

FINAL  
Examination Paper

(COVER PAGE)

Session : August 2017

Programme : Diploma In Culinary Arts (DCAN)

Course : DCA2100 : Garde Manger

Date of Examination : December 9, 2017 (Saturday)

Time : 11:00 am – 1:00 pm 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

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Moderator : Mr Mohamad Uda Bin Taha

DIPLOMA IN CULINARY ARTS PROGRAMME (DCAN)  
DCA2100: GARDE MANGER  
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. Define the term "Gravlax".
  - A. A wet brine
  - B. Raw Salmon cured in salt
  - C. A long-simmered dish based on beans
  - D. Smoked Salmon with herbs
  
2. Aspic that does not set may be caused by the following **EXCEPT**:
  - A. Wrong ratio of gelatin to water
  - B. Solution contains protease enzymes
  - C. Solution also contains agar agar powder
  - D. Solution with gelatin may have been undergone prolonged boiling
  
3. The word "curing" may apply to the following **EXCEPT**:
  - A. Rubbing with salt and sugar.
  - B. Rubbing with pineapple juice
  - C. Rubbing with salt only
  - D. Soaking in a salt solution
  
4. \_\_\_\_\_ is primarily a method for increasing shelf life.
  - A. Steaming
  - B. Roasting
  - C. Broiling
  - D. Smoking
  
5. The process of periodically turning or rotating a curing product is known as \_\_\_\_\_.
  - A. overhauling
  - B. corning
  - C. stitching
  - D. larding

6. Pre-salted sausage skins are soaked in water for a few hours and \_\_\_\_\_ so that they slide easily onto a horn.
- A. brined
  - B. flushed
  - C. marinated
  - D. cured
7. Soy protein concentrate and non-fat milk solids are ingredients used in the production of sausages to promote retention of juices in the meat and also as \_\_\_\_\_.
- A. binding agent
  - B. marinating agent
  - C. curing agent
  - D. sweetening agent
8. The term "charcuterie" refers to \_\_\_\_\_.
- A. cured paste
  - B. cooked meat
  - C. smoked meat
  - D. cured meat
9. Thin slices of fat used in lining terrine molds are described by the term \_\_\_\_\_.
- A. brining
  - B. charcuterie
  - C. basting
  - D. bardes
10. Sodium nitrite is used in the production of \_\_\_\_\_.
- A. all emulsified sausages
  - B. non-emulsified sausages
  - C. cooked sausages
  - D. uncooked sausages
11. \_\_\_\_\_ is starch-based binder made from flour or bread but can also contain liver, butter and eggs.
- A. Charcuterie
  - B. Panada
  - C. Gratin forcemeat
  - D. uncooked sausages

12. A rectangular or oval-covered vessel used in Garde Manger to cook various forcemeats is known as \_\_\_\_\_.
- A. a tumbler mold
  - B. a sous vide mold
  - C. a terrine mold
  - D. a particular mold
13. The main difference between a mousse and a mousseline in Garde Manger production is that mousse contains \_\_\_\_\_ while mousseline contains \_\_\_\_\_.
- A. cooked meat; raw meat
  - B. raw meat; cooked meat
  - C. low fat milk; regular milk
  - D. cuisine cream; whipping cream
14. This term is normally associated with partially boned raw poultry leg which is stuffed and roasted.
- A. Galantine
  - B. Ballotine
  - C. Terrine
  - D. Pate
15. Whole chicken that is deboned, stuffed and rolled; followed by cooking in liquid is most likely associated with the term:
- A. Galantine
  - B. Ballotine
  - C. Terrine
  - D. Pate
16. It is a standard practice to add cold water to gelatin powder prior to adding to liquids such as consommé. The main reason for this is because \_\_\_\_\_.
- A. gelatin will not set without water
  - B. gelatin is made of seaweed
  - C. gelatin is dehydrated soluble protein
  - D. gelatin loves cold water

17. The following are **TRUE** in regards to *foie gras* **EXCEPT**:
- A. It may originate from duck's and goose' kidney
  - B. It may originate from duck's and goose' liver
  - C. It contains a very high percentage of fat
  - D. Its cultivation idea was first discovered by the Egyptians
18. The term "canape" basically refers to \_\_\_\_\_.
- A. pastries that are small in size
  - B. little cushions of that are of bite sizes
  - C. food that are in the fashion of "jokes" to tease
  - D. food that are solely used for cocktail parties
19. The word magret is a term that refers to \_\_\_\_\_.
- A. breast of chicken that has been force fed
  - B. breast of duck that has been force fed
  - C. poultry raising method that was first developed by Margret
  - D. poultry that is solely free-ranged
20. Aspic consommé is basically consommé bound by \_\_\_\_\_.
- A. roux
  - B. beurre manie
  - C. gelatin
  - D. xanthium gum
21. The word Garde manger literally means \_\_\_\_\_.
- A. "keeper of cold foods"
  - B. "master of chilled foods"
  - C. "maker of sausages"
  - D. "keeper of the eats"
22. When planning the design of the platter, the chef must always draw a template and consider many variables. What needs to be established first?
- A. The flow
  - B. The focal point
  - C. The garnishes
  - D. The dressings

