

**FINAL
Examination Paper**

(COVER PAGE)

Session : August 2015

Programme : Diploma In Hotel Management (DHMN)
Diploma In Culinary Arts (DCA)

Course : DHM1109/DCA1109 : Culinary Operations

Date of Examination : December 10, 2015 (Thursday)

Time : 5:00 pm – 7:00 pm Reading Time: Nil

Duration : 2 Hours

Special Instructions :

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

Section B : Short answer questions. Answer ALL the questions. (50 marks)

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

Materials permitted : Nil

Materials provided : OMR Sheets

Examiner (s) : Chef Kartina Abu Bakar, Chef Syed Shahrizan

Moderator : En Muharis Mohamed

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

DIPLOMA IN HOTEL MANAGEMENT PROGRAMME (DHMN)
DIPLOMA IN CULINARY ARTS (DCA)
DHM1109 / DCA 1109 CULINARY OPERATIONS
FINAL EXAMINATION: AUGUST 2015 SESSION

Section A (50 marks)

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

1. 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
 - E. None of the above

2. Bay leaf should be used _____.
 - A. in large quantities as its flavor is extremely mild
 - B. in small quantities as its flavor is quite strong
 - C. only in making stocks
 - D. as a vegetable
 - E. All of the above

3. Tarragon is suitable for _____.
 - A. chicken dishes
 - B. egg dishes
 - C. shellfish dishes
 - D. béarnaise sauce
 - E. All of the above

4. Vanilla is derived from _____.
 - A. the bark of a tree
 - B. cocoa beans
 - C. pods of an orchid plant
 - D. all the above
 - E. none of the above

5. Shortening is made from _____.
- A. pure milk fat
 - B. clarified butter
 - C. mixture of milk fat and vegetable fat
 - D. extra virgin olive oil
 - E. none of the above
6. Butter may be made from _____.
- A. milk only
 - B. vegetable oil only
 - C. mixture of vegetable oil and shortening
 - D. low fat milk only
 - E. All the above
7. Salad oils _____.
- A. are suitable for high temperature cooking
 - B. are suitable for low temperature cooking
 - C. should not be refrigerated as they tend to solidify
 - D. are suitable to be used to grease baking tray
 - E. None of the above
8. Cooking oil is suitable for _____.
- A. high heat cooking
 - B. deep frying
 - C. brushing onto surfaces of meat before searing
 - D. greasing griddles after cleaning to prevent rust
 - E. All of the above
9. Which of the following is solid at 35°C?
- A. Extra virgin olive oil
 - B. Pure corn Oil
 - C. Pure peanut oil
 - D. Shortening
 - E. All of the above

10. Functions of fats and oils in food preparation includes _____.

- A. improving palatability
- B. improving texture
- C. aid as cooking medium
- D. prevents food from sticking to pans
- E. all of the above

11. The following is true about oil **EXCEPT** _____.

- A. they are made only from soya beans, palm or corn
- B. it has lower tolerance to heat as compared to animal fat
- C. it is the main ingredient used to make butter
- D. all of the above
- E. none of the above

12. Oil is _____.

- A. always solid at 4°C
- B. always liquid at 6°C
- C. less dense than water
- D. more dense than water
- E. none of the above

13. _____ has the highest amount of fat.

- A. Butter
- B. Cream
- C. Full cream milk
- D. None of the above
- E. All of the above

14. Which of the following does not have a heat source?

- A. Salamander
- B. Convection Oven
- C. Microwave Oven
- D. Griller
- E. None of the above

15. Heat may be transferred by _____.
- A. conduction
 - B. convection
 - C. radiation
 - D. all of the above
 - E. none of the above
16. Which of the following does not involve convection of heat?
- A. A pot of boiling water.
 - B. An oven without a fan.
 - C. A salamander.
 - D. An oven with a fan.
 - E. None of the above
17. Which of the following do you think is the best conductor of heat?
- A. Copper pan
 - B. Aluminum pan
 - C. Stainless steel pan
 - D. Glass pot
 - E. None of the above
18. 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
 - E. All of the above
19. Milk is sold in the following forms **EXCEPT** _____.
- A. condensed
 - B. evaporated
 - C. powdered
 - D. filled
 - E. none of the above

