

STUDENT NUMBER Letter

VCE VET HOSPITALITY

KITCHEN OPERATIONS

Written examination

Friday 27 November 2020

Reading time: 11.45 am to 12.00 noon (15 minutes)

Writing time: 12.00 noon to 1.30 pm (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	20	20	95
			Total 120

- Students are permitted to bring into the examination room: pens, pencils, highlighters, erasers, sharpeners and rulers.
- Students are NOT permitted to bring into the examination room: blank sheets of paper and/or correction fluid/tape.
- No calculator is allowed in this examination.

Materials supplied

- Question and answer book of 20 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 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

Hummus is a traditional Middle Eastern dip consisting of

- A. basil, pine nuts, parmesan and garlic.
- B. chickpeas, tahini, garlic and lemon.
- C. chickpeas, tahini, garlic and poppy seeds.
- D. basil, parsley, Dijon mustard and red wine.

Question 2

Which of the following are types of pumpkins?

- A. butternut, Kent and desiree
- B. pontiac, coliban and sebago
- C. Queensland blue, Kent and butternut
- D. Jarrahdale, King Edward and golden nugget

Question 3

When preparing a liaison, eggs are used to thicken and

- A. bind.
- B. clarify.
- C. emulsify.
- D. enrich.

Question 4

Meat glaze is added to a bearnaise sauce to produce which derivative sauce?

- A. foyot
- B. choron
- C. maitaise
- D. hollandaise

Question 5

Which colour of roux is appropriate to thicken a classical beef bourguignon?

- A. white
- B. blond
- C. brown
- D. red

DO NOT WRITE IN THIS AREA

Question 6

Which type of rice is used to make rice pudding?

- A. fragrant
- B. short
- C. wild
- D. basmati

Question 7

Source: Olga Popova/
Shutterstock.com

What is the name of the piece of small kitchen equipment shown above?

- A. zester
- B. scraper
- C. chinois
- D. mandolin

Question 8

Which one of the following pasta sauces is suitable for a vegan?

- A. napoli
- B. marinara
- C. carbonara
- D. puttanesca

Question 9

Whipped egg whites have failed to form into soft peaks.

The most likely cause is that

- A. the egg whites were frozen.
- B. coddled eggs were used.
- C. there were traces of fat on the whisk.
- D. an insufficient amount of vinegar was used.

Question 10

Which of the following do chimichurri and gremolata have in common?

- A. vinegar and chilli
- B. lemon zest and chilli
- C. capsicum and vinegar
- D. chopped parsley and garlic

Question 11

Dauphinois, fondant and duchess are all preparations of which ingredient?

- A. egg
- B. potato
- C. mirepoix
- D. mushroom

Question 12

Mayonnaise has been prepared for service, which will take place in four hours.

How should the mayonnaise be stored?

- A. in a bain-marie at 21 °C
- B. it can be left out because of the 2–4-hour rule
- C. in the fridge, covered, labelled and dated
- D. in small containers on the bench

Question 13

Remoulade is a

- A. basil pesto.
- B. demi-glace.
- C. bearnaise sauce.
- D. mayonnaise-based sauce.

Question 14

Ramen is usually served with

- A. spring onions, nori and egg.
- B. kale, shredded chicken and lemon.
- C. pumpkin, peas and pine nuts.
- D. onion, carrot and celery.

Question 15

Which ingredients in a classical bisque give this soup its unique flavour and colour?

- A. carrot and brandy
- B. pernod, leek and tomato
- C. celery, fish stock and onion
- D. crustacean shells and brandy

Question 16

Which salad can be made using leftover bread in order to minimise wastage?

- A. niçoise
- B. caprese
- C. waldorf
- D. caesar

Question 17

When preparing a rocket, peach, feta and almond salad, which method of cookery would produce the best eye appeal and the most pleasing texture of the peach?

- A. stewing
- B. grilling
- C. boiling
- D. steaming

Question 18

Which of the following are examples of long pastas?

- A. linguine and pappardelle
- B. spaghetti and farfalle
- C. tagliatelle and conicelli
- D. agnolotti and bucatini

Question 19

What is the function of the eggs in a quiche?

