



Examination Paper

(COVER PAGE)

Session : January 2014

Programme : Diploma In Hotel Management (DHMN/DHM)

Course : DHM1109 : Culinary Operations

Date of Examination : 14 March 2014

Time : 11am - 1pm Reading Time: Nil

Duration : 2 Hours

Special Instructions :

Section A: Multiple Choice questions. Answer **ALL** questions.

Section B: Answer **ALL** short answer 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 Mūharis Mohamed

This paper consists of 13 printed pages, including the cover page.

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DIPLOMA IN HOTEL MANAGEMENT PROGRAMME (DHMN)
DHM1109: CULINARY OPERATIONS
RESIT EXAMINATION: APRIL 2013 SESSION

SECTION A: 50 marks

Instructions: This section consists of **TWENTY (20)** multiple choice questions. Answer **ALL** questions in the OMR sheet provided.

1. 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) Presentation, Even cooking
 - e) Easier to preserve, Easier to eat

2. The Following religious influence on food is true **EXCEPT** _____.
 - a) cows are sacred animals to Hindus
 - b) cows are sacred animals to Muslims
 - c) Christians have roast turkey during Christmas
 - d) strict Buddhists are vegetarians
 - e) strict Hindus are vegetarians

3. 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

4. Under Basic Cooking Principles, one example of moist-heat cooking method is _____.
 - a) roasting
 - b) broiling
 - c) baking
 - d) grilling
 - e) poaching

5. What do you understand by the term “Basal Metabolism”?
- a) The term given to the amount of energy required to maintain the function of the body
 - b) The amount of lipids required to maintain the function of the body
 - c) The amount of protein required to maintain the overall function of the body
 - d) The amount of calories required to cool down the body
 - e) The amount of vitamins required to balance up the healthy lifestyles.
6. 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
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. Which of the following is used for growth and repair of the body?
- I. Protein
 - II. Minerals
 - III. Water
 - IV. Fats
- a) I, II and III
 - b) I, II and IV
 - c) I, III and IV
 - d) II, III and IV
 - e) I and III

9. 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
10. The function of water in our body is to _____.
- a) cool the body
 - b) provide energy
 - c) collect waste
 - d) keep the body warm
 - e) keep the organs healthy
11. Beurre manie is also known as _____.
- a) butter blend
 - b) butter paste
 - c) seasoning
 - d) cold roux
 - e) béchamel
12. What do you understand by stock?
- a) Flavored liquid
 - b) Clear broth
 - c) A thickening agent
 - d) A cream base liquid
 - e) Sauce from bottles
13. Chutney's, relishes, and compotes are examples of _____.
- a) coulis and purees
 - b) salsas
 - c) miscellaneous cold sauces
 - d) dressing
 - e) sauces
14. The word nappe is often used when referring to _____.
- a) cloth towel to dry hands
 - b) keeping freshly washed knives in drawers
 - c) the use of disposable gloves
 - d) consistency of a sauce
 - e) none of the above

15. Which of the following belongs to the complex carbohydrate group?
- a) Rice, Soft Drink
 - b) Noodles, Bread
 - c) Fruits, Milk
 - d) Cream, Pasta
 - e) Honey, Jam
16. The following classification of fish is true **EXCEPT** _____.
- I. Salmon is a type of oily fish
 - II. Flounder is considered a round white fish
 - III. Sharks and rays have bones
 - IV. Cod is a type of oily fish
- a) I, II and III
 - b) I, III and IV
 - c) I, II and IV
 - d) II, III and IV
 - e) None of the above
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. Veal is the meat of young calves that are slaughtered when they are _____.
- a) 8 – 16 weeks old
 - b) under 5 weeks old
 - c) more than 5 months old
 - d) more than 16 weeks old
 - e) between 19 – 24 weeks old
19. All the groups below consist of only round fish **EXCEPT** _____.
- a) bass, cod, catfish, eel
 - b) cod, haddock, shark, sole
 - c) mackerel, dory, salmon, herring
 - d) monkfish, snapper, sardines, tilapia
 - e) sword fish, bass, grouper, tuna

