



# Victorian Certificate of Education 2003

SUPERVISOR TO ATTACH PROCESSING LABEL HERE

**STUDENT NUMBER**

Letter

Figures									
Words									

Please indicate which **Section** you have answered by ticking the appropriate box.

**Section A** – Food and beverage

**Section B** – Commercial cookery

## VCE VET HOSPITALITY (OPERATIONS)

### Written examination

**Monday 3 November 2003**

**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>
<b>A – Food and beverage</b> (pages 2–17)	Part 1 – multiple choice	30	30	30
	Part 2 – short answer	22	22	100
				Total 130
<b>OR</b>				
<b>B – Commercial cookery</b> (pages 18–32)	Part 1 – multiple choice	30	30	30
	Part 2 – short answer	29	29	100
				Total 130

- 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 white out liquid/tape.
  - No calculator is allowed in this examination.
- Materials supplied**
- Question and answer book of 32 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 electronic communication devices into the examination room.**

**SECTION A – Food and beverage****Part 1 – Multiple-choice questions****Instructions for Part 1**

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**

An **à la carte** menu is

- A. set priced.
- B. changed daily.
- C. individually priced.
- D. rotated on a weekly basis.

**Question 2**

Which **style of service** requires the guest to remain seated at the table?

- A. buffet
- B. cafeteria
- C. smorgasbord
- D. silver service

**Question 3**

The term 'gueridon service' means to serve food

- A. in an international five star establishment.
- B. from platters to the table using silver cutlery.
- C. in a traditional French manner with two spoons.
- D. from a food service trolley to a plate then placed in front of the guest.

**Question 4**

Which napkin fold sits **flat** on the table?

- A. sail
- B. cone
- C. bistro
- D. five star

**Question 5**

Which knife has a smooth edge?

- A. bread
- B. butter
- C. steak
- D. main course

**Question 6**

Service **gear** is the term used to describe a

- A. small fork and spoon.
- B. fork and knife.
- C. spoon and fork.
- D. spoon and knife.

**Question 7**

Service **cloths** are used to carry

- A. hot plates.
- B. bread rolls.
- C. a waiter's friend.
- D. pre-dinner drinks.

**Question 8**

A guest has ordered soup from an à la carte menu.

When is the best time to correct the cover?

- A. just as the soup is being served
- B. before bread has been served
- C. after the order has been taken
- D. after the soup is served

**Question 9**

The tables have been set with the following cutlery: soup spoon, main knife, main fork, side knife, dessert cutlery.

What **type** of menu is being served?

- A. cycle
- B. function
- C. à la carte
- D. buffet

**Question 10**

Which one of the following would **not** be silver served?

- A. butter
- B. fish fillets
- C. bread rolls
- D. tartare sauce

**Question 11**

Which one of the following best describes buffet service?

- A. Guests choose from a range of plated dishes and place the selected dish on a tray.
- B. Guests select and serve themselves from a range of presentation food items.
- C. Platters of food are placed on the table allowing guests to serve themselves.
- D. Guests select from a range of presented food items that are served to them by staff.

**Question 12**

A wineglass on a **standard cover** should be placed above the

- A. main fork.
- B. main knife.
- C. entrée fork.
- D. entrée knife.

**Question 13**

A service **plate** is best described as a

- A. tray covered with a tea towel.
- B. dinner plate covered with a napkin.
- C. dinner plate covered with an under-liner.
- D. bread and butter plate covered with a paper doily.

**Question 14**

Butter is often cut and prepared well before service.

Where should it be stored?

- A. in the refrigerator
- B. at the waiter's station
- C. at the serving counter
- D. on a shelf under the bar

**Question 15**

When handling glassware, you should always pick up from the

- A. base or rim.
- B. bowl or rim.
- C. base or stem.
- D. bowl or stem.

**Question 16**

Glassware should be polished with

- A. paper napkins.
- B. lint-free cloth.
- C. a tea towel.
- D. your apron.

**Question 17**

Which one of the following hygiene practices is related to **personal** hygiene?

- A. washing hands well before handling any food
- B. cleaning and polishing cutlery and crockery
- C. serving food on a clean plate using utensils
- D. wiping tables clean before clothing

**Question 18**

When working as a waiter in a busy restaurant, you notice two guests without any drinks or menu items. They are seated at a table in another waiter's section.

