

SCHOOL OF HOSPITALITY

FINAL EXAMINATION

Student ID (in Figures) :

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Student ID (in Words) :

Course Code & Name : **CUL1184 Kitchen Operations and Hygiene**

Semester & Year : September - December 2020

Lecturer/Examiner : Chia Sheng Da/Chong Siew Lee

Duration : 2 Hours

INSTRUCTIONS TO CANDIDATES

- 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) : SEVEN (7) short answer questions. Answers are to be written in the Answer Booklet provided.**
 - PART C (15 marks) : Answer ONE (1) essay question. Write your answers in the Answer Booklet(s) provided.**
- Candidates are not allowed to bring any unauthorized materials except writing equipment into the Examination Hall. Electronic dictionaries are strictly prohibited.**
- 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.**
- 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 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.

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. What is the temperature for **hot food holding**?
 - a. 50°C - 80°C
 - b. 55°C - 84°C
 - c. 57°C - 74°C
 - d. 55°C - 74°C

2. 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. Sulphur
 - c. Nitrate
 - d. Calcium

3. What are the ingredients used to make *onion pique*?
 - a. Shallots/onion, leek, bay leaf
 - b. Shallots/onion, bay leaf, black pepper corn
 - c. Shallots/onion, bay leaf, cloves
 - d. Shallots/onion, cloves, thyme

4. Which is a salt-water fish?
 - a. Seabass
 - b. Eel
 - c. Catfish
 - d. Tilapia

5. Which is **NOT** a sauce?
 - a. *Velouté*
 - b. *Béchamel*
 - c. *Hollandaise*
 - d. Thousand island

6. Identify the **CORRECT** temperature for the poaching method of cooking.
- 71°C - 82°C
 - 80°C - 90°C
 - 85°C - 96°C
 - 90°C - 100°C
7. *Mirepoix* is:
- onion, carrot, celery
 - onion, carrot, thyme
 - onion, celery, thyme
 - carrot, celery, thyme
8. What is the temperature for *Maillard* reaction?
- 74°C
 - 94°C
 - 134°C
 - 154°C
9. The process when protein is exposed to heat is known as:
- gelatinization
 - coagulation
 - caramelization
 - dextrinization
10. The standard ratio for white roux:
- 100 gram butter to 100 gram flour
 - 200 gram butter to 100 gram flour
 - 300 gram butter to 150 gram flour
 - 400 gram butter to 150 gram flour
11. What occurs when energy is transferred by waves from a source to the food?
- Radiation
 - Convection
 - Microwave
 - Conduction

12. This foodborne illness comes from raw poultry and raw eggs:
- e-coly
 - hepatitis A
 - salmonella
 - staphylococcus
13. A *demi-glace* is made from:
- equal parts *espagnole* sauce and white stock subsequently reduced by half
 - equal parts *espagnole* and brown stock subsequently reduced by half
 - equal parts brown stock and white stock subsequently reduced by half
 - equal parts *espagnole* and fish stock subsequently reduced by half
14. _____ is an elastic substance formed by the protein in flour.
- Mesh
 - Gluten
 - Yeast
 - Coagulate
15. Which of following is **NOT** a dry heat cooking method?
- Boiling
 - Grilling
 - Roasting
 - Basting
16. Appetisers can include:
- Seafood
 - Meat and poultry
 - Fruits
 - Vegetables
- I only
 - I and II only
 - I, II and III only
 - All of the above

