



FINAL
Examination Paper
(COVER PAGE)

Session : January 2014

Programme : Diploma In Culinary Arts (DCA)

Course : DCA2102: Continental Cuisine

Date of Examination : March 11, 2014 (Tuesday)

Time : 5:00 pm – 7:00 pm 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 , Chef Muhammad Kamel Abdullah

Moderator : Mr Muhamad Shah Kamal bin Ideris

INTI INTERNATIONAL COLLEGE PENANG

DIPLOMA IN CULINARY ARTS PROGRAMME (DCA)
DCA2102: 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 statement is **TRUE** about Navarin d'Agneau
 - A. Grilled fish with green pepper
 - B. Lamb stew with root vegetables
 - C. Chicken roulade
 - D. Pear salad
 - E. None of the above

3. In France the incorporation of _____ in every culinary meal and it is part of French culture.
 - A. wine
 - B. cream
 - C. alcohol
 - D. apperitif
 - E. None of the above

4. The first restaurant was started _____.
- A. in France in the 18th 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. A rich egg custard stiffened or set with gelatin and whipped cream added.
- A. Bavarian cream (bavarois)
 - B. Cream caramel
 - C. Panna cotta
 - D. Trifle
 - E. none of the above
6. Ratatouille is a _____.
- A. vegetable and tomato stew
 - B. garlic and oil mixture
 - C. eggplant and capsicum salad
 - D. tomato and salad soup
 - E. none of the above
7. Basic French sauce made with a roux and white stock: enriched with an egg yolk and cream liaison.
- A. Espagnole
 - B. Béchamel
 - C. Veloute
 - D. Hollandaise
 - E. None of the above

8. A salad dish characterized by tomatoes, anchovies, tuna fish, garlic and black olives.
- A. Nantua
 - B. Nicoise
 - C. Frappe
 - D. Salade
 - E. none of the above
9. This boiled beef is Austria's national dish.
- A. Tornadoes rossini
 - B. Tafelspitz
 - C. Beef stew
 - D. Rohwurst
 - E. None of the above
10. _____ is a traditional Austrian dish made with boneless meat coated first in flour, in whisked egg, in breadcrumbs, and then fried.
- A. Winer Schnitzel
 - B. Vicchysoise
 - C. French Soup
 - D. Cock O lekkei
 - E. New England boiled beef
11. A specialty of Austria's south central province of Styria. it is a striking dark green oil. press from the roasted seeds of pumpkins. It has an intense, nutty flavor.
- A. Extra virgin pumpkin oil
 - B. Pumpkin seeds oil
 - C. Coconut oil
 - D. Olive oil
 - E. None of the above

12. _____ is a dessert named for the Austrian town of Linz

- A. Linzer torte
- B. Sacher torte
- C. Lindt
- D. Black forrest
- E. none of the above

13. Rice that has been toasted briefly in a soffritto and the cooked by gradually adding boiling stock or water

- A. Risotto
- B. zampone
- C. Milanese
- D. Primo piatto
- E. all of the above

14. A dish of raw meat pounded thin, serve as an appetizer.

- A. Carpaccio
- B. Caprese
- C. Arborio
- D. Risotto
- E. None of the above

15. A food originating from central Italy. typically made of grilled bread rubbed with garlic and topped with extra virgin olive oil, salt and pepper. It's usually served as snack or appetizer.

- A. Bruschetta
- B. Antipasto
- C. Pizza
- D. Formaggi
- E. none of the above

16. A famous cow milk cheese that must be eaten very fresh. Its texture is like whipped butter or stiffly whipped cream. It is delicious dessert cream.
- A. Mascarpone
 - B. Gorgonzola
 - C. Pecorino Romano
 - D. mozzarella
 - E. none of the above
17. Which of the following term are **NOT** types of pasta?
- A. Lasagna
 - B. Fettuccine
 - C. Farfalle
 - D. en papillote
 - E. none of the above
18. 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. Parmigiano-reggiano
 - B. Risotto
 - C. Osso bucco
 - D. All of the above
 - E. None of the above
19. Which of the following is the Italian vegetable soup and considered by most as the Italian national soup.
- A. Mushroom soup
 - B. Barley soup
 - C. Minestrone
 - D. ABC soup
 - E. None of the above

20. Italian trace their culinary heritage to all these influence **EXCEPT**:
- A. Roman
 - B. Greeks
 - C. Etruscans
 - D. Maldives
 - E. Mediterranean
21. Emilia Romagna known as “Italy food basket,” this area produces some of the country’s most famous foods, including
- A. Prosciutto de Parma
 - B. Polenta
 - C. Beef ragout
 - D. Clam chowder
 - E. All of the above.
22. Dish made with potatoes, salt and clarified butter. May be considered Switzerland’s national dish.
- A. Spatzle
 - B. Rosti
 - C. Potato dumpling
 - D. Raclette
 - E. none of the above
23. Traditional Zurichoise stew was made from?
- A. Veal
 - B. Turkey
 - C. Beef
 - D. Chicken
 - E. all of the above.

24. A hard yellow cheese made from cow's milk, it is named after town in Switzerland.

- A. Fondue
- B. Gruyere
- C. Camembert
- D. Suisse
- E. None of the above

25. The most predominant noodles in Germany are _____.

- A. Soba
- B. Spaghetti
- C. Spatzle
- D. Ravioli
- E. None of the above

26. One of the famous well known cakes displayed with cherries in Germany is _____.

- A. Fruit cakes
- B. Cheese cakes
- C. Carrot cakes
- D. Black Forest cakes
- E. None of the above

27. Sausage made in Frankfurt. Germany.

- A. Rotkhol
- B. Frankfurter
- C. Frank sausage
- D. Germany hot dog
- E. none of the above

28. Russian version of shish kebabs, marinated meat grilled on a skewer also known as _____.

- A. Shashlik
- B. Sireniki
- C. Smetana
- D. Solyanka
- E. none of the above

29. Baked stuffed buns made from yeast dough and often glazed with egg to produce the common golden colour. They commonly contain meat.

