

FINAL  
Examination Paper

(COVER PAGE)

Session : August 2017

Programme : Diploma In Culinary Arts (DCAN)

Course : DCA2111 : Asian Cuisine

Date of Examination : December 12, 2017 (Tuesday)

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.

**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 : En Mohd Uda Bin Taha

DIPLOMA IN CULINARY ARTS PROGRAMME (DCAN)  
DCA2111: ASIAN CUISINE  
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. Which country mostly influenced the Korean cuisine?
  - A. China
  - B. Cambodia
  - C. India
  - D. Vietnam
  
2. Which of the following cuisine involves a lot of “wrapping” at the dining table?
  - A. Japanese
  - B. Chinese
  - C. Korean
  - D. India
  
3. In Korea, \_\_\_\_\_ or ginger drink is often served on joyous occasions during the winter and especially at New Year’s.
  - A. Chap Ch’ae
  - B. Ch’o Kanjang
  - C. Soo Chunkwa
  - D. Oi Naeng Guk
  
4. Which of the following statements is **NOT TRUE** about Korean food:
  - A. Korean eat less meat as compared to people in Western world.
  - B. A meal served for a group of people often includes several large dishes and as many as twenty side dishes.
  - C. unlike other Asian cuisines, Korean cuisine includes many uncooked vegetables served in the form of salads and pickles.
  - D. lunch is the biggest meal of the day.

5. In Korean cuisine, sesame seeds are always toasted before being added to cooking. The purpose of doing this is to \_\_\_\_\_.
- A. emphasize nutty flavor
  - B. emphasize green flavor
  - C. emphasize crunchy texture
  - D. emphasize salty flavor
6. Korean tofu and vegetable casserole is known as \_\_\_\_\_.
- A. Chungol
  - B. Hanyong
  - C. Panchang
  - D. Bulgogi
7. The following ingredients are commonly used in Thai cuisine **EXCEPT**:
- A. saffron
  - B. lemongrass
  - C. kaffir lime leaves
  - D. galangal
8. Several menu to indicate influence from China towards Thai cuisine, **EXCEPT**:
- A. Rice noodle
  - B. Sweet sour fish
  - C. Dim sum
  - D. Egg fried rice
9. Most of Thai cuisine will use 'Nam pla'. It is made out of \_\_\_\_\_.
- A. palm sugar
  - B. fish extract
  - C. variety of chillies
  - D. None of the above

10. Thailand is border to \_\_\_\_\_ countries.
- A. 3
  - B. 4
  - C. 5
  - D. 6
11. Satay are traditionally found in \_\_\_\_\_.
- A. Pakistan
  - B. India
  - C. China
  - D. Indonesia
12. Rendang is native to Minangkabau ethnic group in \_\_\_\_\_.
- A. Negeri Sembilan
  - B. Jakarta
  - C. Laos
  - D. Sumatra
13. *It is a dish of mixed vegetables and salad with tofu and tempeh, tossed with spicy peanut sauce.*  
The statement is refer to \_\_\_\_\_.
- A. Tempeh
  - B. Gado-gado
  - C. Rendang
  - D. Bakso
14. Breads are commonly served as part of the meal in \_\_\_\_\_.
- A. Korea
  - B. India
  - C. Japan
  - D. Thailand

15. Which state is considered the “Bread Basket of India”?
- A. Bengal
  - B. Punjab
  - C. Goa
  - D. Kerala
16. The word *Tava* refers to \_\_\_\_\_.
- A. clay ovens for roasting meat and bread
  - B. convex or plate-shaped iron griddle
  - C. special plate that replaces banana leave
  - D. usage of common spices
17. Kashmiri chili \_\_\_\_\_.
- A. is very spicy in nature.
  - B. is mildly spicy
  - C. is yellow in color
  - D. is green in color
18. *Rogan Josh* means \_\_\_\_\_.
- A. yoghurt enriched
  - B. bbq minced lamb
  - C. hot oil
  - D. hot spice
19. In South India, rice based with 3 basic categories. White long - grain rice is used for \_\_\_\_\_.
- A. daily usage
  - B. sweet dishes
  - C. worship representing
  - D. ceremony dishes

20. The Grand Trunk Road" is an old trading route that encompasses \_\_\_\_\_.
- A. Bangladesh
  - B. India
  - C. Pakistan
  - D. All of the above
21. In Indian cuisine, *paneer* is refer to \_\_\_\_\_.
- A. braised meat in creamy sauces.
  - B. grilled spicy meatballs.
  - C. iced buttermilk
  - D. cottage cheese dishes.
22. Mustard leaves, seeds and oil are used extensively in \_\_\_\_\_ cuisine.
- A. Bengal
  - B. Punjab
  - C. Goan
  - D. Lucknow
23. What are the most popular drink in North India?
- A. Nimbu pani and lassi
  - B. Lassi and soda water
  - C. Paneer and raita
  - D. Chena and nimbu pani
24. Beef is traditionally not a common meat found in the following countries' cuisine  
**EXCEPT:**
- A. India
  - B. Japan
  - C. Thailand
  - D. Vietnam

25. Coconut milk is often used to bind \_\_\_\_\_, while palm sugar is used to balance the \_\_\_\_\_.
- A. Spices and herbs, taste.
  - B. Sharp flavors, spices.
  - C. Sour flavor, sweetness.
  - D. Gravy, sweetness.
26. The culture and religion of Vietnam were influenced by \_\_\_\_\_.
- A. Philippine
  - B. India
  - C. China
  - D. Middle East
27. The taste known as *Umami* was first discovered by \_\_\_\_\_.
- A. Koreans
  - B. Japanese
  - C. Chinese
  - D. Thais
28. Which of the following country **DOES NOT** include rice as one of its staple diets?
- A. China
  - B. Korea
  - C. Japan
  - D. None of the above
29. Which cuisine uses the least spice?
- A. Korea
  - B. India
  - C. China
  - D. Japan

