



**FINAL**  
Examination Paper  
(COVER PAGE)

Session : January 2014

Programme : Diploma In Culinary Arts (DCA)

Course : DCA1101: Culinary Skills

Date of Examination : 12 March 2014

Time : 11.00am – 1.00pm Reading Time: Nil

Duration : 2 Hours

Special Instructions :

**Section A: FIFTY (50) Multiple Choice questions. Answer ALL questions.**

**Section B : Answer ALL short essay questions.**

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

Materialspermitted :  
Nil

Materials provided :  
OMR Sheets

Examiner (s) : Chef Yuzrem Ezri Muhd Yunus

Moderator : Mr Muhamad Shah Kamal bin Ideris

INTI INTERNATIONAL COLLEGE SUBANG  
DIPLOMA IN CULINARY ARTS PROGRAMME (DCA)  
DCA1101: CULINARY SKILLS  
FINAL EXAMINATION: JANUARY 2014 SESSION

**SECTION A: 50 marks**

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

1. The chef Carême is famous for:
  - A. the development of the classical brigade system that is still in use in many of today's kitchens.
  - B. refining and organizing cooking techniques, recipes, and menus.
  - C. the introduction of food preservation techniques, such as freezing, that caused revolutionary changes in food service and in eating habits.
  - D. served French cuisine in Paris
  - E. none of the above.
  
2. Which of the following individuals may handle meat products as part of their duties?
  - A. Roast cook.
  - B. Pantry cook.
  - C. Sauce cook.
  - D. All of the above.
  - E. None of the above
  
3. The sauce chef prepares which of the following as part of his or her duties?
  - A. Broiled meats.
  - B. Roasted meats.
  - C. Sautéed meats.
  - D. Sautéed vegetables
  - E. None of the above.

4. The first restaurant was started:
- A. in France in the 18<sup>th</sup> century, selling soups called “restoratives.”
  - B. in England by a man named Boulanger, who cooked meat dishes to order rather than in large batches.
  - C. by a French chef named Taillevent.
  - D. by Italian cooks brought to France by Caterina de Medici.
  - E. all of the above
5. The temperature range of the Food Danger Zone is \_\_\_\_\_.
- A. between 41°F (5°C) and 140°F (60°C)
  - B. a factor that affects the growth of only anaerobic bacteria
  - C. when food is ready to be served
  - D. the range of temperature in which bacterial growth is slowest
  - E. all of the above
6. Which of the following is not classified as a Potentially Hazardous Food?
- A. Flavored vinegar.
  - B. A garlic and oil mixture.
  - C. Cooked pasta.
  - D. Rice
  - E. Whole shell eggs.
7. Which of the following statements is not true about the use of disposable gloves in food preparation?
- A. Disposable gloves serve as a barrier between hands and ready-to-eat foods.
  - B. Using disposable gloves enables a food worker to handle both raw ingredients and ready-to-eat foods at the same time.
  - C. Hands must be washed thoroughly before putting on disposable gloves.
  - D. Some health departments require food workers to use disposable gloves whenever they are handling ready-to-eat foods.
  - E. All of the above

8. A basic difference between a conventional oven and a convection oven is that a convection oven \_\_\_\_\_.
- A. cooks more slowly
  - B. must be set at a higher temperature
  - C. simply heats the air in an enclosed space
  - D. distributes heat more rapidly throughout its interior
  - E. none of the above
9. Chef Brun usually uses his \_\_\_\_\_ if he wants to brown or glaze the top of items.
- A. reel oven
  - B. salamander
  - C. infrared oven
  - D. barbecue oven
  - E. conveyor belt
10. A bain marie is \_\_\_\_\_.
- A. used to store food
  - B. used at the buffet line
  - C. a tall, cylindrical stainless steel container
  - D. used to keep foods hot in a hot water bath
  - E. all of the above
11. The most frequently used knife in the professional kitchen is the \_\_\_\_\_ knife.
- A. chef's
  - B. utility
  - C. paring
  - D. butcher
  - E. fluted
12. Which of the following does not have the same basic function as the other three?
- A. Strainer
  - B. Colander
  - C. Food mill
  - D. China cap
  - E. None of the above