20. Which of the following is made from milk?
- A. cream
 - B. butter
 - C. parmesan
 - D. yoghurt
 - E. all of the above
21. Which of the following has the highest amount of fat?
- A. Full cream milk
 - B. Butter
 - C. Shortening
 - D. Cream cheese
 - E. All of the above
22. Which of the following describes the process known as "homogenized"?
- A. Breaking up fats into very small droplets.
 - B. Heating milk to more than 100°C
 - C. Heating milk to more than 72°C
 - D. Reducing the fat content to less than 3%.
 - E. All of the above
23. Sterilized milk refers to milk that _____.
- A. is heated to 56°C
 - B. is heated to 65°C
 - C. is heated to 90°C
 - D. is heated to 110°C
 - E. None of the above
24. Milk that is homogenized and then heated to 150°C for 1 second is known as _____
- A. Condensed Milk
 - B. Evaporated Milk
 - C. Pasteurized Milk
 - D. UHT Milk
 - E. None of the above

25. Catering uses of milk includes _____.
- A. enriching sauces
 - B. moistening pastries
 - C. diluting teas
 - D. all of the above
 - E. none of the above
26. Whipping cream must contain **at least** _____ of fat.
- A. 15%
 - B. 25%
 - C. 35%
 - D. 85%
 - E. None of the above
27. Which of the following milk products do not need refrigeration when unopened?
- A. Pasteurized Milk
 - B. UHT Milk
 - C. Raw Milk
 - D. all of the above
 - E. none of the above
28. Which of the following is considered a “hard cheese”?
- A. Parmesan cheese
 - B. Cheddar cheese
 - C. Cottage cheese
 - D. Blue cheese
 - E. All of the above
29. Mozzarella is considered a _____.
- A. whey cheese
 - B. stretch-curd cheese
 - C. blue-veined cheese
 - D. semi-hard cheese
 - E. none of the above

30. Cheese may be used in preparing _____.
- A. sauces
 - B. soups
 - C. desserts
 - D. All of the above
 - E. None of the above
31. In a larger kitchen, this person prepares the grilled foods instead of the rôtiisseur. The job description mentioned refers to _____.
- A. saucier
 - B. grillardin
 - C. confiseur
 - D. All of the above
 - E. None of the above
32. 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
 - E. None of the above
32. Moves throughout the kitchen assisting other positions in kitchen. The job description mentioned refers to _____.
- A. apprentice
 - B. garde manger
 - C. tournant
 - D. communard
 - E. None of the above
33. Responsible for preparation of cold hors d'oeuvres, prepare salads, organizes large buffet displays and prepares charcuterie items. The job description mentioned refers to _____.
- A. garde manger
 - B. grillardin
 - C. communard
 - D. boucher
 - E. None of the above

34. Takes orders from the dining room and distributes them to the various stations. The job description mentioned refers to _____.
- A. boucher
 - B. communard
 - C. aboyeur
 - D. tournant
 - E. None of the above
35. Prepares frozen and cold desserts in large restaurants. The job description mentioned refers to _____.
- A. garde manger
 - B. glacier
 - C. confiseur
 - D. All of the above
 - E. None of the above
36. Prepares the meal served to the restaurant staff. The job description mentioned refers to _____.
- A. communard
 - B. aboyeur
 - C. tournant
 - D. saucier
 - E. None of the above
37. Responsible for managing a given station in the kitchen where they specialize in preparing particular dishes. The job description mentioned refers to _____.
- A. chef de cuisine
 - B. sous chef
 - C. chef de partie
 - D. chef communard
 - E. None of the above
38. Responsible for overall management of kitchen. The job description mentioned refers to _____.
- A. chef de cuisine
 - B. sous chef
 - C. chef de partie
 - D. demi chef de partie
 - E. None of the above

39. This person prepares the vegetable dishes. The job description mentioned refers to _____.

- A. saucier
- B. legumier
- C. poissonier
- D. garde manger
- E. None of the above

40. This person prepares the soups. The job description mentioned refers to _____.

- A. garde manger
- B. poissonier
- C. legumier
- D. boulanger
- E. None of the above

41. This person prepares fish and seafood dishes. The job description mentioned refers to _____.

- A. garde manger
- B. poissonier
- C. legumier
- D. entremetier
- E. None of the above

42. In a larger kitchen, this person prepares the fried foods instead of the rôtisseur. The job description mentioned refers to _____.

