



FINAL
Examination Paper

(COVER PAGE)

Session : April 2014

Programme : Diploma In Culinary Arts (DCA)

Course : DHM1109 : Culinary Operations

Date of Examination : 25 JULY 2014

Time : 2.00pm – 4.00pm 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.

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

Moderator : En Muharis Mohamed

This paper consists of 15 printed pages, including the cover page.

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DIPLOMA IN CULINARY ARTS PROGRAMME (DCA)
DHM1109 : CULINARY OPERATIONS
FINAL EXAMINATION: APRIL 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. Modern food service began _____.
 - A. at the time of the French Revolution
 - B. because many chefs found themselves without jobs
 - C. when Mr. Boulanger win the court case against guild
 - D. when chefs began opening restaurants in and around Paris to support themselves
 - E. all of the above

2. Which of the following is attributed to Carême, rather than to Escoffier?
 - A. Founder of classical cuisine
 - B. Reorganization of the kitchen
 - C. Father of 20th century cooking
 - D. Simplification of the classical menu
 - E. All of the above

3. Nouvelle cuisine _____.
 - A. is dead
 - B. was a return to the traditional practices of Carême
 - C. place its emphasis on simpler, more natural flavors and preparations
 - D. both a and c
 - E. none of the above

4. The style of professional cooking that developed after Carême is called “international” because:
- A. chefs from around the world, after an international meeting in 1830, voted to adopt the basic principles put forth by Carême.
 - B. improved transportation systems brought new ingredients from around the world.
 - C. the same basic cooking principles were used internationally in commercial kitchens.
 - D. easy to cook dishes.
 - E. all of the above.
5. The purpose of double-breasted jackets is to _____.
- A. give a stylish, professional appearance to food workers
 - B. protect the wearer from spilled or splattered hot foods or fat
 - C. give food workers extra buttons on which to hang small utensils
 - D. both b and c
 - E. none of the above
6. To call a food contaminated means that?
- A. The food contains harmful bacteria.
 - B. The food contains poisonous chemicals.
 - C. The food contains a harmful substance that was not originally in the food.
 - D. The food is guaranteed to make the eater sick.
 - E. all of the above.
7. Which of the following types of food should be refrigerated at the lowest temperature?
- A. fish and seafood
 - B. poultry and meat
 - C. egg, milk, and cream
 - D. raw vegetables and fruit
 - E. all of the above
8. Which of the following is the correct order of operations for conditioning a griddle?
- A. Apply a thin layer of oil → wipe clean → heat to 400°F (204°C)
 - B. Heat to 400°F (204°C) → wipe clean → apply a thin layer of oil
 - C. Wipe clean → heat to 400°F (204°C) → apply a thin layer of oil
 - D. Apply a thin layer of oil → heat to 400°F (204°C) → wipe clean
 - E. None of the above.

9. Which of the following is a factor that affects a pan's ability to cook evenly?
- A. The kind of metal of from which it was made.
 - B. The thickness of the metal from which it was made.
 - C. Both of the above.
 - D. The color of the pan.
 - E. None of the above.
10. 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. all of the above
11. I heat my contents from both the bottom and the sides; I provide quicker, more uniform, and more controllable heat than pots on the range; and my capacity can be as much as 400 gallons.
- A. Deep fryer.
 - B. Tilting skillet.
 - C. Steam cooker.
 - D. Steam-jacketed kettle.
 - E. None of the above.
12. A cook's judgment is based on his or her _____.
- A. experience
 - B. knowledge of basic cooking principles
 - C. understanding of the raw materials available
 - D. all of the above
 - E. none of the above
13. Which of the following heating methods will fail to heat a material that has no moisture content?
- A. Infrared.
 - B. Microwave.
 - C. Conduction.
 - D. Convection.
 - E. All of the above.

14. 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. Stew → boil → simmer.
 - E. None of the above.
15. 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. All of the above.
16. The combination of flavors that characterize a finished dish is called
- A. the flavor profile.
 - B. the primary flavors.
 - C. the secondary flavors.
 - D. the supporting flavors.
 - E. none of the above
17. Which of the following statements is true about stock ingredients?
- A. All stocks derive their flavor from bones.
 - B. Bones from lean white fish make the best fish stock.
 - C. Fumet is a flavorful veal stock often made with wine.
 - D. The color of a brown stock comes from a well-cooked roux.
 - E. None of the above

18. When Rico chilled his stock, it didn't solidify like the stocks of the other students in his class. Apparently, Rico's stock contains less _____ than his classmates' stocks.
- A. meat
 - B. gelatin
 - C. acid products
 - D. carrots and more onions and celery
 - E. all of the above
19. 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, 10% celery, and 40% carrots
 - E. none of the above
20. Which of the following is least likely to be found in a sachet?
- A. Garlic.
 - B. Dried thyme.
 - C. Peppercorns.
 - D. Bay leaf.
 - E. None of the above.
21. Which of the following statements is **TRUE** about vegetable stocks?
- A. The best times for cooking vegetable stocks are between 30 and 45 minutes.
 - B. Brussels sprouts, cauliflower, and artichokes produce a stock with a mild flavor and odor.
 - C. Unless green, leafy vegetables (such as spinach) are cooked for a long time, they develop an unpleasant flavor.
 - D. Sweating vegetables in a small amount of oil or butter before adding them to water gives them a sharper, more distinct flavor.
 - E. None of the above.