13. Which of the following is not an advantage that anodized aluminum pots have over standard aluminum pots?
- A. Less expensive
  - B. More resistant to acids
  - C. More corrosion-resistant
  - D. Food is less likely to stick to them
  - E. All of the above
14. Which pair of words makes the following sentence true when inserted in the blanks? Caramelization occurs when \_\_\_\_\_ browns, and gelatinization occurs when \_\_\_\_\_ absorbs water and swells.
- A. sugar, starch
  - B. starch, sugar
  - C. protein, carbohydrate
  - D. carbohydrate, protein
  - E. enzyme, molasses
15. Conduction occurs when heat is transferred \_\_\_\_\_.
- A. by means of air, steam, or liquid
  - B. directly from one item to something touching it
  - C. from one part of an item to an adjacent part of the same item
  - D. both b and c
  - E. none of the above
16. Which of the following is the correct descending order (from highest temperature to lowest) of the three methods to cook food in water or a seasoned and flavored liquid?
- A. Boil → simmer → poach
  - B. Simmer → poach → boil
  - C. Poach → boil → simmer
  - D. Poach → boil → steam
  - E. None of the above
17. Which of the following is a combination of both moist and dry heat cooking?
- A. Braising
  - B. Roasting
  - C. Blanching
  - D. En papillote
  - E. None of the above

18. Which of the following statements about roasting is correct?
- A. It is essential that you never cover the meat while it is roasting.
  - B. Roasting and baking are two entirely different cooking processes.
  - C. Never change the position of the roast in the oven once it has started cooking.
  - D. Roasts cooked in the back of the oven cook more slowly because the back of the oven is not as hot as the front.
  - E. None of the above.
19. When fats melt and drip out of a roast as it cooks, which of the following is lost from the food?
- A. Calories
  - B. Fat-soluble vitamins
  - C. Flavor components
  - D. All of the above
  - E. Aone of the above
20. Some of the herbs most frequently used in a sachet for stocks include:
- A. Thyme, parsley, bay leaf.
  - B. Parsley, basil, sachet.
  - C. Thyme, tarragon, bay leaf.
  - D. Sage, cloves, peppercorns.
  - E. All of the above.
21. Recommended simmering time for beef and veal stock is:
- A. 1-3 hours.
  - B. 3-4 hours.
  - C. 6-8 hours.
  - D. 10-12 hours.
  - E. none of the above.
22. The process of reduction may be used in sauce making for the purpose of:
- A. concentrating the sauce.
  - B. correcting the texture of a sauce.
  - C. To make it naper.
  - D. concentrating flavoring ingredients to be added to a sauce.
  - E. all of the above.

23. Which of the following sentences are you least likely to encounter as you read the introduction to a book on stocks and sauces written by an expert on these subjects?
- A. The French word for stock is fond, which means foundation or base.
  - B. In classical cuisine, the most basic of all skills is the ability to prepare good stocks.
  - C. A good stock is the foundation of soups, sauces, and most braised foods and stews.
  - D. Stock production is as important today in American kitchens as it was 100 years ago in French kitchens.
  - E. None of the above
24. Stock preparation has lost much of its importance in modern kitchens because \_\_\_\_\_.
- A. more food today is served without sauces
  - B. the reliance on portion-cut meat has made bones a rarity in many modern kitchens
  - C. stock preparation requires extra labor, which most modern restaurants are unable to provide
  - D. all of the above
  - E. none of the above
25. The standard proportions of ingredients in mirepoix are \_\_\_\_\_.
- A. 50% onions, 25% celery, and 25% carrots
  - B. 25% onions, 50% celery, and 25% carrots
  - C. 25% onions, 25% celery, and 50% carrots
  - D. 50% onions, 40% celery, and 10% carrots
  - E. none of the above.
26. Which of the following is least likely to be found in a bouquet garni?
- A. Leek
  - B. Celery
  - C. Cloves
  - D. Parsley stems
  - E. None of the above

27. Which of the following statements is a correct answer to the following question? "Describe one characteristic or use of a glaze or glace?"

- A. If you add water to a glaze, it will taste exactly like the stock from which it was reduced.
- B. A glace is often used in the preparation of desserts requiring multiple layers and complex frostings.
- C. It is necessary to add only a small amount of a glaze to most recipes because glazes are so concentrated.
- D. A glaze and a glace are not the same. A glaze is used as a topping and a glace is used as a flavor enhancer.
- E. None of the above

28. Which of the following answers is incorrect about Leading Sauce?

- A. Béchamel → milk
- B. Hollandaise → butter
- C. Velouté → white stock
- D. Espanole → tomato sauce
- E. All of the above

29. To prevent curdling in cream soups, avoid \_\_\_\_\_.

- A. adding cold milk or cream to simmering soups
- B. boiling soups after milk or cream has been added
- C. combining milk and simmering soups stock without the presence of roux or other starch
- D. all of the above
- E. none of the above

30. 75% of muscle tissue, or meat is \_\_\_\_\_.