- A. glazing
- B. aerating
- C. setting
- D. emulsifying

Question 20

Yakitori is

- A. grilled skewered chicken.
- B. a marinade of soy sauce, sake and sugar.
- C. a pancake made from cabbage, potato and spring onion.
- D. a Japanese sauce made of tomato, Worcestershire and oyster sauces.

Question 21

A whole roasted chicken has been trussed.

Which of the following is most suitable to cut the string safely?

A.



B.



C.



D.



Sources: Pell Studio/Shutterstock.com (A); B Calkins/Shutterstock.com (B); Vlyaks/Shutterstock.com (C); gresei/Shutterstock.com (D)

Question 22

A ballotine is

- A. a stuffed, boneless chicken leg with the knuckle attached.
- B. a slow, wet method of cookery specific to poultry.
- C. a poultry accompaniment, such as lentils and pulses.
- D. scraping back the flesh from the bone to achieve a more attractive presentation.

Question 23

Using a heavy-based stockpot will

- A. shorten the cooking time.
- B. prevent excessive evaporation.
- C. prevent the stock from going cloudy.
- D. minimise ingredients catching and scorching.

Question 24

When making a stock, the term 'caramelize' refers to

- A. browning the ingredients using their own sugar content.
- B. the stock developing a burnt and bitter taste.
- C. adding liquid to the cooking pan to remove sediment.
- D. adding sugar until a brown, 'caramel' colour is achieved.

Question 25

Polenta is made from

- A. couscous.
- B. cornmeal.
- C. millet.
- D. borlotti beans.

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**END OF SECTION A
TURN OVER**

SECTION B**Instructions for Section B**

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

Question 1 (4 marks)

- a. Dried apricots, pears and peaches are used to make a compote.

Which cookery method is most suitable to make a compote?

1 mark

- b. A coulis is to be served with the compote.

Name **two** key ingredients and the small utensil required to produce a smooth coulis.

3 marks

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Question 2 (5 marks)

A chef arrived at work and noticed that one of the food items, the Vietnamese chicken rice paper rolls, was poorly prepared and not suitable to be served. The chef identified five problems with the Vietnamese chicken rice paper rolls:

1. The rice paper was brittle.
2. The chicken was undercooked.
3. The carrot and cucumber were unevenly cut.
4. The egg noodles were too thick.
5. The filling was falling out.

The rice paper rolls need to be remade.

For each of the five problems, provide a solution that will create a premium product.

Solution for Problem 1 _____

Solution for Problem 2 _____

Solution for Problem 3 _____

Solution for Problem 4 _____

Solution for Problem 5 _____

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Question 3 (5 marks)

- a. Name **two** specific ingredients used to make a blini, a classical Russian pancake. 2 marks

- b. A blini is a classical canapé consisting of a topping, garnish and spread on a pancake base.

Complete the table below by naming one ingredient for each component of a blini.

3 marks

Component	Ingredient
topping	
garnish	
spread	

Question 4 (4 marks)

A kitchen brigade prepares green side salads, drizzling each with vinaigrette one hour in advance of service to save time during service. The salads are frequently returned to the kitchen only partly eaten.

Identify three problems with the kitchen brigade's procedure and provide one solution that will solve all three problems.

Problem 1 _____

Problem 2 _____

Problem 3 _____

Solution _____

Question 5 (3 marks)

Borsch, vichyssoise and French onion are classical soups.

List a specific garnish for each soup in the table below.

Soup	Specific garnish
borsch	
vichyssoise	
French onion	

Question 6 (7 marks)

- a. The table below lists the ingredients and quantities required for **six portions** of bolognaise sauce.

Complete the table by making the necessary portion adjustments to yield **48 portions**.

5 marks

Ingredient	Quantity for six portions	Quantity for 48 portions
tomato puree	250 g	
onion	50 g	
garlic	1 clove	8 cloves
basil leaves	20 g	
sugar	2 g	16 g
wine	40 mL	
mince meat	300 g	
salt and pepper	to taste	to taste

- b. A serve of spaghetti bolognaise has been ordered.

Identify **two** appropriate presentation requirements.

2 marks

Question 7 (2 marks)

What is the maximum time that food can be stored in a bain-marie and what is the minimum internal temperature required for hot food?

Question 8 (5 marks)

Explain the term 'farinaceous' and name four farinaceous ingredients.

