

STUDENT NUMBER           Letter

# VCE VET HOSPITALITY KITCHEN OPERATIONS

## Written examination

Thursday 5 November 2015

Reading time: 9.00 am to 9.15 am (15 minutes)

Writing time: 9.15 am to 10.45 am (1 hour 30 minutes)

## QUESTION AND ANSWER BOOK

### Structure of book

<i>Section</i>	<i>Number of questions</i>	<i>Number of questions to be answered</i>	<i>Number of marks</i>
A	25	25	25
B	21	21	95
			Total 120

- Students are permitted to bring into the examination room: pens, pencils, highlighters, erasers, sharpeners, rulers and one scientific calculator.
- Students are NOT permitted to bring into the examination room: blank sheets of paper and/or correction fluid/tape.

#### Materials supplied

- Question and answer book of 19 pages.
- Answer sheet for multiple-choice questions.

#### Instructions

- Write your **student number** in the space provided above on this page.
- Check that your **name** and **student number** as printed on your answer sheet for multiple-choice questions are correct, **and** sign your name in the space provided to verify this.
- All written responses must be in English.

#### At the end of the examination

- Place the answer sheet for multiple-choice questions inside the front cover of this question and answer book.

**Students are NOT permitted to bring mobile phones and/or any other unauthorised electronic devices into the examination room.**

**SECTION A – Multiple-choice questions****Instructions for Section A**

Answer **all** questions in pencil on the answer sheet provided for multiple-choice questions.

Choose the response that is **correct** or that **best answers** the question.

A correct answer scores 1, an incorrect answer scores 0.

Marks will **not** be deducted for incorrect answers.

No marks will be given if more than one answer is completed for any question.

**Question 1**

When poaching a chicken breast for a salad, the first step undertaken would be to

- A. slice the chicken breast.
- B. baste the chicken breast.
- C. season the chicken breast.
- D. trim the chicken breast of all fat and sinew.

**Question 2**

What is the culinary use of eggs in making mayonnaise?

- A. binding
- B. aerating
- C. clarifying
- D. emulsifying

*Use the following information to answer Questions 3 and 4.*

**Question 3**

What is the vegetable shown above?

- A. radicchio
- B. butternut
- C. shallot
- D. choko

**Question 4**

Where should this vegetable be stored when whole and uncooked?

- A. freezer
- B. dry store
- C. cool room
- D. in direct sunlight

**Question 5**

What is the best way to defrost frozen stock?

- A. defrost in the fridge and boil before use
- B. put in a sink filled with warm water
- C. leave out on the bench overnight
- D. place in a warm area

**Question 6**

Precision-cut carrots are

- A. scrubbed and grated.
- B. peeled and cut into batons.
- C. washed and cut for a mirepoix.
- D. peeled and roughly chopped into lengths.

**Question 7**

Once a sauce is reconstituted, it must be

- A. frozen after use.
- B. discarded after use.
- C. kept for a second service.
- D. extended by adding fresh product.

**Question 8**

The correct way to prepare eggplant that will be grilled for an antipasto platter would be to

- A. wash, dice, brush with oil, season.
- B. slice, brush with oil, salt, wash.
- C. wash, slice, salt, rinse, dry, oil.
- D. wash, dry, cut, rinse, oil.

**Question 9**

When roasting potatoes, pumpkin and carrots of a similar size at 180 °C, what is the best order to cook them in to ensure they are ready to serve at the same time?

- A. potatoes, carrots, pumpkin
- B. carrots, potatoes, pumpkin
- C. pumpkin, carrots, potatoes
- D. carrots, pumpkin, potatoes

**Question 10**

A scrambled-egg mixture was left over from a weekly Saturday breakfast service.

What should be done with the remaining mixture?

- A. Throw it away.
- B. Bake an orange soufflé.
- C. Make a quiche Lorraine.
- D. Keep it for next Saturday's breakfast.

**Question 11**

Approximately how much cornflour should be used when thickening 1 L of liquid for a thin pouring sauce?

- A. 5 g
- B. 50 g
- C. 250 g
- D. 500 g

**Question 12**

The correct ratio of butter to flour must be used in a roux to ensure the sauce

- A. remains clear.
- B. does not separate.
- C. is the correct colour.
- D. has the desired flavour.

**Question 13**

The most important reason that chefs always have to work quickly and efficiently is to

- A. make the manager happy.
- B. allow more time for cleaning.
- C. produce food of a high quality.
- D. ensure food is produced in time for service.

**Question 14**

At a function for 80 people, guests will be served vegetable lasagne.

What should be done before ordering the food to ensure there is minimal wastage of the ingredients when making the lasagne?

- A. Perform a yield test.
- B. Read the given recipe.
- C. Perform a calibration test.
- D. Prepare a trial vegetable lasagne for 80 people.

**Question 15**

How are tasks prioritised in a workflow plan or prep list?

- A. Hot dishes are prepared first.
- B. Each recipe is followed step by step.
- C. The hardest and longest tasks are done first.
- D. The easiest and quickest jobs are done first.

**Question 16**

Which lettuce is traditionally used in a caesar salad?

