

STUDENT NUMBER Letter

VCE VET HOSPITALITY KITCHEN OPERATIONS

Written examination

Thursday 4 November 2021

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	20	20	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 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

Adding vinegar or lemon juice to the water when boiling broccolini will most likely cause a

- A. loss of colour.
- B. soapy flavour.
- C. loss of vitamin D.
- D. bright green colour.

Question 2

Walnuts not in their shells will keep longer when stored in

- A. the coolroom, covered with a clean, damp cloth.
- B. a breathable hessian bag in the dry store.
- C. an airtight container in the freezer.
- D. a paper bag in the dry store.

Question 3

Pommes Anna and boulangère are examples of potato dishes that are

- A. baked.
- B. poached.
- C. refreshed in cold water.
- D. derivatives of duchess potatoes.

Question 4

What are ramen, udon and yakisoba all varieties of?

- A. rice
- B. lettuce
- C. noodles
- D. cucumbers

Question 5

Gnocchi parisienne is made from a base of

- A. pumpkin.
- B. semolina.
- C. breadcrumbs.
- D. choux paste.

Question 6

What are the benefits of using dehydrated egg white rather than fresh egg white?

- A. Emulsification is improved and there is no risk of salmonella.
- B. Emulsification is stronger and the egg white is higher in nutrients.
- C. Flavour of custard is enriched and the custard does not curdle.
- D. Egg yolks are not wasted and the whites can be stored for longer.

Question 7

Which one of the following lists includes only tropical fruits?

- A. pineapple, mango, tangelo, rambutan
- B. rambutan, passionfruit, watermelon, apple
- C. nashi pear, carambola, lychee, mango
- D. dragon fruit, mango, lychee, pineapple

Question 8

A cold water start is generally best when boiling

- A. root vegetables.
- B. stem vegetables.
- C. leafy vegetables.
- D. flower vegetables.

Question 9

Which one of the following fruits is best suited for grilling?

- A. quince
- B. orange
- C. banana
- D. watermelon

Question 10

In preparation for a soup, brown lentils should be

- A. coated in oil.
- B. soaked overnight.
- C. washed of starch.
- D. sprinkled with salt.

Question 11

A strained chicken stock has a weak flavour.

What is the best way to rectify this?

- A. Add more salt.
- B. Add more water.
- C. Simmer and reduce the stock.
- D. Add more bones and boil rapidly.

Question 12

Adding butter to a finished sauce will

- A. add shine and enrich the sauce.
- B. add shine and clarify the sauce.
- C. ensure the sauce does not separate.
- D. stabilise the temperature of the sauce.

Question 13

An onion cloute is

- A. a clove-studded onion.
- B. finely diced onion and garlic.
- C. baby onions that have been pickled.
- D. onion sautéed with butter and white wine.

Question 14

Which type of soup is a gazpacho?

- A. hot broth
- B. cold puree
- C. hot cream
- D. cold broth

Question 15

What is the minimum simmering time for a brown beef stock?

- A. 4 hours
- B. 6 hours
- C. 9 hours
- D. 12 hours

Question 16

Canned tomatoes are often used in winter as a convenience product for soup because

- A. they are bitter.
- B. fresh tomatoes are at their peak.
- C. they contain less salt and additives.
- D. fresh tomatoes are more expensive out of season.

DO NOT WRITE IN THIS AREA

Question 17

Source: MichaelJayBerlin/
Shutterstock.com

The piece of small kitchen equipment shown above would assist in the preparation of which fruit?

- A. plum
- B. apple
- C. peach
- D. cranberry

Question 18

Chicken maryland is

- A. a boned-out drumstick.
- B. a thigh and a drumstick as one piece.
- C. a whole chicken that has been rolled and tied up.
- D. the breast of the chicken, with the wing bone attached.

DO NOT WRITE IN THIS AREA

Question 19

Source: Marek R. Swadzba/
Shutterstock.com

What function does the piece of small kitchen equipment shown above perform?