- A. Pirozhki
- B. Shchi
- C. Spartak
- D. Syrniki
- E. None of the above

30. A famous soup of Russia served thousand years ago as a predominant first course till present is called _____.

- A. Schi or cabbage soup
- B. Iceberg soup
- C. Oats soup
- D. Barley
- E. All of the above

31. _____ is a traditional rice dish from Valencia. contain either meat, seafood, fish and vegetables and its famous component of saffron.

- A. Pilaf
- B. Briyani
- C. Ghee
- D. Paella
- E. None of the above

32. _____ is a garlic flavored mayonnaise, typical of Catalonia and the Balearic island

- A. Aioli
- B. Horseradish
- C. Garlic mayo
- D. Tartar sauce
- E. None of the above

33. Which of the following country is the largest olive oil producer in the world?

- A. Italy
- B. Greece
- C. Switzerland
- D. Spain
- E. all of the above

34. _____ is a small Spanish savoury dishes, typically served with drinks at a bar.

- A. Antipasto
- B. Tapas
- C. canapé
- D. snack
- E. None of the above.

35. Which of the following statements is NOT true?

- A. In Spanish the word empanada means "in dough".
- B. Churros is a choux pastry dough deep fried in olive oil
- C. Gazpacho is a cold vegetable soup from southern Spain
- D. Ravioli originate from central Barcelona
- E. Chorizo is similar to sausage

36. Cockaleekie refers to _____.
- A. Cream of leek soup
 - B. A thick chicken, leek, and barley soup
 - C. Chicken and mushroom soup
 - D. Onion soup
 - E. none of the above
37. A batter of egg, flour, and milk cooked in beef drippings. Originally served with gravy before main course, today it is used as accompaniment to beef roast.
- A. Toad in the hole
 - B. Shepherd's pie
 - C. Quiche
 - D. Yorkshire pudding
 - E. none of the above
38. A Scottish quick bread said to have taken its name from stone of destiny, the place where Scottish king were once crowned.
- A. Muffin
 - B. Scone
 - C. Trifle
 - D. Melba toast
 - E. none of the above
39. 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

40. Traditionally caviar refers to a fish roe from _____ fish found in Caspian and Black sea.
- A. sturgeon
 - B. herring
 - C. salmon
 - D. barracuda
 - E. eel
41. Greek “pie” of buttery layer of phyllo with center portion of chopped cooked spinach and feta mixed with béchamel
- A. Spanakopita
 - B. Stefado
 - C. Tzatziki
 - D. Vasilopita
 - E. None of the above
42. _____ is a browned eggplant slices layered with tomatoes, cheese, onions, and ground meat finished with béchamel sauce.
- A. moussaka
 - B. pastizzio
 - C. lasagna
 - D. taramosalata
 - E. none of the above
43. Which of the following statement is TRUE about Feta cheese?
- A. The most popular and the most ancient Greek cheeses
 - B. Its traditionally made from sheep milk
 - C. Most feta come from mountainous area
 - D. It is used in salads, baked in pies, crumbled on omelet or as a stuffing for fish
 - E. all of the above

44. Meatless brown lentil soup, a standby for busy days and a staple when meat is scarce. This statement refers to _____.
- A. fakki
 - B. dolmadakia
 - C. kolokythia
 - D. telemas
 - E. none of the above
45. A typical Ireland winter dish comprising mashed potato and chopped cooked cabbage.
- A. Colcannon
 - B. Drisheen
 - C. Dublin coddle
 - D. Fadge
 - E. none of the above
46. 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
47. Which of the following salads is made with kalamata olives, feta cheese, cucumber, and tomatoes?
- A. Chef's Salad.
 - B. Waldorf Salad
 - C. Greek salad
 - D. Garden Salad
 - E. none of the above

48. 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
49. Three different types of caviar come from three different species of sturgeon. Which of the following are not types of sturgeon?
- A. Beluga
 - B. Sevruga
 - C. Osetra
 - D. Terta
 - E. all of the above are the types of sturgeon
50. Spaghetti should be cooked by _____.
- A. adding it little by little to a large quantity of boiling, salted water and simmering gently
 - 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

SECTION B: 50 marks

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

1. Define the following terms:

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

(5 Marks)

2. Identify **FIVE (5)** contribution of Escoffier in the history of modern French cuisine.

(5 Marks)

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.

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

(5 Marks)

4. Briefly explain **FIVE (5)** Guild system in pre-revolution French history

(5 Marks)

5. Describe **FIVE (5)** statements of 'Bavarian cuisine' history.

(5 Marks)

6. Apfelstrudel, Wiener schnitzel, and goulash are the most popular Austrian dishes. Discuss **THREE (3)** factors that influence by neighbouring countries towards these dishes

(6 Marks)

7. List **FIVE (5)** function of a Russian pancake called Blini and its substantial important in Russian cuisine.

(5 Marks)

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 **TWO (2)** types of pastas and explain how to prevent pasta from sticking together when it is cooked.
- (4 Marks)**
9. Describe **TWO (2)** element of Spanish cuisine that can be found in other Mediterranean country cuisine.
- (4 Marks)**
10. English food at its best is hearty, simple, delicious fare, with the food and cooking of England developed to feed the colonial empire, which in its time influenced the rest of the world. The food and cooking of England is steeped in history and heritage. Briefly explain **THREE (3)** elements that influence British food since its early days.
- (6 Marks)**

-THE END-

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