Explanation _____

Ingredient 1 _____

Ingredient 2 _____

Ingredient 3 _____

Ingredient 4 _____

Question 9 (2 marks)

In the table below, circle **four** pulses that are suitable to make a vegan curry.

lentils	chickpeas	vermicelli	quinoa
rice	mung beans	kidney beans	polenta

Question 10 (7 marks)

Source: WebstaurantStore, <www.webstaurantstore.com>

- a. Name the large piece of commercial kitchen equipment shown above and provide two functions of this piece of equipment. 3 marks

Name _____

Function 1 _____

Function 2 _____

- b. Other than following the manufacturer's instructions, provide **two** safety procedures to follow when using this equipment. 2 marks

- c. Bechamel sauce and mornay sauce can be finished using this equipment.

Name **two** ingredients that are common to both bechamel sauce and mornay sauce. What is the difference between the two sauces? 2 marks

Question 11 (7 marks)

Below is an ingredients list for mayonnaise.

egg yolks
Dijon mustard
white vinegar
oil
salt and pepper

- a. Describe the process of making mayonnaise and identify a piece of electrical equipment that would be appropriate to use. 5 marks

- b. A mayonnaise has split.
Explain why this occurred and how to rectify the problem. 2 marks

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Question 12 (7 marks)

A large kitchen bench has just been used for the preparation of fish. The bench will now be used to prepare raw chicken breasts for marinated chicken skewers.

- a. Other than sanitising, explain **two** steps that must be followed prior to the bench being used for the preparation of the raw chicken, in order to avoid cross-contamination. 2 marks

- b. Outline **two** steps that must be followed to prepare the chicken skewers for marinating. 2 marks

- c. Provide **two** reasons why the chicken should be marinated in advance of service and suggest **one** way that chicken offcuts and trimmings could be used. 3 marks

Question 13 (4 marks)

A 4 kg whole turkey is to be roasted. A standard recipe states that it takes 30 minutes per kilogram at 180 °C.

- a. How long will it take to roast the turkey? 1 mark

- b. What is the purpose of stuffing the turkey prior to cooking? 2 marks

- c. Define the term ‘barding’. 1 mark

Question 14 (10 marks)

A chef is testing a recipe for a pâté that is going to be served as an appetiser at a cocktail party.

Below is an ingredients list for the pâté.

Quantity	Ingredient
175 g	unsalted butter (25 g, 50 g and 100 g)
400 g	
2	garlic cloves
3	thyme sprigs
3 tbs	Madeira
to taste	salt and pepper

- a. Write the missing ingredient in the table above and identify **two** indicators of poor quality for the missing ingredient. 3 marks

Question 15 (9 marks)

Consider the table d’hôte menu below.

Table d’hôte
Roasted tomato, smoked capsicum and basil soup, crusty bread
Zucchini, corn and chickpea fritter, beetroot hummus
Cheese soufflé, heirloom carrots, baby asparagus
Grilled eye fillet, parsnip puree, summer vegetables, red wine jus
Prawn, mussel and pea risotto
Braised chicken, pancetta, buttery sage, brandy glaze
Caramelised ginger cake with vanilla mascarpone
Local cheese and fruit plate

- a. Complete the table below by identifying four different stocks that are required to create this menu. Match each stock to a menu item. Each stock and menu item can be used only once. 4 marks

Stock	Menu item

- b. A kitchen brigade is made up of a series of preparation sections.

entremetier garde manger patissier poissonier saucier

Complete the table below by matching each dish with the correct preparation section from the list above. 5 marks

caramelised ginger cake	grilled eye fillet	prawn, mussel and pea risotto	roasted tomato, smoked capsicum and basil soup	zucchini, corn and chickpea fritter

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Question 16 (3 marks)

Describe a classical beef jus and provide **two** reasons why it is frequently served with meat.

Question 17 (2 marks)

When cooking stock, provide **two** reasons why it is important to simmer the stock.

Question 18 (4 marks)

Describe the process for making a sauce anglaise.

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Question 19 (3 marks)

Provide a definition for each of the following culinary terms.

- Tomato concassé _____

- À la minute _____

- Mise en place _____

Question 20 (2 marks)

It is the end of a busy dinner service. The duck breast has sold out. Duck breast is delivered to the restaurant by the poultry supplier frozen and in packs of six.

Identify **two** tasks to be completed at the end of shift to ensure there is duck breast available for the next day.
