

FACULTY OF HOSPITALITY

FINAL EXAMINATION

Student ID (in Figures) :

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Student ID (in Words) :

Subject Code & Name : **DHM 1402 Kitchen Operations and Hygiene**
Semester & Year : January - April 2016
Lecturer/Examiner : Chef Suliza
Duration : 2 Hours

INSTRUCTIONS TO CANDIDATES

1. This question paper consists of 3 parts:
PART A (30 marks) : Answer all THIRTY (30) multiple choice questions. Answers are to be shaded in the Multiple Choice Answer Sheet provided.
PART B (55 marks) : SIX (6) short answer questions. Answers are to be written in the Answer Booklet provided.
PART C (15 marks) : ONE (1) essay question. Answer is to be written in the Answer Booklet provided.
2. Candidates are not allowed to bring any unauthorized materials except writing equipment into the Examination Hall. Electronic dictionaries are strictly prohibited.
3. This question paper must be submitted along with all used and/or unused rough papers and/or graph paper (if any). Candidates are NOT allowed to take any examination materials out of the examination hall.
4. Only ballpoint pens are allowed to be used in answering the questions, with the exception of multiple choice questions, where 2B pencils are to be used.

WARNING: The University Examination Board (UEB) of BERJAYA University College of Hospitality regards cheating as a most serious offence and will not hesitate to mete out the appropriate punitive actions according to the severity of the offence committed, and in accordance with the clauses stipulated in the Students' Handbook, up to and including expulsion from BERJAYA University College of Hospitality.

Total Number of pages = 10 (Including the cover page)

PART A : MULTIPLE CHOICE QUESTIONS (30 MARKS)

INSTRUCTION(S) : Questions 1-30 are multiple choice questions. Shade your answers in the Multiple Choice Answer Sheet provided. You are advised to use a 2B pencil.

1. Cutting food products into uniform shapes and sizes is important for:
 - a. enhancing the appearance of the product served
 - b. easy handling of plate service
 - c. portion control of food served
 - d. the cooks to prepare the food served

2. Which is **NOT** in the **dressing** category?
 - a. Mayonnaise
 - b. Vinaigrette
 - c. Yoghurt
 - d. Salsa

3. Why is it important **NOT** to boil *consommé* during clarification?
 - a. To prevent it from turning cloudy
 - b. To prevent it from tasting bitter
 - c. To prevent it from 'separating'
 - d. To prevent it from 'breaking'

4. What are the basic ingredients for making Vinaigrette?
 - a. Olive oil and vinegar
 - b. Clarified butter and vinegar
 - c. Fruits juice and vinegar
 - d. Soy sauce and vinegar

5. **THREE (3)** of the statements below are **TRUE** for the standards of quality for cream soups preparation **EXCEPT**:
- a. thickness of the heavy cream should not be too thick
 - b. texture of the soup must be smooth
 - c. taste of the main ingredients should be distinct
 - d. colour of the cream soup should be dull and pale
6. All perishable food should be kept properly refrigerated. Storage temperatures for raw vegetables and fruit should be:
- a. 32-36 deg F (0-2 deg C)
 - b. 36-40 deg F (2-4 deg C)
 - c. 38-40 deg F (3-4 deg C)
 - d. 40-45 deg F (4-7 deg C)
7. What is 'light meat' in poultry?
- a. Drumsticks and thighs
 - b. Drumsticks and wings
 - c. Breast and thighs
 - d. Breast and wings
8. What is stock?
- a. Liquid or semi-solid liquid food served on or used in preparing other foods
 - b. A clear thin liquid flavoured with soluble substances extracted from meat, poultry, fish and their bones, and from vegetables and seasonings.
 - c. Smooth, chunky liquid used to flavour a sauce
 - d. A flavourful liquid prepared by boiling meaty bones from meat or poultry, seafood and/or vegetables in water.
9. The term Mise-en-place refers to:
- a. Clearing up afterwards
 - b. Preparing in advance
 - c. Replacing the item used
 - d. Returning food to store

10. _____ is a method of cooking vegetables which usually takes place in pan with drizzle of oil, to cook with dried high heat, and to infuse flavor.
- a. Blanching
 - b. Pan frying
 - c. Roasting
 - d. Sautéing
11. Tough, watery scrambled eggs are most likely the result of:
- a. over cooking
 - b. under cooking
 - c. using low grade eggs
 - d. incomplete coagulation
12. The difference between brown stock and white stocks is:
- a. brown stock is simmered for a shorter time than white stock
 - b. the bones used in brown stock are only poultry bones
 - c. white stock is started in hot water and brown stock is started in cold water
 - d. the bones and mirepoux in brown stock are browned first
13. _____ is commonly used as a thickening agent for a daily base sauce.
- a. White *roux*
 - b. Blond *roux*
 - c. Brown *roux*
 - d. Yellow *roux*
14. _____ is a term used for tying the legs of chicken and wings of poultry against the body to make a compact unit for cooking.
- a. Splitting
 - b. Barding
 - c. Larding
 - d. Trussing