17. Which is **NOT** in the dressing category?
- a. Mayonnaise
 - b. Vinaigrette
 - c. Yoghurt
 - d. Salsa
18. Which of the following is **NOT** a type of pasta?
- a. *Macaroni*
 - b. *Mascarpone*
 - c. *Tortellini*
 - d. *Linguini*
19. Which ingredient is whisked into a hot sauce just before serving to produce gloss and shine?
- a. Olive oil
 - b. Butter
 - c. Water
 - d. Wine
20. Which of the following sauces is made using mayonnaise as a base?
- a. Mornay sauce
 - b. Thousand Island sauce
 - c. Robert sauce
 - d. Bernaise sauce
21. The difference between brown stock and white stock is:
- a. brown stock is simmered for a shorter time than white stock
 - b. the bones used in brown stock are only from poultry bones
 - c. white stock is started in hot water and brown stock is started in cold water
 - d. the bones and mirepoix in brown stock are browned first
22. Which is **NOT** in the salad dressing category?
- a. Mayonnaise
 - b. Vinaigrette
 - c. Yoghurt
 - d. Salsa

23. Which of the following is **NOT** a game animal?
- a. Hare
 - b. Boar
 - c. Lamb
 - d. Deer
24. To make white *roux* with 250 g of clarified butter, you will need:
- a. 125 g flour
 - b. 250 g flour
 - c. 300 g flour
 - d. 150 g flour
25. 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
26. What is 'light meat' in poultry?
- a. Drumsticks and thighs
 - b. Drumsticks and wings
 - c. Breast and thighs
 - d. Breast and wings
27. Which of the following means to cook in a small amount of fat?
- a. *Sauté*
 - b. Season
 - c. Simmer
 - d. Boil
28. What are the ingredients used to make *bouquet garni*?
- a. Onion, carrot, thyme sprigs, bay leaf, and leek
 - b. Leek, celery, parsley stem, thyme sprigs, bay leaf
 - c. Leek, parsley stem, onion and peppercorn
 - d. Celery, carrot, onion, parsley stem and leek

29. 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
30. The standard ratio for making mayonnaise:
- a. 500 ml oil to 4 egg yolks
 - b. 600 ml oil to 4 egg yolks
 - c. 400 ml oil to 4 egg yolks
 - d. 800 ml oil to 4 egg yolks

END OF PART A

PART B : SHORT ANSWER QUESTIONS (55 MARKS)

INSTRUCTION(S) : Answer **SEVEN (7)** short answer questions. Write your answers in the Answer Booklet(s) provided.

1. Specify and explain any **FIVE (5)** special cuts in fish preparation. (10 marks)

2. a. Explain the differences between dry-heat cooking method and moist-heat cooking method and give **TWO (2)** examples of each. (8 marks)

b. Explain these two combinations of dry and moist heat cooking method.
 - i. Braising
 - ii. Stewing (6 marks)

3. Distinguish between broth and stock. (4 marks)

4. Define **THREE (3)** stages of setting up a standard breading station which is also called a *pané* station. Illustrate your answer. (8 marks)

5. Name and explain using dimensions any **SIX (6)** cuts of vegetables in French cooking. (6 marks)

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

7. a. List and explain why you need to cook food. (4 marks)

b. What **FIVE (5)** qualities do sauces add to food? (5 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. “One of the best ways to add flavor and excitement to any dish is with a good sauce. In fact, a good sauce can turn a mediocre, or average, dish into a memorable one. People enjoy sauces with a variety of foods, from chicken to vegetable dishes. Learning to make a good sauce is a basic step toward becoming a great cook. Sauces are meant to complement the food they accompany. They should never overpower or detract from the food. It takes a lot of time to make a good sauce. Many restaurants use condensed or powdered commercial bases mixed with water to create stocks. The stocks and sauces then do not need to be reduced, since there is no gelatin in these commercial bases. Although quality may be a concern, these bases do guarantee a consistent flavour and texture. Premade sauces are also available, but they may not have the flavour of freshly made sauces.”

Sourced from: Karl Guggenmos and Paul J McVety (2016). Culinary Essential (student edition), McGraw Hill Companies, Woodland Hills, California.

- a. In order to create the good sauces, describe the **THREE (3)** structures of sauce and explain the **FIVE (5)** finishing techniques in making sauces. (10 marks)
- b. Describe the **FIVE (5)** mother sauces and give an example of each sauce. (5 marks)

END OF EXAM PAPER