22. The purpose of blanching bones before using them to make a stock is to _____.
- A. kill bacteria
 - B. rid them of impurities that cause cloudiness
 - C. soften them so that they will release more flavor
 - D. fasten cooking time
 - E. all of the above
23. Chef Scarabee was watching his students prepare a basic white stock. To which of his students did the Chef say, "Keep up the good work; you're doing a fine job!"?
- A. John, who started his stock with hot water to speed up the extraction process.
 - B. Yoko, who carefully skimmed the scum that rose to the surface of her stock to keep it clear.
 - C. Paul, who cooled his stock slowly so it would not become contaminated with bacteria.
 - D. Linda, who simmered her fish stock for 5 hours to extract the full flavor from the bones.
 - E. None of the above.
24. The difference between brown stocks and white stocks is that _____.
- A. the bones and mirepoix in a brown stock are browned
 - B. the bones in a brown stock are larger and from older animals
 - C. a brown stock is simmered for a shorter time than a white stock
 - D. a white stock is started in hot water and a brown stock is started in cold water
 - E. all of the above
25. Which of the following statements is true about reduction?
- A. Reduction takes place during the venting process.
 - B. A reduced stock has more body than a no reduced stock
 - C. A stock is reduced to decrease the amount of gelatin it contains.
 - D. Reduction takes place when the flavor of an overly strong stock is reduced by the addition of water or wine.
 - E. All of the above.

26. Which of the following statements is **TRUE** about Hollandaise Sauce?
- A. The egg in Hollandaise thickens by coagulation.
 - B. The classic version of Hollandaise is flavored only with lemon juice.
 - C. An advantage of Hollandaise is its high holding temperature that discourages the growth of bacteria and allows it to be kept as serving temperature for several hours.
 - D. None of the above.
 - E. All of the above.
27. 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
28. Tenderness in cooked meat is determined by:
- A. the cooking method used.
 - B. the maturity of the animal.
 - C. the specific cut used.
 - D. all of the above.
 - E. none of the above
29. The most accurate way to test the doneness of a large roast is to _____.
- A. test the internal temperature with a meat thermometer
 - B. pierce the meat with a skewer or fork and check the color of the juices
 - C. observe the roasting time given on a meat roasting chart, based on the weight of the roast and the oven temperature
 - D. press on the roast to feel how firm it is
 - E. None of the above

30. Which of the following statements is **TRUE** about searing and sealing meat?
- A. An overcooked steak will not be dry if it has been seared first.
 - B. Dropping a piece of meat into boiling water before you broil it will help to seal in its juices as it broils.
 - C. Roasts cooked from the start at a high temperature retain more juices than roasts that are started on low heat.
 - D. None of the above.
 - E. All of the above.
31. Which of the following is **TRUE** about storing frozen meats?
- A. Defrost frozen meats at room temperature.
 - B. Store frozen meats at 0°F (-18°C) or colder.
 - C. Refreezing thawed meats does not decrease their quality.
 - D. Both a and b.
 - E. None of the above.
32. On the basis of the following statements, which of the following students would be most likely to prepare a turkey whose breast was dry and overcooked?
- A. Tyler: "I like to bard a turkey breast with a thin layer of pork fat to keep it moist."
 - B. Julie: "I place my turkeys breast-side-down when I roast them so that the fat from the rest of the bird is drawn by gravity to the breast."
 - C. James: "I prefer to baste my turkey with water or stock (instead of fat) in order to avoid the excess calories and cholesterol that the fat would add."
 - D. Heather: "I cook the breast and leg sections of my larger turkeys separately because I know they require different cooking times to reach correct doneness."
 - E. All of the above
33. A _____ is a castrated chicken.
- A. squab
 - B. capon
 - C. guinea
 - D. rooster
 - E. all of the above