30. Which of the following noodle is made from buckwheat?
- A. Soba
  - B. Udon
  - C. Ramen
  - D. Kedongdong
31. *Wasabe* is from the \_\_\_\_\_ of a plant.
- A. leaves
  - B. stems
  - C. roots
  - D. seeds
32. The Bento Box is a \_\_\_\_\_.
- A. Dinner box with multiple food and drink compartment
  - B. Lunch box with multiple food and drink compartment
  - C. Compact container design to carry multiple serving of rice and several side dish
  - D. Compact container design to carry a single serving of rice and several side dishes
33. Which statement below describe best for Japanese cuisine?
- A. Minimal and limited flavors
  - B. Abundant amount of meat
  - C. Large quantities of spices
  - D. Large variety of spices
34. Which of the following includes *Konbu* in its ingredients?
- A. Teriyaki sauce
  - B. Dashi
  - C. Clear soup for soba
  - D. All of the above

35. China is geographically connected to the following countries **EXCEPT**:
- A. Pakistan
  - B. Bhutan
  - C. Russia
  - D. none of the above
36. Which of the following regional cuisine of China is influenced by the Mongolians?
- A. Szechuan
  - B. Canton
  - C. Beijing
  - D. Hunan
37. Which two regions in China is known for chili-hot dishes?
- A. Hunan and Szechuan
  - B. Szechuan and Beijing
  - C. Canton and Beijing
  - D. Shanghai and Szechuan
38. Which region in China is known as “The rice bowl of China”?
- A. Szechuan
  - B. Beijing
  - C. Hunan
  - D. Canton
39. Dim sum was originated from \_\_\_\_\_.
- A. North China
  - B. Central China
  - C. Western China
  - D. South China

40. Some observers characterize China regional cuisine as below, **EXCEPT**:
- A. North – salty
  - B. South – sweet
  - C. East – hot
  - D. West – bitter
41. Which region of China does not commonly include spices into their dishes?
- A. Canton
  - B. Hunan
  - C. Szechuan
  - D. Shanghai
42. “Allowing ingredients to absorb one another’s flavors gradually, in a sealed container over a low heat surrounded by charcoal”. Which of the following best fits this description?
- A. Tandoori chicken
  - B. Biryani
  - C. Special bread from Bengal
  - D. Special tava cuisine
43. Which of the following countries’ cuisine generally includes spicy food?
- A. Thailand
  - B. Malaysia
  - C. Indonesia
  - D. All of the above
44. Which country **DOES NOT** commonly use soya sauce in its dishes?
- A. India
  - B. Korea
  - C. China
  - D. Japan

45. Which of the following statement is **NOT TRUE** about north Indian cuisine?
- A. Has a strong central Asian influences both in culture and its food
  - B. North Indian prefer rice to bread
  - C. When the Mughals came to power they brought with them Persian and Afghan cooks that introduced dishes such pilaf and biryani
  - D. Yogurt play an important role in both sweets and savory dishes
46. Marsala is a term to refer to \_\_\_\_\_.
- A. Herbs mix
  - B. Seasoning mix
  - C. Spice mix
  - D. Coloring agent
47. There is a small community of Northern Indian origin in Malaysia. This community brought a cuisine known as \_\_\_\_\_.
- A. Punjabi Cuisine
  - B. Indian Cuisine
  - C. Mamak Style
  - D. Mongolian Cuisine
48. Nyonya cuisine is originate from \_\_\_\_\_.
- A. mixed marriages between Indian and Chinese.
  - B. mixed marriages between Portuguese and Chinese.
  - C. mixed marriages between Malay and Chinese.
  - D. mixed marriages between Portuguese and Malay.
49. Rendang is originated from \_\_\_\_\_ ethnic.
- A. Banjar
  - B. Javanese
  - C. Minangkabau
  - D. Malay

50. Malaysian food has been influenced by Chinese, Indian, and \_\_\_\_\_.
- A. Japanese roots
  - B. French roots
  - C. Arabic roots
  - D. Indonesian roots

**Section B:** Answer **ALL** short essay questions in the answer booklet provided. **(50 marks)**

**Question 1**

List the spices used for “Chinese Five Spice” powder.

(5 marks)

**Question 2**

Describe briefly a general table setting for a typical Japanese meal. Include the position of dishes by drawing a layout with labels for each dish.

(5 marks)

**Question 3**

Define the following terms/ingredients:

- (i) Dashi
- (ii) Mirin
- (ii) Wasabi
- (iii) Ebiko
- (iv) Okonomiyaki

(5 marks)

**Question 4**

A good Korean cook will try to include five colors at every meal. Recall all that **FIVE (5)** colors.

(5 marks)

**Question 5**

Briefly explain **FIVE (5)** important ingredients in Korean cuisine.

(5 marks)

**Question 6**

Explain **FIVE (5)** characteristics of Vietnamese cuisine. Include in your explanation foreign cultural influences.

(5 marks)

**Question 7**

In Vietnamese Cuisine, rice can be transfer into several other common ingredients. List any **FIVE (5)** common ingredients derived from rice.

(5 marks)

**Question 8**

Identify **THREE (3)** noodle dishes found in 3 different countries. Explain any **TWO (2)** from the answer.

(5 marks)

**Question 9**

List any **FIVE (5)** types of bread in Indian Cuisine.

(5 marks)

**Question 10**

State **FIVE (5)** ingredients in preparing 'Sate Lilit'.

(5 marks)

**-THE END-**

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