

FINAL
Examination Paper
(COVER PAGE)

Session : August 2017

Programme : Diploma in Culinary Arts (DCA/DCAN)

Course : DCA1106 : Culinary Skills

Date of Examination : December 13, 2017 (Wednesday)

Time : 2:00 pm – 4:00 pm

Duration : 2 hours Reading Time : Nil

Special Instructions :

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

Section B : Answer **ALL SEVEN (7)** questions in the answer booklet provided.

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

Materials Permitted : Nil

Materials Provided : OMR Sheet

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Moderator : En Muhamad Shah Kamal bin Ideris

DIPLOMA IN CULINARY ARTS PROGRAMME (DCA/DCAN)
DCA1106: CULINARY SKILLS
FINAL EXAMINATION: AUGUST 2017 SESSION

Section A : (50 marks)

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

1. The purpose of double-breasted chef jacket 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

2. The creation and maintenance of conditions that prevent food contamination or food-borne illnesses is better known as:
 - A. Sanitation.
 - B. Cleaning procedures.
 - C. Hygiene.
 - D. Secure food maintenance.

3. The most common microorganism responsible of food borne diseases:
 - A. Bacteria.
 - B. Virus.
 - C. Yeast.
 - D. All of the above.

4. From a sanitary point of view, physical, chemical and biological are:
 - A. Forms of energy.
 - B. Sciences involved in cooking.
 - C. Auxiliary sciences for the cook.
 - D. The types of food contamination.

5. The range of temperature where bacteria can grow faster is called:
 - A. The FATTOM temperature.
 - B. Risk Zone.
 - C. The temperature for burning food.
 - D. Danger zone of temperature

6. This part of the body is the main carrier of contaminants in the kitchen:
 - A. Mouth.
 - B. Legs.
 - C. Hands.
 - D. Face.

7. The station specialists inside the professional kitchens are called:
 - A. Cooks.
 - B. Chefs.
 - C. Chefs de partie.
 - D. Kitchen Brigade.

8. This knife has a strong and thick blade, designed to separate muscle from bones:
 - A. Paring knife.
 - B. Deboning knife.
 - C. Chef's knife.
 - D. Flexible filleting knife.

9. 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

10. Thickening agent made by mixing egg yolks and cream:
 - A. Liaison.
 - B. Slurry.
 - C. Beurre blanc.
 - D. Beurre manie.

11. A liquid preparation, made by a slow simmering of nutritive and aromatic elements, in French is known as:
- A. Soupe.
 - B. Fond.
 - C. Potage.
 - D. Fumet
12. A blueprint for consistent finished products and consistent food costs is called:
- A. Standardized quantity of ingredients.
 - B. Dish cooking professional directions.
 - C. Standardized recipe.
 - D. Menu document.
13. Soaking a peeled fruit inside water with some acid ingredient is called:
- A. Hydration.
 - B. Soaking.
 - C. Acidulation.
 - D. Humidifying.
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
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.

16. The _____ becomes a “filter” when a consommé is prepared, at the end of the cooking process should be discarded.
- A. Mirepoix.
 - B. Clearmeat.
 - C. Sachet d’epices.
 - D. Raft.
17. High frequency alternating magnetic field excites molecules in cookware to move back and forth at high rate, causing cookware to heat up.
- A. Radiation.
 - B. Convection.
 - C. Induction.
 - D. Conduction.
18. Basic techniques for stock preparation are:
- A. Sautéing, roasting and blanching.
 - B. Searing, boiling and stewing.
 - C. Blanching, sweating and roasting.
 - D. Deep frying, roasting, steaming.
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
20. The basic elements when preparing a stock are:
- A. Nutritive, fats, cooking element.
 - B. Nutritive, cooking, aromatic.
 - C. Bones, herbs and water.
 - D. Nutritive, fats, cooking, aromatic and seasoning elements.

21. After roasting bones for a brown stock, this procedure helps to dissolve the elements attached to the roasting pan to recover flavors.
- A. High heat.
 - B. Deglazing.
 - C. Scratching the roasting pan.
 - D. Sweating.
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
23. Exercise that helps cooks to develop good taste judgment after cooking a dish and before serving it to a customer :
- A. Continues tasting.
 - B. Adjusting seasonings.
 - C. Analyze taste.
 - D. T.A.A.T.
24. Generally recognized as the least expensive and the most versatile of all main-dish foods:
- A. Fish.
 - B. Poultry.
 - C. Veal.
 - D. Beef.
25. White meat in poultry is indicative of:
- A. Less muscular activity.
 - B. Presence of myoglobin.
 - C. The type of poultry used.
 - D. All of the above.

26. Potentially hazardous food can be handled inside the danger zone of temperature:
- A. Two hours.
 - B. No more than 4 hours.
 - C. 45 minutes.
 - D. Less than one hour.
27. This is a potentially hazardous food; salmonella bacteria is a particular condition to it:
- A. Poultry.
 - B. Fish.
 - C. Dairy.
 - D. Egg
28. Which of the following are characteristics of a flat fish:
- A. From fresh and salt water, flat bodies, swim in vertical position.
 - B. Rounded bodies, from fresh water, swim in vertical position.
 - C. Only from salt water, found in deep ocean waters, swim in horizontal position, the two eyes are in one side, flat asymmetrical bodies.
 - D. All of the above.
29. Due to weak connective tissues, _____ doesn't need aggressive cooking methods:
- A. pork
 - B. lamb
 - C. beef
 - D. fish
30. Which of the following are the browning reactions from cooking food?
- A. Caramelization and Maillard reaction.
 - B. Roasting and caramelization.
 - C. Maillard browning.
 - D. Crust and caramelization

31. Vegetables should be cooked for this purpose:
- A. Increase nutrients.
 - B. Break down cellulose.
 - C. Decrease bitter flavors.
 - D. To soften them.
32. Which of the following is not true about red meat in poultry?
- A. Full body of flight birds.
 - B. Thigh and leg of flightless birds.
 - C. Contains less myoglobin.
 - D. Contains more fat and connective tissue.
33. A _____ is a castrated chicken.
- A. squab
 - B. capon
 - C. guinea
 - D. rooster
34. The station Chef in charge of large roasts and grilled food when the restaurant is from middle to large size :
- A. Pâtissier.
 - B. Garde Manger.
 - C. Saucier.
 - D. Rotisseur.
35. To achieve translucent vegetables, exuding moisture and with soft texture we use the same principle of sautéing but using medium heat, this technique is called:
- A. Light sautéing.
 - B. Sweating.
 - C. Stir fry.
 - D. Pan roasting.