23. Which of the following most accurately describes the word “hors d oeuvres”?
- A. Eating from a bowl
  - B. Hierarchical eating
  - C. Outside of the work
  - D. Between the meals
24. In compliance to “halal” ruling, pork bacon may be best replaced with \_\_\_\_\_.
- A. beef topside
  - B. lamb rack
  - C. beef chuck
  - D. beef brisket
25. Standard forcemeat would normally contain \_\_\_\_\_ percent of salt.
- A. 2
  - B. 4
  - C. 6
  - D. 8
26. Course-textured meat and fat, traditionally containing liver and alcohol best refers to
- A. country-styled sausages and terrines.
  - B. emulsified sausages and terrines.
  - C. mousseline-styled sausages and terrines.
  - D. fillings for modern pates.
27. Gazpacho originates from \_\_\_\_\_.
- A. Italy
  - B. Mexico
  - C. Spain
  - D. France
28. Starch or bread-based binder used in forcemeats is also known as \_\_\_\_\_.
- A. roux
  - B. beurre manie
  - C. panada
  - D. paradol

29. When preparing forcemeat, it is best to keep the equipment \_\_\_\_\_.
- A. well-greased
  - B. free from grease
  - C. cold
  - D. warm
30. \_\_\_\_\_ a film that forms of muscle surface which facilitates binding fats with water.
- A. Obstacle
  - B. Pellicle
  - C. Radical
  - D. Esophagus
31. Which of the following is considered a natural clarification agent?
- A. Minced meat.
  - B. Minced vegetable.
  - C. Gelatin.
  - D. Egg white.
32. Bacteria that causes illness is also known as \_\_\_\_\_.
- A. infection bacteria
  - B. disease bacteria
  - C. fermentation bacteria
  - D. pathogenic bacteria
33. Prepared and cooked forcemeat is best kept at \_\_\_\_\_ degrees Celsius.
- A. 3
  - B. 5
  - C. 7
  - D. 55
34. The most suitable temperature range for bacteria that causes illnesses to grow is
- A. 6°C to 60°C
  - B. 1°C to 20°C
  - C. 4°C to 40°C
  - D. 3°C to 30°C

35. A good system of washing utensils would be \_\_\_\_\_.
- A. one sink system.
  - B. two sink system.
  - C. three sink system.
  - D. shower system.
36. A gelatinous meat stock is also known as \_\_\_\_\_.
- A. chaud froid
  - B. gelée
  - C. velouté
  - D. potage
37. A common garnish for Nicoise Salad would be \_\_\_\_\_.
- A. caviar
  - B. chicken
  - C. tuna
  - D. arugula
38. Basic components of canapés include the following **EXCEPT**:
- A. Adhesive
  - B. Base
  - C. One or more garnish
  - D. Caviar
39. Physical contamination includes the following **EXCEPT**:
- A. Food tainted with soap powder
  - B. Food tainted with lint from wiping cloths
  - C. Food tainted with bacterial infested cutting board
  - D. Food tainted with uncovered hair from pastry brush
40. Which of the following salad greens possess the strongest flavor?
- A. Iceberg lettuce
  - B. Butter lettuce
  - C. Watercress
  - D. Lollo rosso
41. As a general rule, the ratio of vinegar to oil for vinaigrettes should be \_\_\_\_\_.
- A. 3:1
  - B. 1:3
  - C. 1:1
  - D. 2:1

42. \_\_\_\_\_ and \_\_\_\_\_ is the methods to serve hors d'oeuvres.
- A. Base, under liner
  - B. Under liner, body
  - C. Butler, buffet
  - D. Plate, platter
43. A jellied white sauce is also known as \_\_\_\_\_.
- A. chaud froid
  - B. gelée
  - C. velouté
  - D. potage
44. Cheeses are commonly made from curds of milk in the presence of an enzyme known as \_\_\_\_\_.
- A. papain
  - B. bromelain
  - C. rennet
  - D. bassinet
45. The following cheeses are suitable for serving on cheeseboards **EXCEPT**:
- A. Cheddar cheese
  - B. Parmesan cheese
  - C. Blue cheese
  - D. Ricotta cheese
46. A common garnish for Caesar Salad would be \_\_\_\_\_.
- A. cheddar cheese
  - B. parmesan cheese
  - C. blue cheese
  - D. ricotta cheese
47. \_\_\_\_\_ is a cheese made from whey.
- A. Cheddar cheese
  - B. Parmesan cheese
  - C. Blue cheese
  - D. Ricotta cheese

