



**FINAL**  
Examination Paper

(COVER PAGE)

Session : January 2014

Programme : Diploma In Hotel Management (DHMNDHM)

Course : DHM1105/HMG1103 :Theory of Food

Date of Examination : March 11, 2014 (Tuesday)

Time : 5:00 pm – 7:00 pm Reading Time: Nil

Duration : 2 Hours

Special Instructions :

**Section A: TWENTY (20) Multiple Choice questions. Answer ALL questions.**

**Section B : Fill in the blanks. Answer ALL questions.**

**Section C : Short answer questions. Answer ALL questions.**

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

Materials permitted :

Nil

Materials provided :

OMR Sheets

Examiner (s) : Chef Lee Teik Liang

Moderator : En Muhris Mohamed

*This paper consists of 8 printed pages, including the cover page.*

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DIPLOMA IN HOTEL MANAGEMENT PROGRAMME (DHMN/DHM)  
HMG1105/HMG1103 : THEORY OF FOOD  
FINAL EXAMINATION: JANUARY 2014 SESSION

**Section A**

**Instructions :** This section consists of **TWENTY (20)** Multiple Choice questions. Answer **ALL** questions. **One (1)** mark per question.

1. Which of the following would not be a factor in influencing the development of a national cuisine?
  - A. Geography
  - B. Personal income
  - C. Culture
  - D. Religion
  - E. None of the above
  
2. The ratio of oil to vinegar in a vinaigrette is usually
  - A. 1 : 3
  - B. 5 : 1
  - C. 3 : 1
  - D. 2 : 4
  - E. 1 : 1
  
3. Food materials are usually cut evenly because of **THREE(3)** reasons. One of them is portioning and the other **TWO (2)** are
  - A. Prevent wastage, Even cooking
  - B. Increase value, Shorten cooking time
  - C. Faster to Heat, Faster to cool
  - D. Presentaion, Even cooking
  - E. Easier to preserve, Easier to eat

4. The correct way to clean a wooden chopping block is
  - A. Use hot water and soap.
  - B. Use sanitizers
  - C. Dry under the sun.
  - D. Sprinkle salt liberally on it, leave to stand and brush off.
  - E. None of the above
  
5. Name the vegetable that is commonly used as a fruit.
  - A. Tomato
  - B. Kale
  - C. Cabbage
  - D. Rhubarb
  - E. Sprouts
  
6. Name the fruit that commonly eaten as a vegetable.
  - A. Pomelo
  - B. Guava
  - C. Avocado
  - D. Bananas
  - E. Prunes
  
7. To achieve and maintain a vibrant green colour when cooking, vegetables must be \_\_\_\_
  - A. Boiled and cooled
  - B. Sauté quickly
  - C. Soaked in salt water
  - D. By pre-soaking in cold water
  - E. Blanched and refreshed
  
8. The thickening agent for a shrimp bisque is a
  - A. Veloute
  - B. Cornflour
  - C. Thick cream
  - D. Potatoes
  - E. Vegetable stock

9. Cooking is basically transferring heat to food through a number of ways. These are \_\_\_\_.
- A. Conduction, Convection and Production
  - B. Convection, Convention and Preparation
  - C. Induction, Convection and Evaporation
  - D. Conduction, Convection and Radiation
  - E. None of the above
10. Which of the following represents the three (3) mother sauces?
- A. Bechamel, Veloute, and Espagnole
  - B. Brown Stock, Mornay Sauce, Veloute
  - C. Demi-glaze, Meat Glaze, Reduction Sauce
  - D. Bechamel, Vinaigrette, Veloute
  - E. Espagnole, Hollandaise, Tomato Sauce
11. Sealing or searing a joint of meat refers to \_\_\_\_\_
- A. Creating a brown surface to increase flavor
  - B. Preventing juices from leaking out
  - C. Keeping the meat in a safe condition
  - D. To tenderize the meat
  - E. To speed up cooking process
12. Which of the following soup is made with potatoes?
- A. Beef Consommé
  - B. Clam Chowder
  - C. Vichyssoise
  - D. Cream of Mushroom Soup
  - E. French Onion Soup
13. The ideal cooking method for Beef Shin is \_\_\_\_\_
- A. Poaching
  - B. Stewing
  - C. Braising
  - D. Broiling
  - E. Boiling

