methods and process to obtain a real good product. Briefly explain **FIVE (5)** guidelines to cook pasta. (5 marks)

Question 3

Define the term 'Paella' and identify **THREE (3)** main types of Paella. (5 marks)

Question 4

Explain **FIVE (5)** characteristics of Tapas? (5 marks)

Question 5

Recall **FIVE (5)** steps on the process of making "Ceviche". (5 marks)

Question 6

Spain is divided into 5 general topography regions, List **FIVE (5)** topography of regions.
(5 marks)

Question 7

Memorize **FIVE (5)** ingredients in making "Pesto".
(5 marks)

Question 8

Describe **FIVE (5)** ways of preserving food by the Italians before refrigeration exist.
(5 marks)

Question 9

State **FIVE (5)** ingredients in Guacamole
(5 marks)

Question 10

List down the **FOUR (4)** regions of Germany and give examples of the popular ingredients from each region.
(5 marks)

-THE END-

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