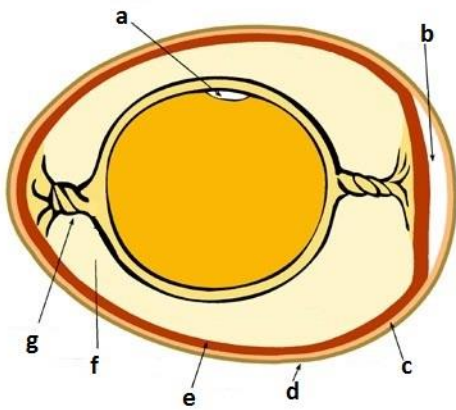
15. William, croquette and duchess potatoes are made from _____potatoes.
- a. jacket
 - b. baked
 - c. deep fried
 - d. mashed
16. Which is a permanent emulsified dressing?
- a. Mayonnaise
 - b. Vinaigrette
 - c. Yoghurt
 - d. Beurre Blanc
17. The following are the factors in modern technology of foodservice industries **EXCEPT**:
- a. New development and availability of new product
 - b. New development of new equipment
 - c. Food safety and nutritional awareness
 - d. The invention of molecular food
18. Which of the following is the **CORRECT** cooking condition for over easy fried egg?
- a. Cook slowly without flipping until the egg white is set and the egg yolk is still soft and liquid.
 - b. Cook by flipping over the egg and the egg yolk is still liquid.
 - c. Cook by flipping over the egg and the egg yolk is partially liquid.
 - d. Cook by flipping the egg and the egg yolk is completely set.
19. When cooking fish stock, carrots are not included in the mirepoix. Why?
- a. Because it will change the taste of the stock.
 - b. Because it will change the smell of the stock.
 - c. Because it will change the colour of the stock.
 - d. Because it will change the nutrition value of the stock.

20. Refer to the image below; define the type of fish cutting:



- a. Supreme
 - b. Darne
 - c. Fillet
 - d. Paupiette
21. Which of the following is **NOT** a culinary term for vegetable cutting?
- a. Carrot blanching
 - b. Onion *ciseler*
 - c. Tomato *Concassé*
 - d. Herbs *chiffonnade*
22. The combination for a standard “*bouquet garni*” consists of:
- a. Parsley stems, thyme sprigs, bay leaves, leek, and onion
 - b. Parsley stems, thyme sprigs, bay leaves, celery, and carrot
 - c. Parsley stems, thyme sprigs, bay leaves, leek, and celery
 - d. Parsley stems, thyme sprigs, bay leaves, carrot and onion
23. What is in the egg white that reacts with iron in the yolk to form a compound that has green colour, strong odour and flavour?
- a. Ammonia
 - b. Sulfur
 - c. Nitrate
 - d. Calcium

24. To make white roux with 250 g of butter, you will need:
- a. 125 g flour
 - b. 130 g flour
 - c. 250 g flour
 - d. 500 g flour
25. A chef is someone who:
- a. wears a white chef's hat.
 - b. likes to cook for guests at his/her home.
 - c. To complete all preparation assign by managerial personal.
 - d. has read cookery books and knows all about cooking.
26. Holland potatoes are suitably used for preparing the following potato dishes **EXCEPT**;
- a. French fries
 - b. Potatoes Gratin
 - c. Lyonnaise potatoes
 - d. Potatoes Croquettes
27. According to the composition egg below **G** refers to:



- a. Chalaza
- b. Inner membrane
- c. Germinal disc
- d. Albumen

28. Preparation of fish involve all of these **EXCEPT**;
- a. Scaling
 - b. Filleting
 - c. skinning
 - d. Pre-cooking
29. Which is the **CORRECT** procedure of pane a la anglais.
- i. Egg wash
 - ii. Season
 - iii. Flour
 - iv. Bread crumb
- a. i,ii,iii,iv
 - b. ii,i,iii,iv
 - c. ii,iii,i,iv
 - d. iv,i,ii,iii
30. There are major sanitation problem which cause the food illness, the following could be result in Food illness **EXCEPT**;
- a. Leaving ingredients uncover(ed) and resting on top of the working station for a couple of hours.
 - b. In storage, place the raw material and cooked material in the same storage container.
 - c. While processing food, leave entire mise en place item on top of the working station for standing by.
 - d. Washing the equipment next to a sink where food is thawing.

END OF PART A

PART B : SHORT ANSWER QUESTIONS (55 MARKS)

INSTRUCTION(S) : Answer **SIX (6)** short answer questions. Write your answers in the Answer Booklet(s) provided.

1. (a) What the purpose of Hazard Analysis Critical Control Point (HACCP) and define the **SEVEN (7)** principles of HACCP. (8 marks)

(b) Describe **THREE (3)** main categories of food hazards and give **ONE (1)** example of each. (6 marks)
2. (a) Name and describe **three (3)** ways in which heat is transferred to food in order to cook it. (9 Marks)

(b) Describe the factors affecting cooking time. (3 Marks)
3. (a) The successful food service worker follows an unwritten code of behavior and set of attitudes we call professionalism. Describe any **SEVEN (7)** the qualities that a professional must have? (7 marks)
4. (a) Boil, simmer, poach, blanch, steam are known as moist-heat cooking methods. Describe how these **FIVE (5)** methods are carried out. (5 marks)
5. (a) What are the standard portions sizes for soups for appetizer and main course portion? (2 marks)

(b) Describe **FOUR (4)** classifications of soup. (8 marks)
6. (a) Name the **THREE(3)** categories of basic salad dressing. (3 marks)

(b) Describe the **FOUR (4)** structures of salad. (4 marks)

END OF PART B

PART C : ESSAY QUESTIONS (15 MARKS)

INSTRUCTION(S) : Answer **ONE (1)** essay question. Write your answers in the Answer Booklet(s) provided.

1. A sauce works like a seasoning. Many chefs believe good sauces are the pinnacle of all cooking; both in the skill they require and in the interest and excitement they can give to food. No matter where you work, sauce making techniques are basic skill you will need in all your cooking.
 - a. Define sauces.
 - b. In order to create the good sauces, describe the **THREE (3)** structures of sauce and explain the **FIVE (5)** finishing techniques in making sauces.
 - c. Describe the **FIVE (5)** mother sauces plus with example.

(15 marks)

END OF EXAM PAPER