34. To check roast chicken for doneness, you would:
- A. pour out the juices from the body cavity to see if they are no longer pink or red.
 - B. feel the leg joints to see if they are loose.
 - C. test the temperature of the inner part of the thigh with a meat thermometer.
 - D. all of the above.
 - E. none of the above
35. Three of the following are fat fish. Which one is a lean fish?
- A. Sole
 - B. Tuna
 - C. Trout
 - D. Salmon
 - E. All of the above
36. Frozen fish should be _____.
- A. stored at 0°F (-18°C) or colder
 - B. wrapped to prevent freezer burn
 - C. stored no more than 2 months for fat fish and 6 months for lean fish
 - D. all of the above
 - E. none of the above
37. Which of the following is **TRUE** about oysters?
- A. Oysters cannot be frozen and thawed safely.
 - B. Oysters are available only in months without an "R" in their name.
 - C. Oysters must be dead for at least 24 hours before they can be safely eaten.
 - D. Oysters can be keep for a week if they are stored in a cold, wet place in the cartoons or sacks in which they arrived.
 - E. All of the above.
38. If you ordered calamari in a restaurant, you would receive _____.
- A. squid
 - B. octopus
 - C. scallops
 - D. prawn
 - E. none of the above

39. Large, flexible tail, four pairs of legs, two large claws, a highly prized shellfish all around the world.
- A. lobster
 - B. mollusk
 - C. crawfish
 - D. langouste
 - E. sole
40. Which of the following is a processed seafood product rather than an actual type of fin fish or shellfish?
- A. Surimi
 - B. Scampi
 - C. Escargot
 - D. Calamari
 - E. All of the above
41. The term "à la meunière" refers to _____.
- A. a fish sauce thickened with beurremanié
 - B. steamed mussels
 - C. a style of sautéed or pan-fried fish
 - D. compound butter used to garnish broiled fish steaks
 - E. none of the above
42. Ratatouille is a _____.
- A. Chinese rodent casserole
 - B. combination of vegetables that have been braised together
 - C. single type of vegetable (e.g., celery) that has been boiled and then deep fried
 - D. middle-eastern vegetables dish that is grilled over charcoal and served on a skewer
 - E. all of the above

43. Which one of the following vegetables should be blanched or precooked before it is fried in breading or batter?
- A. Carrots.
 - B. Eggplant.
 - C. Tomatoes.
 - D. Cucumber.
 - E. All of the above.
44. 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. 1 ½ pints of water to 5 pound rice
 - E. none of the above.
45. Which of the following is not a corn product?
- A. Polenta.
 - B. Hominy.
 - C. Pozole.
 - D. Faro.
 - E. All-purpose flour.
46. Which of the following is not one of the four basic parts of a salad?
- A. Base.
 - B. Border.
 - C. Garnish.
 - D. Dressing.
 - E. None of the above.
47. Which of the following is not one of the basic types of salad dressings commonly used today?
- A. Cooked.
 - B. Appetizer.
 - C. Oil and vinegar.
 - D. Mayonnaise-based.
 - E. None of the above.

48. Which of the following is TRUE about eggs?
- A. As eggs age, they become more dense.
 - B. The easiest-to-peel eggs are those that are the freshest.
 - C. Flavors and odors cannot penetrate the shell of an egg.
 - D. They can lose as much as one grade in a day if they are stored at room temperature.
 - E. All of the above.
49. One way to make hard-cooked eggs is to place them into boiling water, adjusting the heat, and simmering for:
- A. 3-4 minutes.
 - B. 5-7 minutes.
 - C. 12-15 minutes.
 - D. 15-20 minutes.
 - E. none of the above
50. Whole beaten eggs coagulate or are cooked at about what temperature?
- A. 140°F (60°C)
 - B. 156°F (69°C)
 - C. 185°F (85°C)
 - D. 212°F (100°C)
 - E. none of the above

SECTION B: (50 marks)

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

Question 1

Explain the function of classical kitchen brigade? Provide explanation to support your answer.

(4 marks)

Question 2

Briefly explain the responsibilities of **THREE (3)** station chefs of the classical kitchen brigade.

(6 marks)

Question 3

Explain in detail what is food contamination in food hazards?

(4 marks)

Question 4

List down any **THREE (3)** conditions bacteria growth rapidly and briefly explain each of the factors.?

(6 marks)

Question 5

Elaborate each of this kitchen equipments and their function.

- I. Combination steamer oven
- II. Convection oven
- III. Conventional oven

(6 marks)

Question 6

Ever since Chef Carême, professional cooking has been based on procedures and methods rather than only on recipes. By the twenty-first century, chefs have improved their knowledge not just of cooking theory but also of the science behind it. Define heat and briefly explain the function of heat?

(4 marks)

Question 7

While using the knife for cutting, the type of grip you use depends, in part, on the job you are doing and the size of the knife. Many Chefs feel that grasping the blade with the thumb and forefinger gives the greatest control. Guiding the hands is very important.

Describe the **THREE (3)** goals to achieve a proper positioning while cutting?

(6 marks)

Question 8

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 9

Marinating means to soak a food product in a seasoned liquid in order to flavor the product, tenderize the product. Marinades have three categories of ingredients.

List any **TWO (2)** and explain each of the categories?

(4 marks)

Question 10

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

(5 marks)

-THE END-

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