

FINAL
Examination Paper

(COVER PAGE)

Session : August 2017

Programme : Diploma In Culinary Arts (DCAN)

Course : DCA2112 : Integrated Cuisine and Advanced Skills

Date of Examination : December 9, 2017 (Saturday)

Time : 5:00 pm – 7:00 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** 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 Muhamad Shah Kamal bin Ideris

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

DIPLOMA IN CULINARY ARTS PROGRAMME (DCAN)
DCA2112: INTEGRATED CUISINE AND ADVANCED 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 acronym HACCP stands for:
 - A. Hazard Analysis Control Contamination Point
 - B. Hazard Actual Critical Control Point
 - C. Hazard Analysis Critical Control Point
 - D. None of the above

2. HACCP Temperature Danger Zone is best ranged between _____.
 - A. 38°F and 135°F (4°C and 57°C)
 - B. 41°F and 140°F (5°C and 60°C)
 - C. 41°F and 135°F (5°C and 57°C)
 - D. 44°F and 135°F (6°C and 57°C)

3. _____ indicate ingredients to be purchased and stored
 - A. List of ingredients
 - B. Purchase list
 - C. Recipe
 - D. Menu

4. “Nutty flavored rice from South Louisiana” **BEST** describes
 - A. Arborio rice
 - B. Pecan rice
 - C. Wild rice
 - D. Basmati rice

5. Fish is always served with a sauce made from the _____ that is, the poaching liquid
- A. cushion
 - B. cuisson
 - C. a la nage
 - D. fish velouté
6. Functions of fats and oils in food preparation includes the following **EXCEPT**:
- A. improving palatability
 - B. improving texture
 - C. aid as cooking medium
 - D. lowering calories
7. Which of the following has the highest percentage of fat?
- A. Full cream milk
 - B. Butter
 - C. Cream cheese
 - D. Shortening
8. _____: a set of instructions describing the way a particular establishment prepares a particular dish.
- A. Structure of Recipe
 - B. Standardized recipe
 - C. Menu degustation
 - D. Yield

9. Cutting food products into uniform shapes and sizes is important for two reasons:
- I. It ensures even cooking
 - II. It enhances the appearance of the product.
 - III. It can minimize the wastage
- A. I, III
 - B. I, II
 - C. II, III
 - D. None of the above
10. Tenderness of a piece of meat is determined by _____.
- A. the amount of fat.
 - B. the age of cow.
 - C. the amount connective tissue.
 - D. the diet and food types.
11. _____: a white ragout usually made from white meat or small game, seared without browning and garnish with small onions and mushrooms.
- A. Navarin
 - B. Fricassee
 - C. Blanquette
 - D. Goulash
12. Stew is best describe as _____ or any combination.
- A. a white ragout usually made from white meat or small game
 - B. a liquid food containing meat, poultry, fish or vegetables
 - C. which the meat is first blanched, then added to a stock or sauce to complete cooking
 - D. none of all above

13. How should you safely thaw frozen meat?
- A. in a sealed plastic bag in the sink
 - B. in the refrigerator
 - C. in a sink of warm water
 - D. on a clean plate on a kitchen counter
14. What is the sequences to produce a clear meat (raft) for beef consommé?
- I. mix together lean ground beef
 - II. add finely chopped mirepoix,
 - III. tomato concasse and aromatic
 - IV. incorporate egg white
- A. I, II, III, IV
 - B. I, IV, II, III
 - C. II, III, I, IV
 - D. IV, II, III, I
15. Choose the correct statements about marbling.
- I. Marbling is a primary factor in meat grading.
 - II. Marble melt during cooking to keep tender cuts moist.
 - III. Marble is whitish streaks of inter-muscular and intra-muscular fat.
 - IV. Marble streaks will depends on age of animal.
- A. I, II, and III
 - B. I, II, and IV
 - C. II and III
 - D. I and III
16. The word *garnish* is derived from French word meaning _____.
- A. to adorn
 - B. to complete
 - C. to create
 - D. to accompany

17. Which is the cooking method that does not enable the Maillard reaction to occur
- A. frying
 - B. steaming
 - C. grilling
 - D. broilling
18. Fats may be classified as below,
- I. Saturated
 - II. Monounsaturated
 - III. Polyunsaturated
 - IV. Unsaturated
- A. I, II, IV
 - B. I, III, IV
 - C. I, II, III
 - D. All above
19. Below are the essentials elements needed in food presentation **EXCEPT**:
- A. Professional Work Habits
 - B. Visual Sense
 - C. Good Preparation and Cooking Techniques
 - D. Creativity
20. This term is normally associated with an item that can be stuffed, broiled or roasted and it can be served hot or cold.
- A. Terrine
 - B. Galantine
 - C. Ballotin e
 - D. Pate