- A. saucier
- B. potager
- C. friturier
- D. entremetier
- E. None of the above

43. Which of the following cuts is considered offal?

- A. tenderloin
- B. tongue
- C. brisket
- D. All of the above
- E. None of the above

44. Which of the following is the stomach lining of a cow?
- A. chuck
 - B. tripe
 - C. sweet bread
 - D. All of the above
 - E. None of the above
45. Exterior fat, the fat between hide and muscle is known as _____.
- A. marbling fat
 - B. subcutaneous fat
 - C. sweet bread
 - D. thalamus gland
 - E. None of the above
46. Whitish streaks of inter- and intra-muscular fat is known as _____.
- A. marbling fat
 - B. subcutaneous fat
 - C. sweet bread
 - D. thalamus gland
 - E. None of the above
47. Which of the following cooking methods is suitable for beef shank?
- A. grilling
 - B. roasting
 - C. broiling
 - D. All of the above
 - E. None of the above
48. Which of the following cooking methods is suitable for beef fillet?
- A. grilling
 - B. roasting
 - C. broiling
 - D. All of the above
 - E. None of the above

49. Which of the following cooking methods is suitable for thick flank?

- A. grilling
- B. roasting
- C. broiling
- D. All of the above
- E. None of the above

50. Which of the following cooking methods is suitable for silverside?

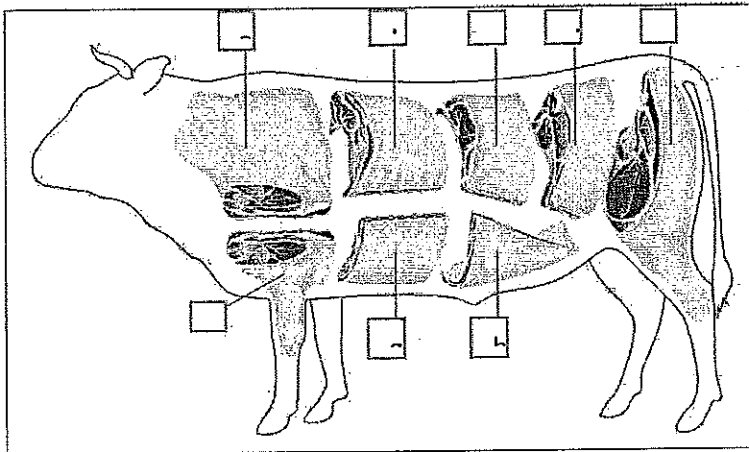
- A. grilling
- B. roasting
- C. broiling
- D. All of the above
- E. None of the above

Section B (50 marks)

Instruction : Answer **ALL** questions.

Question 1

Name any **FIVE (5)** cuts of a cow shown in the picture below :



(5 marks)

Question 2

Name one suitable cooking method for each of the cut listed in Question 1.

(5 marks)

Question 3

Name **FIVE (5)** organ meats.

(5 marks)

Question 4

List the **FIVE (5)** categories of taste.

(5 marks)

Question 5

Provide a food (ingredient) example for each of the categories of taste mentioned in **Question 4**.

(5 marks)

Question 6

Briefly explain how food is experienced by customer in terms of taste, flavor, palatability and food acceptability.

(6 marks)

Question 7

Give **FIVE (5)** names of herbs.

(5 marks)

~~**Question 8**~~

List **FIVE (5)** names of spices.

(5 marks)

Question 9

Name **FOUR (5)** types of cream available in the market.

(4 marks)

Question 10

Give **FIVE (5)** types of milk available in the market.

(5 marks)

-THE END-

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