14. The filet of beef can be broken down into three different cuts, which are :
- A. Sirloin, Tenderloin, Strip Loin
  - B. Chateaubriand, Tournedos, Filet Mignon
  - C. Shank, Tournedos, Short Loin, Flank Steak
  - D. Brisket, Filet Mignon, Rum Steak
  - E. Rib, Short Loin, Short Plate
15. Beef offals are a category of meat products that include :
- A. Ears, Tail, Kidneys
  - B. Kidneys, Lungs, Heart
  - C. Liver, Kidneys, Tripe
  - D. Feet, Tongue, Sweetbreads
  - E. Tallow, Heart, Intestines
16. Veal is the meat of young calves that have been fed only with milk for the purpose of \_\_\_\_\_.
- A. Giving the flesh a milky flavour
  - B. Making the meat tender
  - C. Making the meat easier to cook
  - D. Keeping the flesh white
  - E. Helping the calves grow faster
17. Herbs and spices are added to food to give the following EXCEPT \_\_\_\_\_.
- A. To mask unwanted flavours
  - B. To give variation in taste
  - C. To make food tender
  - D. To improve bland foods
  - E. To increase nutrition value
18. Venison is the meat that is derived from :
- A. Rabbit
  - B. Goat
  - C. Deer
  - D. Ostrich
  - E. Pigeon

19. Which of the following meat can be cooked and eaten pink?

- A. Chicken and Duck
- B. Pork and Beef
- C. Lamb and Rabbit
- D. Duck and Lamb
- E. Pork and Mutton

20. Beef Burguignone is traditionally cooked with :

- A. Demi-glace and Red Wine
- B. Blood and Wine
- C. Cream and Wine
- D. Breadcrumbs and Red Wine
- E. Butter and Brandy

## Section B

**Instructions :** This section consists of **FIFTEEN (15)** fill in the blank questions. Answer **ALL** questions.

### Question 1

Certain foods such as milk and eggs tend to promote the growth of bacteria because they are rich in \_\_\_\_\_ and \_\_\_\_\_.

### Question 2

Food is measured based upon its \_\_\_\_\_ instead of its \_\_\_\_\_.

### Question 3

Oils and fats are classified into 2 categories by its \_\_\_\_\_ and at \_\_\_\_\_ temperature.

### Question 4

A roux is a thickening agent that is made with \_\_\_\_\_ and \_\_\_\_\_.

### Question 5

A part from flat and round, fish is further categorized as \_\_\_\_\_ and \_\_\_\_\_.

**Question 6**

Without the use of a starch, a sauce can also be thickened by \_\_\_\_\_ and \_\_\_\_\_.

**Question 7**

The aging process for butcher's meat is to achieve \_\_\_\_\_ and \_\_\_\_\_.

**Question 8**

Vegetables are important to the diet as they provide 2 necessary elements: \_\_\_\_\_ and \_\_\_\_\_.

**Question 9**

Muscle (meat) is actually a bundle of meat \_\_\_\_\_ held together by \_\_\_\_\_.

**Question 10**

The term 'game' is used to refer to both \_\_\_\_\_ and \_\_\_\_\_ undomesticated creatures that are hunted for food or sport.

**Question 11**

Mayonnaise, a popular dressing for salads is basically composed of \_\_\_\_\_ and \_\_\_\_\_.

**Question 12**

Couscous, in its different shapes, is made from the same material which is \_\_\_\_\_ and this has a very high \_\_\_\_\_ content.

**Question 13**

Farinaceous products like noodles and rice are a group of food products that is derived from \_\_\_\_\_.

**Question 14**

The functions of smoking foods are to achieve \_\_\_\_\_ and \_\_\_\_\_.

**Question 15**

The leg of poultry is considered \_\_\_\_\_ meat whereas the breast of poultry is considered \_\_\_\_\_ meat.

**Section C**

**Instructions** : This section consists of **FIVE(5)** short answer questions. Answer **ALL** questions. 10 marks per question.

**Question 1**

It has often been said that dented tinned foods are not safe to eat. Explain why is this the case.

**Question 2**

State the difference between stewing and braising, and describe the process of one.

**Question 3**

State the **FIVE (5)** points of selecting fresh fish.

**Question 4**

List **FIVE (5)** foods that cannot be frozen.

**Question 5**

State the differences between a béchamel and a veloute.

**-THE END -**

*DHM1105/HMG1103(F)/Jan2014/reformatted*