The most appropriate action would be to

- A. come back in five minutes to check on them.
- B. ignore them, they are not your responsibility.
- C. politely ask if they would like to order a drink.
- D. consult with the waiter responsible for that section.

**Question 19**

Which one of the following is served to guests at the **beginning** of a meal?

- A. biscotti
- B. canapés
- C. petit fours
- D. florentines

**Question 20**

Which service task should be completed first?

- A. offer the wine list
- B. take the food order
- C. place the napkin onto the guest's lap
- D. offer the menu, giving details of the specials

**Question 21**

When should a waiter normally take the order for a bottle of wine to be consumed with the meal?

- A. with pre-dinner drink orders
- B. when the main course is served
- C. before the main course is ordered
- D. after the main course has been ordered

**Question 22**

When presenting a bottle of wine to a guest, you should clearly display the

- A. back label.
- B. front label.
- C. waiter's friend.
- D. cork and capsule.

**Question 23**

A guest requests your assistance when selecting a meal that is 'lactose free'.

Which option should you recommend?

- A. quiche Lorraine served with Greek salad
- B. beer-battered fish, chips and garden salad
- C. three-cheese soufflé with rocket and green beans
- D. pan-fried chicken, mushroom cream sauce and rice

**Question 24**

The customer has ordered a chargrilled steak with mashed potatoes and steamed vegetables.

Traditionally, where should the **meat** on the plate be positioned when it is placed in front of the guest?

- A. it does not matter
- B. to the side closest to the knife
- C. closest to the guest with the vegetables to the top of the setting
- D. at the top of the setting with the vegetables closest to the guest

**Question 25**

You have just collected the processed credit card voucher in a bill folder from a guest at the table.

What important check should you make now?

- A. if the customer has left a tip
- B. all food items are included in the bill
- C. the signature on the voucher matches the card
- D. the customer has taken their copy of the voucher

**Question 26**

A waiter's friend is a

- A. corkscrew used to extract wine corks.
- B. cleaning cloth to quickly wipe up spills.
- C. tray used to carry glassware and cutlery.
- D. cloth used when providing silver service.

**Question 27**

A macchiato coffee is best described as

- A. a hot beverage made for young children.
- B. a percolated coffee with milk and sugar.
- C. an espresso coffee with a dash of milk.
- D. a very milky instant coffee.

**Question 28**

Rosehip and camomile are what type of beverage?

- A. tea
- B. mixer
- C. coffee
- D. cordial

**Question 29**

Which one of the following glasses does **not** have a stem?

- A. flute
- B. colada
- C. balloon
- D. old fashioned

**Question 30**

Which glass is **not** suitable for serving a blended fruit mocktail in?

- A. colada glass
- B. liqueur glass
- C. highball glass
- D. brandy balloon

**CONTINUED OVER PAGE**

**Part 2 – Short-answer questions****Instructions for Part 2**

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

**Question 1**

Prior to service time, what tasks should be completed as ‘mise en place’ for the coffee station?

List **five** tasks.

Example – restock clean cups and saucers

- i. \_\_\_\_\_
- ii. \_\_\_\_\_
- iii. \_\_\_\_\_
- iv. \_\_\_\_\_
- v. \_\_\_\_\_

5 marks

**Question 2**

List **four details** to consider when clothing a large round table (8–10 seat).

- i. \_\_\_\_\_
- ii. \_\_\_\_\_
- iii. \_\_\_\_\_
- iv. \_\_\_\_\_

4 marks



*Questions 3–5 relate to the preparation and service of a large formal wedding function.*

**Question 3**

- a. List **three** key factors that will determine the **table plan** for a wedding function being held in a large restaurant venue.

i. \_\_\_\_\_

ii. \_\_\_\_\_

iii. \_\_\_\_\_

3 marks

- b. The **seating arrangements** at a wedding function **differ** from the usual restaurant setup. Identify **two** differences.

i. \_\_\_\_\_

ii. \_\_\_\_\_

2 marks

- c. The **table settings** for a wedding function will differ from that required for restaurant service. Identify **three** items that might be set on the tables especially for this function which are not suitable for the usual restaurant service.

i. \_\_\_\_\_

ii. \_\_\_\_\_

iii. \_\_\_\_\_

3 marks

**Question 4**

This is an example of a menu that would be offered at a wedding function. Guests would be served **alternately** with the options of both the entrée and main course.

