

FINAL
Alternative Assessment

(COVER PAGE)

Session : April 2020

Programme : Diploma in Culinary Arts (DCA/DCAN)

Course : **DCA2100: Garde Manger**

Date of Examination : 7 August 2020 (Friday)

Time Start : 7 August 2020 (Friday), 8:00am

Time End : 7 August 2020 (Friday), 11:00am

Duration : 3 hours

Special Instructions :
Answer ALL questions.

Materials permitted :
Nil

Materials provided :
Nil

Examiner (s) : **Chef Yuzrem Ezri, Mr. Darren Ngui**

Chief Moderator : Ms. Norhana Hayati

This paper consists of 3 printed pages, including the cover page.

DIPLOMA IN CULINARY ARTS PROGRAMME (DCA/DCAN)
DCA2100: GARDE MANGER
FINAL ALTERNATIVE ASSESMENT: APRIL 2020 SESSION

Assignment question

Alternative assessment 100 marks

As an aspiring chef soon to be entering the food and beverage industry, you have the opportunity to plan your Garde manger section. Therefore, you are required to plan the menu, which includes the types of cold dressings for your salad. In addition to that, the plating involved for your product has to be according to industrial standards. Furthermore, other than that you decide to include aspics and forcemeat into your menu. Lastly, as your restaurant is located in the middle of a bustling expatriate community, you are required to showcase your knowledge on cheese to better serve your customers.

Question 1

- a) Base on the scenario, contrast the differences between temporary and permanent emulsion. (5 marks)
- b) In your own word, define the term ‘emulsifier’ in relation to cold dressing preparation. (5 marks)
- c) Develop **TWO (2)** examples of emulsifier ingredients that can be use in cold sauce and dressing. (5 marks)
- d) Explain in details the steps of how to prepare **ONE (1)** cold sauce or dressing that you have done in the kitchen. (5 marks)

(Total 20 Marks)

Question 2

- a) When you are plating your cold platter, you start to recall the concept of B.U.F.F. In your own word elaborate what is the meaning of B.U.F.F? (10 Marks)
- b) Illustrate a simple hors d’oeuvres platter, serving for **FIVE (5)** person and highlight the B.U.F.F concept in your platter presentation. (10 marks)

(Total 20 marks)

Question 3

- a) Discuss the term 'aspic' and the process of producing Chaud froid platter using gelatin.
(10 Marks)
 - b) Propose a Chaud Froid platter design and label each ingredients that you use in the platter.
(10 Marks)
- (Total 20 Marks)**

Question 4

- a) Describe the **FOUR (4)** types of forcemeat that you have learned.
(10 Marks)
 - b) From your answer in 4 (a), choose **ONE (1)** type of forcemeat and explain in detail the ingredients and techniques to prepare chicken terrine.
(10 Marks)
- (Total 20 Marks)**

Question 5

- a) Elaborate the function of rennet in the process of making cheese.
(6 Marks)
 - b) Compare the techniques of preparing soft cheese and hard cheese.
(8 Marks)
 - c) Identify **TWO (2)** types of cheese from each category.
(6 Marks)
- (Total 20 Marks)**