

FINAL
Examination Paper

(COVER PAGE)

Session : August 2017

Programme : Diploma In Hotel Management (DHMN)

Course : DHM1109 : Culinary Operations

Date of Examination : December 13, 2017 (Wednesday)

Time : 5:00 pm – 7:00 pm

Duration : 2 Hours Reading Time : Nil

Special Instructions :

SECTION A : This section consists of **FIFTY (50)** multiple choice questions. Answer **ALL** question in OMR sheet provided. **ONE (1)** mark per question.

SECTION B : Answer **ALL** 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 Sheets

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Moderator : En Muharis Mohamed

This paper consists of 12 printed pages, including the cover page.

DIPLOMA IN HOTEL MANAGEMENT PROGRAMME (DHMN)
DHM1109: CULINARY OPERATIONS
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. _____ is to swirl a liquid in a pan to dissolve the cooked particles.
 - A. Sautéing
 - B. Deglazing
 - C. Braising
 - D. Pan-frying

2. Bay leaf should be used _____.
 - A. in large quantities as its flavor is extremely mild
 - B. in small quantities as its flavor is quite strong
 - C. only in making stocks
 - D. as a vegetable

3. Which of the following is solid at 35°C?
 - A. Extra virgin olive oil
 - B. Pure corn Oil
 - C. Pure peanut oil
 - D. Shortening

4. What is the meaning of 'mise-en-place'?
 - A. Everything put in place
 - B. The preparation list
 - C. The standard recipes
 - D. Ingredients for cooking.

5. Which of the following has the lowest smoke point?
 - A. pure milk fat
 - B. clarified butter
 - C. shortening
 - D. extra virgin olive oil

6. While preparing sauces from stocks, a finishing when using heavy cream is to give flavor and richness to sauce, but _____ is to “finish with butter.”
- A. Monter au beurre
 - B. Beurre blanc
 - C. Clarified butter
 - D. Deglazed
7. The ingredient which is highest in amount for Hollandaise would be:
- A. egg yolk
 - B. lemon juice
 - C. clarified butter
 - D. cream
8. Mayonnaise may be made using the following **EXCEPT**
- A. canola oil
 - B. peanut oil
 - C. palm oil
 - D. pure olive oil
9. *Béarnaise* sauce should include the herb known as:
- A. tarragon
 - B. chives
 - C. mint
 - D. dill
10. 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
11. The following is true about cooking oil **EXCEPT**
- A. they are made only from soya beans, palm or corn
 - B. it is mostly sourced from plants
 - C. it should not be heated to more than 290°C
 - D. the most common are no longer from animal fat

12. The following describes characteristics of salad oil **EXCEPT**
- A. should always be stored away from light.
 - B. should be stored at specific temperatures depending on type.
 - C. less dense than water
 - D. denser than water
13. Salad oils _____.
- A. are suitable for high temperature cooking
 - B. are suitable for low temperature cooking
 - C. should not be refrigerated as they tend to solidify
 - D. are suitable to be used to grease baking tray
14. Which of the following does not have a heat source?
- A. Salamander
 - B. Convection Oven
 - C. Microwave Oven
 - D. Griller
15. Heat may be transferred by the following **EXCEPT**
- A. conduction
 - B. convection
 - C. radiation
 - D. insulation
16. Which of the following does not involve convection of heat?
- A. A pot of boiling water.
 - B. An oven without a fan.
 - C. An open fire BBQ pit
 - D. An oven with a fan.
17. Which of the following is considered a “hard cheese”?
- A. Parmesan cheese
 - B. Cheddar cheese
 - C. Cottage cheese
 - D. Blue cheese

18. Which of the following generates electro-magnetic waves to cook food?
- A. A broiler
 - B. A griddle
 - C. An electric convection oven
 - D. A microwave oven
19. Which of the following milk product has the longest shelf life after opening?
- A. Condensed milk
 - B. Ultra-heat treated fresh milk
 - C. Pasteurized fresh milk
 - D. Full cream milk powder
20. The following products are generally made from milk **EXCEPT**
- A. creamer
 - B. butter
 - C. parmesan
 - D. yoghurt
21. Which of the following has the highest amount of water?
- A. Salted butter
 - B. Unsalted butter
 - C. Cooking oil
 - D. Salad oil
22. Butter may be made from _____.
- A. milk only
 - B. vegetable oil only
 - C. mixture of vegetable oil and shortening
 - D. low fat milk only
23. Sterilized milk refers to milk that _____.
- A. is heated to 56°C
 - B. is heated to 65°C
 - C. is heated to 90°C
 - D. is heated to 110°C

24. Milk that is homogenized and then heated to 150°C for 1 second is known as:
- A. Condensed Milk
 - B. Evaporated Milk
 - C. Pasteurized Milk
 - D. UHT Milk
25. Which of the following has the highest amount of fat?
- A. Full cream milk
 - B. Butter
 - C. Shortening
 - D. Cream cheese
26. Whipping cream must contain **at least** _____ of fat.
- A. 15%
 - B. 25%
 - C. 35%
 - D. 85%
27. 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
28. The following are functions of milk in catering **EXCEPT**
- A. enriching sauces
 - B. moistening pastries
 - C. diluting teas
 - D. reducing lactose in food
29. Mozzarella is considered a _____.
- A. whey cheese
 - B. stretch-curd cheese
 - C. blue-veined cheese
 - D. semi-hard cheese