20. _____ describes the preparation that is completed before beginning the actual cooking process.
- a) Mise de place
 - b) Set the place
 - c) Place en mise
 - d) Misen plaice
 - e) Mise en place
21. Which of the following is **TRUE**?
- a) Sodium Chloride can prevent constipation
 - b) Oregano can be used to flavor pastas
 - c) Basil leaf is used for bouquet garni
 - d) Fresh dill is mainly use for beef dishes
 - e) Mint sauce is mainly served for Fish dishes
22. For which ONE of the following would a 25cm (10 inch) knife be used?
- a) Filleting Fish
 - b) Dicing Vegetables
 - c) Boning meat
 - d) Peeling onions
 - e) Chopped Carrot
23. The biggest potential problems in dry storage areas are
- a) Moisture and time
 - b) Moisture and heat
 - c) Time and temperature
 - d) Space and time
 - e) Space and temperature
24. What are the nutrients a person requires for building strong bones and teeth?
- I. Calcium
 - II. Phosphorus
 - III. Chlorine
 - IV. Fluorine
- a) I, II & III
 - b) I, III & IV
 - c) I, II & IV
 - d) I, II, III & IV
 - e) I & II

25. The mineral that is essential for the clotting of blood is?
- a) Sodium
 - b) Phosphorus
 - c) Potassium
 - d) Iron
 - e) Mono sodium
26. The function of water in our body is to _____.
- a) cool the body
 - b) provide energy
 - c) collect waste
 - d) keep the body warm
 - e) keep the heart active
27. Which ONE of the following pairs of processes are used in **braising**?
- a) Steaming and frying
 - b) Frying and roasting
 - c) Stewing and pot roasting
 - d) Stewing and frying
 - e) Blanching and steaming
28. The following examples are clear soup **EXCEPT** _____.
- a) Broth
 - b) Chowders
 - c) Consommés
 - d) Broth based soups
 - e) Consommés based soups
29. There are many different cuts of fish. One of it is _____.
- a) Supreme
 - b) Flank
 - c) Topside
 - d) Shank
 - e) Loin

30. Mollusks and Crustaceans are classified under shellfish. Which of the following are **TRUE**?

- I. Mollusks can be divided to univalves and cephalopods
- II. Univalves should be alive and defensive
- III. Crabs and Lobsters are crustaceans
- IV. Bivalves that are alive should have tightly closed shells

- a) I & II
- b) III & IV
- c) I, III and IV
- d) II & IV
- e) I, II & III

31. Dry food should be stored

- a) One inch of the floor and six inches away from walls
- b) Six inches off the floor and one inch away from walls
- c) Six inches off the flour and two inches away from walls
- d) Six inches off the floor and tightly against the walls
- e) Six inches off the floor and away from the walls

32. Poultry are domestic birds specially bred for eggs and to be eaten. Which of the following is not considered under the category of poultry?

- I. Ostrich
- II. Chicken
- III. Grouse
- IV. Venison

- a) I & II
- b) I, II and III
- c) I, III and IV
- d) I & III
- e) III & IV

33. The Following influences on Modern Food Service Operations are true **EXCEPT** _____ .

- a) new technologies
- b) new foods
- c) economics
- d) new concerns
- e) new Ideas

34. There are THREE (3) types of contamination. Which of the following best describes contamination caused by glass chips and metal shavings?
- a) Physical contamination
 - b) Chemical contamination
 - c) Biological contamination
 - d) Direct contamination
 - e) Micro contamination
35. The following are considered as potentially hazardous foods. Which of the following examples are true?
- I. Foods from animal sources
 - II. Raw seed sprouts
 - III. Cut melons
 - IV. Food from plants that have been heat treated
- a) I, II and III
 - b) II, III and IV
 - c) I, II and IV
 - d) II and III
 - e) I, II, III and IV
36. Which of the following is considered under the lettuce category?
- a) Watercress
 - b) Iceberg
 - c) Morel
 - d) Asparagus
 - e) Radish
37. Examples of knives are _____.
- I. Boning knife
 - II. Cleaver
 - III. Slicer
 - IV. French Knife
- a) I, II and III
 - b) II, III and IV
 - c) I, II and IV
 - d) I and IV
 - e) I, II, III and IV