- A. hones a knife edge
- B. slices joints of meat
- C. breaks up bones for stocks
- D. holds meat in place while it is carved

Question 20

To 'bard' a chicken means to

- A. brine the chicken.
- B. rub the chicken skin with spices.
- C. soak the chicken in salted water.
- D. wrap the chicken in fat to keep it moist.

Question 21

What is the recommended maximum storage time for frozen poultry that is not vacuum-sealed?

- A. 3 months
- B. 5 months
- C. 6 months
- D. 8 months

Question 22

Another name for an appetiser is

- A. a palate cleanser.
- B. a petit four.
- C. an hors d'oeuvre.
- D. coulis.

Question 23

Which one of the following lists of ingredients is the basis of a niçoise salad?

- A. beans, potatoes, olives, tuna
- B. tuna, red onion, capers, anchovies
- C. beans, witlof, olives, mayonnaise
- D. apple, walnut, mayonnaise, witlof

Question 24

'Antipasto' originates from

- A. Germany.
- B. France.
- C. Spain.
- D. Italy.

Question 25

A canapé is served

- A. as an entree.
- B. after dessert.
- C. before an entree.
- D. before dessert.

DO NOT WRITE IN THIS AREA

**END OF SECTION A
TURN OVER**

SECTION B**Instructions for Section B**

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

Question 1 (10 marks)

A chef is required to prepare a ravioli entree for the next day's service period. The dough, cheese filling and napoli sauce have just been prepared. No instructions have been provided for the chef because the kitchen brigade departed before conducting the usual staff handover.

- a. The chef is required to shape the ravioli from the prepared dough so that it is ready for service the next day.

Complete the table below by providing the two missing key steps in this process.

2 marks

Step number	Key step in the process
1	
2	
3	Roll out the dough thinly, using a pasta machine or rolling pin.
4	Place small spoonfuls of filling at regular intervals along one pasta sheet.
5	Cover with another pasta sheet in preparation for cutting.

- b. How and where should the prepared ravioli be stored, ready for service the next day?

2 marks

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- c. Write a step-by-step method, explaining how to cook and serve the ravioli with napoli sauce, including a suitable garnish and serviceware. 6 marks

Question 2 (3 marks)

Match three of the key preparation processes provided below to the menu items in the table.

rain in whisk until ribbon stage knead
fat blanch baste pipe

Menu item	Key preparation process
polenta	
zabaglione	
duchess potatoes	

Question 3 (2 marks)

Paella is a rice-based dish that originated in Spain. Seven steps for cooking paella are listed in the table below.

Place each step in the correct order using the numbers 1–7. Two answers have been provided for you.

Number	Step
	Remove pan from heat and cover pan with a lid or aluminium foil. Allow to rest.
	Cook uncovered for 15–18 minutes. Sprinkle peas on top and continue to cook without stirring for 5 minutes or until rice is nearly tender and base is crisp.
	Sauté onion, red capsicum, garlic and chorizo. Add chopped tomato, paprika and saffron.
	Carefully add hot chicken stock. Bring mixture to the boil. Reduce heat to medium low. Do not stir.
	Add white wine and cook for 10 minutes.
3	Add chicken and rice and cook for 1 minute.
7	Garnish with fresh parsley and lemon slices. Serve in pan.

Question 4 (6 marks)

Identify the egg application for each of the dishes in the table below. Each egg application can be used only once.

Menu item	Egg application
soufflé	
hollandaise sauce	
quiche	
sausage roll	
schnitzel	
consommé	

Question 5 (3 marks)

List two quality indicators that need to be checked when purchasing fresh parsnip and state one method of cookery that would give the parsnip a soft cooked texture.

Quality indicator 1 _____

Quality indicator 2 _____

Method of cookery _____

Question 6 (6 marks)

Consider the following vegetarian menu that is to be prepared for a lunch service.

<p>Lunch menu</p> <p>Corn, feta and mint fritters with sour cream and chilli sauce</p> <p>Pumpkin risotto with shaved parmesan and walnut oil</p> <p>Crumbed and deep-fried eggplant wedges with aioli</p> <p>Polenta chips with basil pesto</p>

- a. Explain **two** benefits of using frozen corn rather than fresh corn for the corn, feta and mint fritters. 2 marks

- b. Identify the two dishes that consist mostly of farinaceous ingredients. 2 marks

- c. Suggest how the deep-fried eggplant wedges with aioli could be modified so that the dish is suitable for a vegan diet. 2 marks

Question 7 (4 marks)

Consider the brunch menu below.