30. Which of the following describes the process known as “homogenized”?
- A. Breaking up fats into very small droplets.
 - B. Heating milk to more than 100°C
 - C. Heating milk to more than 72°C
 - D. Reducing the fat content to less than 3%.
31. In a larger kitchen, this person prepares the grilled foods instead of the rotisseur. The job description mentioned refers to _____.
- A. saucier
 - B. grillardin
 - C. confiseur
 - D. communard
32. Prepares bread, baked cakes, and breakfast pastries in larger restaurants instead of the pastry chef. The job description mentioned refers to _____.
- A. patisserie
 - B. garde manger
 - C. rôtitseur
 - D. Boulanger
33. Moves throughout the kitchen assisting other positions in kitchen. The job description mentioned refers to _____.
- A. apprentice
 - B. garde manger
 - C. tournant
 - D. communard
34. Which of the following cuts is considered offal?
- A. Tenderloin
 - B. Tongue
 - C. Brisket
 - D. All of the above

35. Takes orders from the dining room and distributes them to the various stations. The job description mentioned refers to _____.
- A. Boucher
 - B. communalard
 - C. aboyeur
 - D. tournant
36. Prepare frozen and cold desserts in large restaurants. The job description mentioned refers to _____.
- A. garde manger
 - B. glacier
 - C. confiseur
 - D. none of the above
37. 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
38. Responsible for managing a given station in the kitchen where they specialize in preparing particular dishes. The job description mentioned refers to _____.
- A. chef de cuisine
 - B. sous chef
 - C. chef de partie
 - D. chef communalard
39. Which of the following is the stomach lining of a cow?
- A. Chuck
 - B. Tripe
 - C. Sweet bread
 - D. All of the above
40. A table d'hôte menu is a menu that offers _____.
- A. a complete meal at a set price
 - B. every item is priced and ordered separately
 - C. the items are the same daily
 - D. items in the menu are repeated weekly

41. This person prepares the soups. The job description mentioned refers to _____.
- A. garde manger
 - B. poissonier
 - C. legumier
 - D. none of the above
42. This person prepares fish and seafood dishes. The job description mentioned refers to _____.
- A. garde manger
 - B. poissonier
 - C. legumier
 - D. entremetier
43. In a larger kitchen, this person prepares the fried foods instead of the rôtisseur. The job description mentioned refers to _____.
- A. saucier
 - B. potager
 - C. friturier
 - D. entremetier
44. Cheese may be used in the following dishes **EXCEPT**
- A. Mornay sauce
 - B. Lasagna
 - C. Hollandaise
 - D. Potato gratin
45. Responsible for preparation of cold hors d'oeuvres, prepare salads, organizes large buffet displays and prepares charcuterie items. The job description mentioned refers to _____.
- A. garde manger
 - B. grillardin
 - C. communard
 - D. Boucher

46. Exterior fat, the fat between hide and muscle is known as _____.
- A. marbling fat
 - B. subcutaneous fat
 - C. sweet bread
 - D. thalamus gland
47. Responsible for overall management of kitchen. The job description mentioned refers to _____.
- A. chef de cuisine
 - B. sous chef
 - C. chef de partie
 - D. demi chef de partie
48. Stock: A clear, thin un-thickened liquid flavored by soluble substances extracted from:
- I. Meat, poultry, or fish
 - II. Meat, poultry, or fish bones
 - III. Vegetables
 - IV. Seasoning
- A. II, III and IV
 - B. All of the above
 - C. I, II and IV
 - D. I, II and III
49. Which of the following cooking methods is suitable for beef fillet?
- A. Grilling
 - B. Roasting
 - C. Broiling
 - D. All of the above
50. The word "nappe" is often used when referring to _____.
- A. consistency of a sauce
 - B. cloth towel to dry hands
 - C. the use of disposable gloves
 - D. None of the above

Section B (50 marks)

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

Question 1

- (a) Name **THREE (3)** doneness of Dry-Heat Cooking (3 marks)
- (b) List **TWO (2)** examples of fish dish or seafood serve RAW. (2 marks)

Question 2

List **FIVE (5)** best practices to store fresh meat (5 marks)

Question 3

Define **FIVE (5)** dry-heat methods of cooking. (5 marks)

Question 4

Identify **FIVE (5)** Checklist for fish freshness (5 marks)

Question 5

Explain **FIVE (5)** factors that determines the type of cooking method to be used. (5 marks)

Question 6

Name **SIX (6)** examples of vegetables in the leaf category. (6 marks)

Question 7

Elaborate **FIVE (5)** small sauce derived from Béchamel. (5 marks)

Question 8

Name **FIVE (5)** fishes. (5 marks)

Question 9

Describe the terms of cooking below.

- (a) Sautéing: _____
- (b) Pan-frying: _____
- (c) Deep-frying: _____
- (d) Braising: _____

(4 marks)

Question 10

Name **FIVE (5)** thickening agents for soups and sauces.

(5 marks)

-THE END-

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