21. All of the answer below is refer to characteristics of an American style omelets, **EXCEPT**:
- A. Rippled surface
 - B. Single fold
 - C. Moist at the center
 - D. Light brown color
22. Identify the boiling point of water using the Fahrenheit scale.
- A. 100 degrees F
 - B. 162 degrees F
 - C. 212 degrees F
 - D. 245 degrees F
23. Which task is **MORE** necessary to wear gloves?
- A. all of the time except when handling raw vegetables for salad
 - B. handling all types of food
 - C. handling raw food that will be cooked
 - D. handling ready to eat food
24. A menu determines:
- A. the type of customers the establishment will attract
 - B. the layout and type of equipment the restaurant will need
 - C. the number of foodservice workers that are needed and the skills they must have
 - D. all of the above
25. Gazpacho is a cold soup originates from _____.
- A. Italy
 - B. Mexico
 - C. France
 - D. Spain

26. Which of the following potatoes are not in Mealy group?
- A. White Rose
 - B. Russet
 - C. Burbank
 - D. Maine
27. Braising is the suitable cooking methods for _____.
- A. beef shank
 - B. beef eye round of knuckle
 - C. beef cube roll
 - D. beef striploin
28. 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
29. Beef Knuckle is a part of joining muscle of the beef namely
- A. Chuck tender
 - B. D rump
 - C. Silverside
 - D. Topside
30. _____ menu is one in which individual items are listed separately, each with its own price.
- A. Prix fixe
 - B. Table d'hote
 - C. A la carte
 - D. Degustation

31. Below is the knife safety procedures, **EXCEPT**:
- A. knives must always sharp.
 - B. used correct knife for appropriate task.
 - C. cutting board is not necessary when used knife.
 - D. never leave a knife in a sink.
32. All function of sauces are true **EXCEPT**:
- A. Sweetness
 - B. Moistness
 - C. Flavoring agent
 - D. Add appeal
33. _____ is an uncooked mixture with equal amount of whole fat or butter and flour (portion 1:1) and acts as thickening agent.
- A. Slurries
 - B. Roux
 - C. Beurre manie
 - D. Liaison
34. The common length for short grained rice would be approximately _____.
- A. 3.5 mm
 - B. 4 mm
 - C. 2.5 mm
 - D. 6 mm
35. What is the common ratio for cooking rice using the simmering method?
- A. 3 parts liquid:1 part rice
 - B. 2 parts liquid: 2 parts rice
 - C. 1 part liquid: 2 parts rice
 - D. 2 parts liquid: 1 part rice

36. To maintain a 29% food cost, what must the menu price be of an item costing RM 1.50 to produce?
- A. RM 2.90
 - B. RM 3.45
 - C. RM 4.35
 - D. RM 5.17
37. Which of the following milk products do not need refrigeration when unopened?
- A. Pasteurized milk
 - B. UHT milk
 - C. Raw milk
 - D. Homogenized fresh cream
38. What is Lacto-ovo-vegetarians diets?
- A. Eat dairy and egg as well plant products
 - B. Eat only egg and dairy products
 - C. Eat dairy and egg as well white fish
 - D. All of the above
39. Which of the following is considered a natural clarification agent?
- A. Minced meat.
 - B. Egg white.
 - C. Gelatin.
 - D. Minced vegetable.
40. Which of the following do you think is the best conductor of heat?
- A. Copper pan
 - B. Aluminum pan
 - C. Stainless steel pan
 - D. Glass pot

41. When we use sauté as a finishing method, we should use with _____ heat.

- A. high
- B. low
- C. medium
- D. high pressure

42. A _____ gives information on the serving size, calories, and nutrients in the food.

- A. standardized recipe
- B. nutrition facts label
- C. dietary guidelines
- D. none of the above

43. Adding an acid to meat during the cooking process _____.

- A. helps to dissolve some of its connective tissue
- B. tends to slow down the coagulation of its protein
- C. speed up the gelatinization process
- D. none of all above

44. Where we can connective tissue be found in meat?

- I. Between muscle fibers
- II. Between fiber bundles
- III. Between whole muscles
- IV. Between muscles and other types of tissue

- A. I, II, IV
- B. I, III, IV
- C. I, II, III
- D. All above

45. Which of the list below **best** describe Pesco-vegetarians _____.
- A. eat fish and plant products but not meat or poultry
 - B. eat fish and plant products but not meat or poultry or egg and dairy products
 - C. eat dairy and egg as well plant products or fish
 - D. none of the above
46. Which type of potato below is not a mealy potato?
- A. Russet
 - B. Burbank
 - C. Yellow fin
 - D. White rose
47. All statements below refer to proper soup serving methods, **EXCEPT**:
- A. cold soup served below 41°F
 - B. hot soup served near to boiling point.
 - C. cold soup served in an ice bowl with an ice spoon
 - D. hot soup served with cream on top
48. What is an essential tool that helps ensure that food products meet safety standards during receiving for non-frozen food?
- A. Work tables
 - B. Receiving scales
 - C. Probe thermometer
 - D. Chafing dishes
49. Identify the term used to describe harmful bacteria spreading from raw food to other food
- A. Cross contamination
 - B. Parallel contamination
 - C. Direct contamination
 - D. Pseudo contamination

50. 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

Section B (50 marks)

Instruction: Answer ALL questions in the answer booklet provided.