- A. protein
- B. water
- C. fat
- D. collagen
- E. carbohydrate

31. The term "green meat" refers to meat that is:

- A. low grade meat.
- B. spoiled meat that has developed mold.
- C. meat that is not aged enough.
- D. meat that is aged in a vacuum pack.
- E. all of the above

32. Browning meat at a high temperature before roasting may be done:

- A. with certain small roasts to develop flavor and color.
- B. to seal the pores of the meat to keep in juices.
- C. to speed cooking time.
- D. to make it al dante
- E. none of the above.

33. Which of the following statements is **TRUE**?

- A. Low heat toughens and shrinks protein and results in excessive moisture loss.
- B. Roasts cooked at high temperature have better yields than those cooked at low temperature.
- C. Because liquid or steam does not conduct heat as well as air, it is best to boil meat, not simmer it.
- D. Broiled meat stays tender because it is done so quickly that the inside of the meat never gets very hot.
- E. None of the above.

34. Which of the following is true about storing fresh meats?

- A. Store fresh meat at 32°F to 36°F (0°C to 2°C).
- B. Meat that is going bad can be rescued by freezing it.
- C. Open Cryovac-wrapped meats as soon as they are delivered.
- D. Be sure to wrap fresh meat tightly to protect it from bacterial growth.
- E. None of the above

35. A basic difference between "light meat" and "dark meat" in poultry is that "dark meat" \_\_\_\_\_.
- A. has less fat
  - B. takes longer to cook
  - C. has less connective tissue
  - D. taste better
  - E. all of the above
36. Chef Volaille asked his students to describe a major problem that occurs during the process of roasting poultry. Which of his students gave the best answer?
- A. Linda: "Making sure that the breast is not undercooked."
  - B. Cindy: "Cooking the legs to doneness without overcooking the breast."
  - C. Hugh: "Overcooking the dark meat and undercooking the white meat."
  - D. Ricky: "Finding a cooking method that will tenderize free-range poultry."
  - E. none of the above.
37. Chicken fricassée is:
- A. a highly seasoned chicken dish prepared by broiling.
  - B. a white stew cooked by braising.
  - C. a braised dish in which the chicken is browned and then simmered with onions, tomatoes, stock, and seasonings.
  - D. a simmered chicken stew made with mushrooms and parsley.
  - E. none of the above
38. Because there are hundreds of species of fish and shellfish, each with its own characteristics, it is important for students to be familiar with the basic principles of \_\_\_\_\_ so that they can use the many varieties of seafood in a systematic way.
- A. cooking
  - B. handling
  - C. structure
  - D. texture
  - E. All of the above

39. Which of the following is **NOT TRUE** about fish storage?
- A. Frozen fish should be tightly wrapped to prevent freezer burn.
  - B. Fresh fish should be stored on crushed ice.
  - C. Frozen fat fish can be stored up to six months.
  - D. Frozen fish should be stored at 0°F (-18°C) or colder.
  - E. None of the above.
40. Three of the following are lean fish. Which one is a fat fish?
- A. Cod
  - B. Bass
  - C. Mackerel
  - D. Red snapper
  - E. None of the above
41. Which of the following answers is correct about type of shellfish combination?
- A. clam and oyster → univalve
  - B. abalone and conch → bivalve
  - C. squid and octopus → cephalopod
  - D. crab → lean fish
  - E. all of the above
42. Which of the following answers is correct about SBP for fish fillet?
- A. Flour, egg wash, bread crumbs, salt and pepper.
  - B. Flour, egg wash, then bread crumbs.
  - C. Egg wash and seasoned bread crumbs.
  - D. Milk, egg wash, and bread crumbs.
  - E. None of the above.
43. Fresh and unprocessed potatoes should be stored:
- A. in the refrigerator.
  - B. in a cool, moist place.
  - C. in a warm, dry, dark place.
  - D. in a cool, dry, dark place.
  - E. none of the above

44. Which of the following statements is **FALSE** concerning potatoes?

- A. They are one of the most popular vegetables.
- B. Potatoes function as both a vegetable and a starch.
- C. Potatoes may be cooked in only a limited number of ways.
- D. Potatoes appear in all three meals more than any other food.
- E. None of the above