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
37. The guidelines to make a sauce is/are _____.
- A. starting with quality ingredients.
 - B. choosing an appropriate thickener.
 - C. need not to be seasoned.
 - D. to compliment particular dishes.
38. Golden crust and crispy products with soft and juicy core are achieved by:
- A. Roasting
 - B. Broiling
 - C. Boiling
 - D. Deep frying
39. Accepted methods to preserve butter from burning when heating it:
- A. Clarification and mix with margarine.
 - B. Clarification and mix with cooking oil.
 - C. Butter should be used pure.
 - D. Mix with margarine or oil.
40. Information from food labels should contain:
- A. Standardized characteristics.
 - B. Ingredient specifications.
 - C. Name, market form, size, brand name and quantity.
 - D. Quantity and expiration date.

41. When a product calls for cooking in "bain marie" or double boiler the right cooking method is called:
- A. Steaming.
 - B. Poaching.
 - C. Simmering.
 - D. Stewing.
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
43. This is used to give good flavor and tenderize meats before grilling them:
- A. Meat tenderizers.
 - B. Papaya seeds.
 - C. Dressings.
 - D. Marinades.
44. If the piece of meat to be grilled is thin, the cook should use _____ to cook it properly.
- A. medium temperature and longer time
 - B. short time and high temperature
 - C. grill and then finish baking
 - D. grill and finishing sautéing
45. Thickening agent made with flour cooked with butter, the ratio and correct types are:
- A. 40% flour 60% butter. Blonde, brown and dark.
 - B. 40 % butter 60% flour. White, blonde and dark.
 - C. 50% butter 50% flour. White, blonde and dark.
 - D. 50% butter 50% flour. White, blonde and brown.

46. Which of the following is not a cut primal cut from the forequarter of a cow?
- A. Chuck
 - B. Brisket
 - C. Sirloin
 - D. Shank
47. The main flavor in a Bearnaise sauce is given by:
- A. Nutmeg.
 - B. Cheese.
 - C. Tarragon.
 - D. Onions.
48. Process applied to butter to rise its smoke point and obtain a suitable product for cooking with high temperatures without burning it.
- A. Separation.
 - B. Condensation.
 - C. Clarification.
 - D. Sublimation.
49. Main elements of reduction in a Hollandaise sauce:
- A. Clarified butter, egg yolks, vinegar.
 - B. Vinegar, tarragon, water, pepper corns and shallots.
 - C. White wine, water, pepper corns, white wine vinegar, shallots.
 - D. Water, wine, cloves, garlic.
50. The ratio to cook dry pasta in boiling water should be:
- A. 1 to 5
 - B. 1 to 3
 - C. 1 to 4
 - D. 1 to 10

SECTION B : (50 marks)

Instructions: This section consists of **SEVEN (7)** short answer questions. Answer **ALL** questions in the answer booklet provided.

Question 1

Explain the responsibilities that are being held by these positions. Fill in the answers in the answer booklet provided. "Not in the table below"

Positions	Roles
a) Saucier	
b) Poissonier	
c) Rottisseur	
d) Grilladin	
e) Garde Manger	
f) Pâtissier	
g) Tournan	

(7 marks)

Question 2

Please illustrate the knife and label all the seven parts.

(10 marks)

Question 3

Describe the meaning of an emulsion and give example of **TWO (2)** emulsified sauces.

(3 marks)

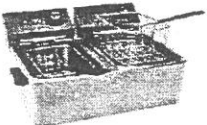
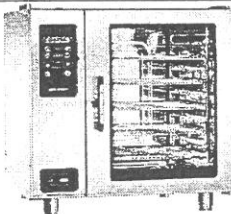
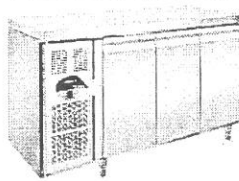
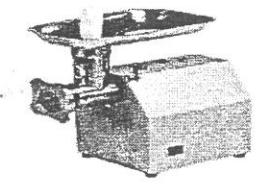
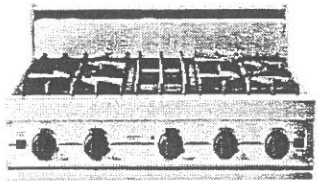
Question 4

Name and define all **FIVE (5)** mother sauces.

(10 marks)

Question 5

The table below contains the various types of equipment which are present in the kitchen. Fill in the answers in the answer booklet provided **“Not in the table below”**.

Types of equipment	Equipment name	Equipment description
	a)	a)
	b)	b)
	c)	c)
	d)	d)
	e)	e)

(10 marks)

Question 6

State the temperature and explain briefly all the terms below:

- (a) Boil
- (b) Poach
- (c) Simmer
- (d) Roast
- (e) Braise

(5 marks)

Question 7

- (a) Define what is 'Food Borne Illnesses'
- (b) List **FOUR (4)** causes of food borne illnesses.

(1 mark)

(4 marks)

-THE END-

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