Question 1

List **FIVE (5) Classical Garnishes** in French terms:

- _____ : cauliflower
 - _____ : carrots, turnips, onions, and celery, cut into uniform slices
 - _____ : spinach
 - _____ : mushrooms
 - _____ : onions
- (5 marks)

Question 2

State **TWO (2)** main type of connective tissue and describe it. (4 marks)

Question 3

Identify any **FOUR (4)** rules to prepare garnishing for a soup. (4 marks)

Question 4

There are **THREE (3)** methods of mixing quick breads. Identify any **TWO (2)** mixing methods with type of fat used and describe the desired texture for each technique. (6 marks)

Question 5

Define the following terms:

- (a) Stews
- (b) Fricassee
- (c) Navarin
- (d) Blanquette
- (e) Ragout

(5 marks)

Question 6

In making bread, there are a few steps of mixing method. Each of mixing methods will perform different purposes. Identify purposes for selected mixing method below:

- (a) Beating
- (b) Folding
- (c) Kneading
- (d) Creaming
- (e) Whipping

(5 marks)

Question 7

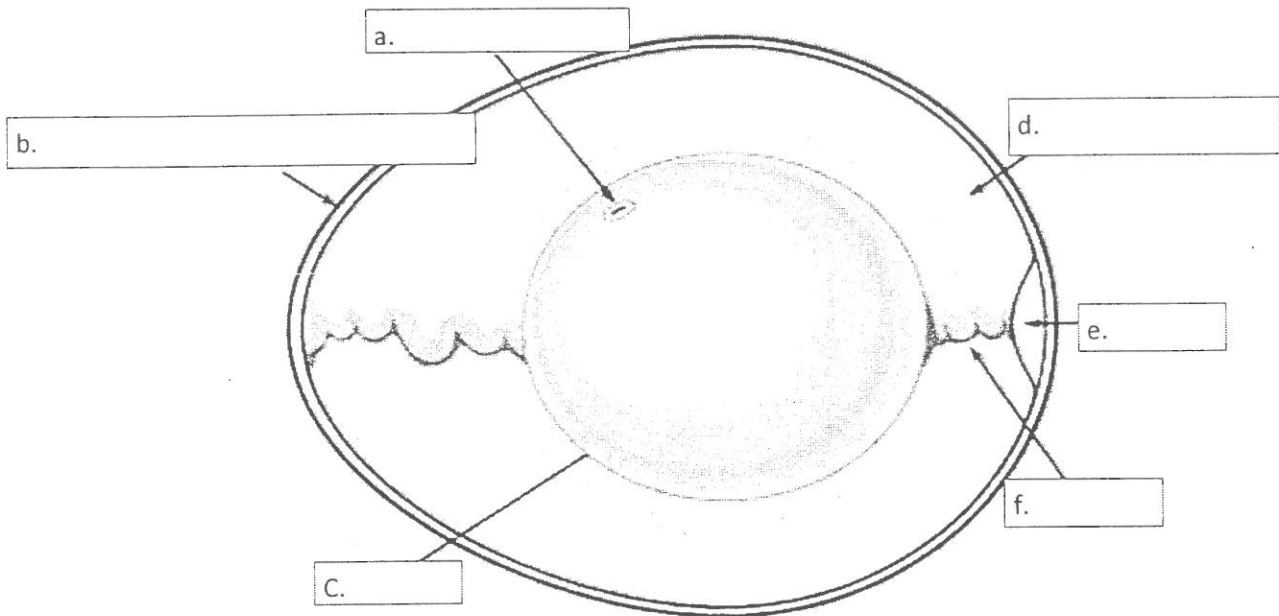
State a suitable temperature for each of the cooking methods below:

- (a) Poaching
- (b) Simmering
- (c) Boiling

(3 marks)

Question 8

Label the parts of an eggs as indicated below:



(6 marks)

Question 9

Identify any **FIVE (5)** varieties of woodchips commonly used to scent grilled foods.

(5 marks)

Question 10

You are required to prepare Cream of Mushroom Soup. List out the standard recipe (include ingredients and methods) and timeline in prepare it.

(7 marks)

-THE END-