<p>Brunch menu</p> <p>Bircher muesli</p> <p>Spinach, goat's cheese and chorizo frittata</p> <p>Smashed avocado and dukkah on sourdough</p> <p>Chargrilled asparagus with smoked salmon and bearnaise sauce</p>

Complete the table below by selecting two dishes from the brunch menu that require the use of eggs. For each dish, state the function of the egg.

Dish	Function of the egg

DO NOT WRITE IN THIS AREA

Question 8 (10 marks)

For each of the following sauces, list the ingredients and describe the method of preparation.

- Espagnole sauce

Ingredients _____

Method of preparation _____

- Velouté

Ingredients _____

Method of preparation _____

DO NOT WRITE IN THIS AREA

Question 9 (2 marks)

Provide **two** uses of muslin cloth in the production of stocks, soups and sauces.

Question 10 (5 marks)

- a. The table below lists some of the ingredients and quantities required to make four portions of mushroom orecchiette.

Complete the table by calculating the quantities required to make 18 portions.

3 marks

Ingredient	Quantity for 4 portions	Quantity for 18 portions
olive oil	40 mL	
brown onion, brunoise	100 g	
garlic, crushed	3 cloves	
mushrooms, sliced	200 g	
thyme, chopped	5 g	
white wine	80 mL	
thickened cream	300 mL	
seasoning	to taste	to taste

- b. What is orecchiette and why is it suitable for the mushroom sauce?

2 marks

Question 11 (3 marks)

Outline three key food safety requirements, other than personal hygiene and storage procedures, that should be used to prevent cross-contamination when preparing a beetroot, rocket and chicken salad.

- 1. _____

- 2. _____

- 3. _____

Question 12 (3 marks)

On arrival at work, you find there is no food prepared for the lunch service.

Provide **three** examples of how you and the rest of the kitchen brigade can work as a team to achieve a successful service.

Question 13 (4 marks)

A liaison and beurre manié are used as thickening agents.

Identify the ingredients for each thickening agent and describe how it is added to a sauce.

- Liaison ingredients _____

Description _____

- Beurre manié ingredients _____

Description _____

Question 14 (7 marks)

- a. Name the country of origin for each of the classical and contemporary poultry dishes listed in the table below. 3 marks

Poultry dish	Country of origin
Peking duck	
chicken tikka masala	
chicken cacciatore	

- b. List **one** cut from a whole chicken that would be suited to making a coq au vin and provide **two** reasons why. State the method of cookery that would be most appropriate for this dish. 4 marks

Question 15 (5 marks)

Fresh poultry has arrived for tomorrow morning's mise en place.

- a. Identify **two** quality points of fresh whole chicken. 2 marks

- b. Provide **two** examples of best practice for storage, including the temperature range required. 3 marks

Question 16 (5 marks)

- a. Describe the following preparation and cookery techniques for a whole turkey. 3 marks

Stuff _____

Truss _____

Roast _____

- b. Identify **two** methods to determine when the turkey is cooked. 2 marks

Question 17 (5 marks)

- a. Name the two key ingredients that make a vinaigrette and specify the ratio of the two ingredients. 3 marks

- b. Provide **two** functions of a vinaigrette in a salad. 2 marks

DO NOT WRITE IN THIS AREA

Question 18 (3 marks)

A batch of fresh aioli has been prepared.

Identify **three** food safety requirements of how the aioli should be stored.

Question 19 (4 marks)

Complete the table below by identifying the four main components of a canapé and providing an example of each component.

Component of a canapé	Example of the component

Question 20 (5 marks)

Five key ingredients of a caesar salad are listed in the table below.

For each ingredient, state the preparation that is required.

Ingredient	Preparation required
bread	
cos leaves	
egg	
parmesan	
bacon	