38. What are Microorganisms?

- a) Single –celled organisms or tiny plants or animals that can be seen only through the microscope
- b) Single celled micro-organisms
- c) Contaminant
- d) Any organism that causes diseases
- e) Cross Contamination

39. What is mean by Team brigade?

- a) Team to develop and dictate and monopolize the preparation of certain food items
- b) A system of staffing a kitchen so that each worker is assigned a set of specific tasks
- c) A team that launched a New American Cuisine.
- d) A team that created Modern French Pastry.
- e) A team with a specific task given

40. Roux is a combination of equal parts of _____ & _____.

- a. flour and butter
- b. flour and sugar
- c. sugar and butter
- d. flour and water
- e. oil and butter

41. What are the types of meats that are served for breakfast?

- I. Bacon
 - II. Ham
 - III. Sausages
 - IV. Eggs
-
- a) I, II and III
 - b) II, III and IV
 - c) I, II and IV
 - d) I, II, III and IV
 - e) I and II

42. A table d'hôte menu is a menu that offers _____.

- a) a complete meal at a set price
- b) items in the menu are repeated weekly
- c) the items are the same daily
- d) every item is priced and ordered separately
- e) a la carte menu that priced separately

43. There are many forms of diced cuts. One form is the _____.
- a) Brunoise
 - b) Tourner
 - c) Batonnet
 - d) Julienne
 - e) Chopped
44. Referring to the answer below, which is not a measuring device?
- a) Portioning scoop
 - b) Measuring cups
 - c) Measuring spoons
 - d) Ladles
 - e) Butcher steel
45. The following ingredients can be found inside a sachet **EXCEPT** _____.
- I. bay leaf
 - II. thyme
 - III. carrots
 - IV. celery
- a) I and II
 - b) II and III
 - c) I and III
 - d) III and IV
 - e) III only
46. The following factors affect the flavor perception of an individual. Which of the factors below are **TRUE**?
- I. Temperature
 - II. Colour
 - III. Consistency
 - IV. Presence of Fats
- a) I, II and III
 - b) II, III and IV
 - c) I, II and IV
 - d) I, II, III and IV
 - e) I, III and IV

47. Which of the following food examples are **NOT** classified under Chinese Cookery?

- a) Dim Sum
- b) Dumpling
- c) Noodles
- d) Gado-gado
- e) Glass noodle

48. The ratio of oil to vinegar in vinaigrette is usually _____.

- a) 1 : 3
- b) 5 : 1
- c) 3 : 1
- d) 2 : 4
- e) 1 : 1

49. Before sauté potatoes are shallow fried in hot fat, they should be _____.

- a) scrubbed, boiled, peeled and sliced
- b) peeled, shaped, boiled and sliced
- c) scrubbed, steamed, peeled and cut into cubes
- d) peeled, cut into cubes and boiled.
- e) scrubbed, boiled, peeled and cooked.

50. Name the vegetable that is commonly used as a fruit.

- a) Tomato
- b) Kale
- c) Cabbage
- d) Rhubarb
- e) Sprouts

SECTION B : 50 marks

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

Question 1

Briefly explain **FIVE (5)** indications of quality points for selection of fish.

Question 2

List **FIVE (5)** different types of chesses.

Question 3

Explain **FIVE (5)** reasons that dented tinned foods are not safe to eat.

Question 4

List **FIVE (5)** different kinds of butter and the clarification or the difference of them.

Question 5

What is the difference between a work station and a work section?

Question 6

List down **FIVE (5)** factors that you will consider before buying equipment for your kitchen.

Question 7

List **FIVE (5)** types of accompaniment used for serving cheese.

Question 8

List down **FIVE (5)** basic rules of knife safety.

Question 9

What is the yield calculation from a fish?

Question 10

List **FIVE (5)** types of Preservation methods used for fish.

~ The End ~

DHM1109(R)April2013/Shan