48. \_\_\_\_\_ is a cheese that softens from the outside in as a result of acid produced by molds on its surface.
- A. Parmesan
  - B. Stilton
  - C. Camembert
  - D. Mimosa
49. Main functions of dressing in salads may include the following **EXCEPT**:
- A. As softener of lettuce
  - B. As binding agent
  - C. As flavoring agent
  - D. As texture enhancer
50. Adding vinegar to water used for soaking salad greens promotes \_\_\_\_\_.
- A. sourness
  - B. brightening of colors
  - C. crispness
  - D. softness

**Section B (50 marks)**

**Instruction:** Answer **ALL** questions in the answer booklet provided.

**Question 1**

Define the following terms:

- (a) Beluga caviar
- (b) Pate en croute
- (c) Sauce vert
- (d) Finger sandwich
- (e) Chorizo

(5 marks)

**Question 2**

Explain in detail the procedure for cleaning salad greens.

(5 marks)

**Question 3**

Explain **FIVE (5)** precautionary measures that should be taken to avoid any cross contamination during the preparation of cold hors d'oeuvres.

(5 marks)

**Question 4**

The successful pairing of a sauce to any food demonstrates an understanding of the food and an ability to judge and evaluate dish flavours, texture and colours. As a Garde manger chef in Catalonia Resort, you are required to prepare a salad dressing for a guest who ordered "mixed garden green salad".

Note: the guest is allergic to the consumption of vinegar.

- (a) Suggest **ONE (1)** type of dressing for your guest and explain the preparation method for the dressing that you have suggested. (4 marks)
- (b) Define the term 'Lecithin' and describe its function in the process of making mayonnaise. (2 marks)

## Question 5

The Garde manger may be called upon to prepare sandwiches for reception and teas, for lunch and bistro menus, for special appetizers and for picnics. In order to produce high-quality sandwiches it is important to understand the elements of the sandwich.

- (a) Describe **THREE (3)** elements of a sandwich. Provide an example for each element. (3 marks)
- (b) In your opinion, what is the function of compound butter and spreadable cheese in relation to sandwich making? Provide **ONE (1)** type of cheese that is suitable for this function. (2 marks)

## Question 6

Canapé may be defined as a bite-sized open face sandwich, often cut in a decorative shape, garnished with savoury spread or topping. They are perhaps the most traditional and most modern of hors d'oeuvres. Imagine you are the Chef De Partie in the cold kitchen for an outdoor cocktail function for 300 pax. You have decided to serve canapés for this function by preparing assorted bite-sized open faced sandwich.

Suggest with illustrations **FOUR (4)** basic shapes of canapés that you are going to prepare and list any **FOUR (2)** guidelines for assembling canapés.

(6 marks)

## Question 7

Sandwich is the most convenient and favourite lunchtime food. It is quickly made, served and adaptable to so many variations that satisfies nearly every taste and nutrition requirement. A good sandwich always contains four elements that are combined to create a mixture of taste and texture. The sandwich elements consist of bread, spread, filling and garnish.

Differentiate between the sandwiches listed below. Give **ONE (1)** example for each type of sandwiches.

- (a) Cold sandwich
- (b) Hot sandwich
- (c) Open Sandwich

(6 marks)

**Question 8**

Aspic is a clear jelly made from clarified stock (or occasionally from fruit and vegetable juices) thickened with gelatin used to coat foods, or cubed and used as garnish. In the preparation of aspic bound terrine, the function of aspic is to hold the terrines together

Suggest **TWO (2)** alternatives to aspic in the preparation of aspic bound terrine.

(2 marks)

**Question 9**

One of the basic components of charcuterie and garde manger items is the preparation known as forcemeat. Forcemeat is a lean and fat emulsion that is established when the ingredients are processed together by grinding, sieving or pureeing, depending on the method and intended use.

Differentiate classical ballotine and galantine in terms of characteristics and features for both products.

(4 marks)

**Question 10**

As a garde manger chef, you were assigned to prepare a cold buffet platter for 200 pax. You have decided to add terrine and pate en croute to your cold buffet platter. You would like to prepare these items in advance because it consumes a lot of time for preparation compared to other products. After completing all the process in preparation, you have decided to straight away cut and portion the terrines and you found out that the surface of the terrines are not smooth and the texture are very soft to handle.

State the factors that contribute to the inconsistencies of terrines and suggest the **THREE (3)** corrective actions that can be implemented to avoid it from happening again in the future.

(6 marks)

**-End of question-**

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