- A. butter
- B. witlof
- C. romaine
- D. radicchio

**Question 17**

Which method for cooking rice needs at least six times as much water as there is rice?

- A. absorption method
- B. steaming
- C. braising
- D. boiling

**Question 18**

The most suitable sequence for preparing tomato concassé would be

- A. blanch, peel, dice, deseed, refresh.
- B. deseed, refresh, dice, peel, blanch.
- C. dice, refresh, blanch, peel, deseed.
- D. blanch, refresh, peel, deseed, dice.

**Question 19**

When cooking spaghetti, what is the appropriate way to check if it is al dente?

- A. Check that the texture is soft throughout.
- B. Throw it against a wall or the ceiling and see if it sticks.
- C. Check if it has risen to the top of the water and is white outside.
- D. Squash a piece flat and see if a thin unbroken line of starch remains.

**Question 20**

Which wet method of cooking fruit keeps the structure of the fruit intact, while imparting flavour and moisture?

- A. poaching
- B. stewing
- C. grilling
- D. baking

**Question 21**

Kale is a

- A. type of flour.
- B. cut of pork.
- C. vegetable.
- D. utensil.

**Question 22**

How can you increase the umami in mushrooms when cooking them?

- A. Add a knob of butter.
- B. Puree the mushrooms.
- C. Slice, then sauté to brown the outside.
- D. Soak mushrooms to release their flavour.

**Question 23**

A tomato sauce is too acidic.

To fix the flavour, add

- A. salt.
- B. vinegar.
- C. sugar and salt.
- D. bicarbonate of soda.

**Question 24**

What are the main ingredients in caprese salad?

- A. tomato, bocconcini, basil, balsamic vinegar, olive oil
- B. spinach, roast capsicum, pine nuts, oil, fetta
- C. pear, rocket, parmesan, walnut oil, vinegar
- D. apple, celery, mayonnaise, walnuts

**Question 25**

Which eggs are size 55 (50–58 g)?

- A. small
- B. large
- C. jumbo
- D. extra large

**SECTION B****Instructions for Section B**

Answer **all** questions in the spaces provided.

**Question 1** (2 marks)

Name two pieces of kitchen equipment that could be used to create an atmospheric steamer.

1. \_\_\_\_\_
2. \_\_\_\_\_

**Question 2** (4 marks)

A salad is typically defined by its key components.

Identify two key components of a salad and explain why each is important. Do not refer to individual ingredients.

Component	Explanation
1.	
2.	

**Question 3** (5 marks)

- a. When choosing a supplier, the quality of their produce must be assessed.

When inspecting a box of mesclun lettuce, what are three indicators of quality that should be present?

3 marks

1. \_\_\_\_\_
2. \_\_\_\_\_
3. \_\_\_\_\_

- b. What other two specifications should be checked with the supplier before an order is placed?

2 marks

1. \_\_\_\_\_
2. \_\_\_\_\_

**Question 4** (4 marks)

The recipe for a quiche includes leek, which is to be sautéed.

- a.** What preparation is involved prior to the leek being sautéed? 1 mark

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- b.** Explain the term 'sauté', including the ingredients and equipment required. 2 marks

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- c.** Suggest how to minimise wastage during this preparation. 1 mark

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**Question 5** (7 marks)

The following ingredients are needed to make eight portions of tabouli:

- 250 g burghul
- 10 g mint leaves
- 100 g parsley leaves
- 1 cucumber
- ½ bunch spring onions
- 2 tomatoes
- 90 mL lemon juice
- 110 mL olive oil
- salt and pepper (to season)

a. Complete the table below, adjusting the measurements to cater for 12 portions of tabouli. 2 marks

Quantity	Ingredient
	burghul
	mint leaves
	parsley leaves
	cucumbers
	spring onions
	tomatoes
	lemon juice
	olive oil
<i>one pinch</i>	salt and pepper

b. Explain the process for making this recipe. 4 marks

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c. How can the trimmings of parsley and tomato be used in another dish? 1 mark

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**Question 6** (3 marks)

Provide three suggestions for the successful poaching of an egg.

1. \_\_\_\_\_
2. \_\_\_\_\_
3. \_\_\_\_\_

**Question 7** (2 marks)

Complete the table below, labelling each of the ingredients shown.

			
1.	2.	3.	4.

Sources (from left): unverdorben jr/Shutterstock.com; Przemyslaw Ceynowa/Shutterstock.com; Nikola Bilic/Shutterstock.com; Peter Zijlstra/Shutterstock.com

**Question 8** (8 marks)

Fresh fettuccine is to be made.

- a.** Outline the steps involved in making the dough. 2 marks

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- b.** Explain how the fettuccine is prepared from the dough. 3 marks

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- c.** Describe how the fettuccine should be cooked. 2 marks

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- d.** How should the cooked fettuccine be portioned in preparation for service? 1 mark

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**Question 9** (9 marks)

The following table shows the yields for different vegetables that are used to make pumpkin soup.