45. Which of the following salads is made with green beans, potatoes, lettuce, tuna, and olives?

- A. Chef's Salad.
- B. Waldorf Salad
- C. Salade Niçoise
- D. Garden Salad
- E. None of the above

46. A well-prepared appetizer salad should \_\_\_\_\_.

- A. stimulate the appetite
- B. not be so large as to be filling
- C. have proper dressing
- D. put the customer in a good frame of mind for the rest of the meal
- E. all of the above

47. Basic proportions for boiling long grain white rice are:

- A. 2 pints of water to 1 pound rice (or 1 liter of water to 500 g rice).
- B. 2 quarts water to 1 pound rice (or 2 liters of water to 500 g rice).
- C. 1 pint water to 1 pound rice (or 500 g water to 500 g rice).
- D. 3 pints of water to 5 pound rice.
- E. none of the above.

48. Spaghetti should be cooked by:

- A. adding it little by little to a large quantity of boiling, salted water and simmering gently until done.
- B. adding it all at once to enough boiling, salted water to cover and boiling until done.
- C. adding it all at once to a large quantity of boiling, salted water and boiling until done.
- D. adding it to cold water, bring to a boil, and simmering until done.
- E. none of the above

49. The highest USDA egg grade is

- A. A
- B. B
- C. C
- D. AB
- E. none of the above

50. The principal purpose of the chalazae in an egg is to \_\_\_\_\_.

- A. prevent it from breaking
- B. hold the yolk in the center
- C. provide a space called an air cell
- D. prevent air from entering the egg
- E. none of the above

**SECTION B: 50 marks**

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

**Question 1**

Define the following term:

- i. Mirepoix
- ii. Mise en place
- iii. Deglaze
- iv. Julienne
- v. Brunnoise

(5 marks)

**Question 2**

Cooking is the process of preparing food, by the analogue skills, often with the use of heat. Cooking techniques and ingredients vary widely and to cook food means to heat it in order to make certain changes in it.

Explain the following cooking methods and provide an example for each:

- i. Moist -Heat Cooking
- ii. Dry-Heat Cooking
- iii. Dry-Heat Cooking (using fats)

(6 marks)

**Question 3**

Historically, food service operations have used a kitchen brigade system to divide food production responsibilities. In a kitchen brigade, special tasks are assigned to each member of the kitchen staff. These assignments are in line with the person's title, headed by the executive chef as the overall kitchen manager.

List down and explain **FIVE (5)** traditional kitchen brigade positions and their responsibilities in a large food service establishment

(5 marks)

**Question 4**

Explain the differences between a seasoning and a flavouring ingredient.

(4 marks)

**Question 5**

A stock may be defined as a clear, thin, unthickened liquid flavoured by soluble substances extracted from meat, poultry, fish and their bones, and from vegetables and seasonings. Stock is also known as a base that can be made into glaze through the process of reduction.

List **FIVE (5)** procedures for preparing glazes.

**(5 marks)**

**Question 6**

Sauce Espagnole, Tomato sauce, Veloute, Hollandaise sauce and Béchamel sauce are the five basic sauces also known as mother sauce, or leading sauce. These sauces are all made by combining a liquid with a thickening agent.

Explain **FIVE (5)** characteristics of a good béchamel sauce.

**(5 marks)**

**Question 7**

Tenderloin is the alternative name for fillet. This is the most tender part in an animal as it does a very little work. As a Chef de partie in Savoy hotel, explain the parts of beef tenderloin to your new commis.

**(5 marks)**

**Question 8**

Pasta is an ingredient that can be used in place of other starchy foods in a meal. Durum wheat flour is one of the main ingredients in pasta. Other ingredients in pasta are liquid such as water or eggs. Oil is sometimes added to pasta dough to give it a richer texture.

Identify **FOUR (4)** types of pastas and explain how to prevent pasta from sticking together when it is cooked.

**(6 marks)**

**Question 9**

Oil and vinegar are the two main ingredients in both vinaigrette and mayonnaise. Because water is primary component of vinegar. if you combine vinegar and oil in a container they form separate layers, with the watery vinegar on the bottom and oil on top.

Explain the **TWO (2)** types of techniques used to extend the emulsion of vinaigrette.

**(4 marks)**

**Question 10**

Choux paste is made of egg, water, salt, fat and flour and is totally unlike any other pastry. After cooking, choux pastry forms a crisp shell with a moist lining and hollow centre making it ideal for sweet and savoury fillings.

List down **FIVE (5)** products made from choux paste.

**(5 marks)**

**-THE END-**

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