Vegetable	% Waste	Cost per kg
pumpkin	15%	\$4.50
potatoes	5%	\$3.00
leeks	20%	\$10.00

a. A common recipe for pumpkin soup includes the following:

- 4 kg pumpkin
- 1.5 kg potatoes
- 1 kg leeks

Complete the table below, indicating the quantity of vegetables to be ordered to make the recipe and the total cost for each type of vegetable.

6 marks

Vegetable	Quantity to be ordered	Total cost
pumpkin		
potatoes		
leeks		

b. The recipe for pumpkin soup makes 20 portions.

If the total cost of all the ingredients is \$45.00, how much does a single portion of soup cost to make?

1 mark

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- c. The chef has been instructed to reduce the food costs of the kitchen.

What **two** alterations could be made to the pumpkin soup recipe to make the soup cheaper to produce?

2 marks

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**Question 10** (4 marks)

The cool room stops working suddenly in the middle of service.

What **four** actions should be undertaken in this situation?

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**Question 11** (3 marks)

A 2 kg bucket of commercial hummus is required to serve with falafel for a function.

What three actions should be taken to source the best product available?

1. \_\_\_\_\_

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2. \_\_\_\_\_

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3. \_\_\_\_\_

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**Question 12** (6 marks)

The final task at the end of the evening shift is to clean the commercial gas oven (non-pyrolytic).

- a.** Explain, step by step, how to clean the oven. Include any cleaning equipment used and any disassembly that may be required. 4 marks

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- b.** Describe **two** safety considerations when cleaning a commercial gas oven. 2 marks

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**Question 13** (6 marks)

- a. Fruit, vegetables and herbs are purchased in different purchase units.

What is a purchase unit?

1 mark

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- b. Vegetables and fruit are commercially packed in a variety of ways.

Complete the table below, indicating the most appropriate purchase unit for each product.

2 marks

Product	Purchase unit
raspberries	
mushrooms	
unwashed potatoes	
avocados	
Vietnamese mint	

- c. Explain why the packaging for each of the products listed below is the most suitable.

3 marks

Product	Packaging	Explanation
cherry tomatoes	250 g punnet	
onions	20 kg hessian bag	
broccoli	5 kg polystyrene box	

**Question 14** (2 marks)

- a. How is a stock syrup used in a commercial kitchen? 1 mark

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- b. List the **two** main ingredients in a stock syrup and their ratios. 1 mark

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**Question 15** (5 marks)

- a. Other than size and shape, what is the difference between long-grain rice and short-grain rice? 1 mark

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- b. Other than size and colour, what are **two** differences between brown rice and white rice? 2 marks

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- c. Which type of rice is the most nutritious – brown, white or black? Give your reasoning. 2 marks

Rice type \_\_\_\_\_

Reason \_\_\_\_\_

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**Question 16** (2 marks)

A box of unused English spinach is left over from a function.

Provide **two** solutions for waste minimisation and storage of the spinach.

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**Question 17** (9 marks)

The following recipe for mashed potato is **incorrect**:

**Ingredients**

1 kg kipfler potatoes

200 g flour

2 eggs

100 g butter

300 mL milk

**Method**

1. Roast the whole kipfler potatoes in butter until golden brown.
2. Puree the potatoes, flour and eggs in a food processor until smooth.
3. Add cold milk and season.

- a.** Identify three issues with the ingredients in the mashed potato recipe and state why each is an issue. 3 marks

1. \_\_\_\_\_

2. \_\_\_\_\_

3. \_\_\_\_\_

- b.** Identify two problems in the above method and provide a solution for each. 4 marks

• Problem 1 \_\_\_\_\_

Solution \_\_\_\_\_

• Problem 2 \_\_\_\_\_

Solution \_\_\_\_\_

- c.** Croquettes were made from the mashed potato. They broke apart when frying.

How could this problem be fixed or avoided? 2 marks

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\_\_\_\_\_

\_\_\_\_\_

**Question 18** (6 marks)

Some fully cooked rice is left uncovered on the kitchen bench at room temperature during service.

- a. Leaving cooked rice uncovered on the bench compromises food safety and hygiene practices.

Describe **two** potential food safety and hygiene issues resulting from this practice. 2 marks

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- b. Describe the 2–4-hour rule as it relates to storing the cooked rice. 2 marks

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- c. Suggest **two** actions that should be taken before storing the rice in the cool room. 2 marks

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**Question 19** (2 marks)

An end-of-service debriefing is an important aspect of good staff management in a kitchen brigade.

Provide **four** examples of the types of things that would be discussed at an end-of-service debriefing.

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**Question 20** (3 marks)

Define each of the following.

- Chinois \_\_\_\_\_
- À la carte menu \_\_\_\_\_
- Semolina \_\_\_\_\_

**Question 21** (3 marks)

Select three of the following faults in the preparation of hot beef jus and provide an appropriate remedy for each.

cloudy      lack of colour      starchy      too thick

- Fault 1 \_\_\_\_\_  
Remedy \_\_\_\_\_
- Fault 2 \_\_\_\_\_  
Remedy \_\_\_\_\_
- Fault 3 \_\_\_\_\_  
Remedy \_\_\_\_\_