<p style="text-align: center;"><b>Menu</b></p> <p style="text-align: center;"><b>Entrée</b></p> <p style="text-align: center;">Golden roast autumn vegetable soup with cumin butter</p> <p style="text-align: center;">Cajun spiced chicken with guacamole and sweet potato crisps</p> <p style="text-align: center;"><b>Main course</b></p> <p style="text-align: center;">Rolled fillet of beef with a mushroom stuffing and red wine jus – served with rosemary roasted potato and seasonal vegetables</p> <p style="text-align: center;">Oven-baked fillet of fish with a pistachio crust on a semillon beurre blanc – served with a celeriac potato mash and salad greens</p> <p style="text-align: center;"><b>Dessert</b></p> <p style="text-align: center;">Wedding cake – chocolate mud cake served with double cream and wild berry coulis</p> <p style="text-align: center;">Coffee and port</p>
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- a. As a waiter for this function, you should be familiar with details of this menu prior to service as preparation for any questions a guest may ask.

List **five** questions a guest may ask about this menu. Do **not** include questions relating to food terminology.

i. \_\_\_\_\_

ii. \_\_\_\_\_

iii. \_\_\_\_\_

iv. \_\_\_\_\_

v. \_\_\_\_\_

5 marks

- b. You are the waiter responsible for cutting and serving the wedding cake for dessert.  
List six **hygiene practices** (three **personal** and three **work practice**) to consider when completing this task.

**Personal**

i. \_\_\_\_\_

ii. \_\_\_\_\_

iii. \_\_\_\_\_

**Work practice**

i. \_\_\_\_\_

ii. \_\_\_\_\_

iii. \_\_\_\_\_

6 marks

**Question 5**

All of the tables for the wedding function are set for ten people. One of the tables has only five people seated at it and it is almost service time.

As the waiter responsible for this section, describe what **two** actions you would take.

firstly \_\_\_\_\_

secondly \_\_\_\_\_

2 marks

**Question 6**

From the following list write the appropriate task in the correct order of service in the table below.

- Place the napkin in the lap of the guest
- Offer petit fours
- Offer bread and butter
- Take food order
- Take order for pre-dinner drinks
- Serve entrées
- Top up wine as required
- Direct guests to their table
- Place food order in the kitchen

<b>Order</b>	<b>Task</b>
1.	Welcome guest
2.	
3.	
4.	
5.	Present menu and wine list
6.	
7.	
8.	
9.	Correct cover

6 marks

**Question 7**

- a. List **four** service tasks to be undertaken between each of the following stages of meal service.

Guests have just finished eating the main course

i. \_\_\_\_\_

ii. \_\_\_\_\_

iii. \_\_\_\_\_

iv. \_\_\_\_\_

Crumbing down the table

4 marks

- b. List **four** service tasks to be undertaken between each of the following stages of meal service.

The table has been crumbed down

i. \_\_\_\_\_

ii. \_\_\_\_\_

iii. \_\_\_\_\_

iv. \_\_\_\_\_

Clear all dessert plates and cutlery

4 marks

**Question 8**

As the waiter, what are **two** advantages of knowing which person is the **host** of the table?

i. \_\_\_\_\_

ii. \_\_\_\_\_

2 marks

**Question 9**

Ambience within a dining establishment can be adjusted to suit the style of service or function.

List **four** ways to alter the ambience in a dining establishment.

i. \_\_\_\_\_

ii. \_\_\_\_\_

iii. \_\_\_\_\_

iv. \_\_\_\_\_

4 marks

**Question 10**

You are required to silver serve the food items of the main course to a table of six.  
Identify **five** procedures of silver service for serving food.

- i. \_\_\_\_\_
- ii. \_\_\_\_\_
- iii. \_\_\_\_\_
- iv. \_\_\_\_\_
- v. \_\_\_\_\_

5 marks

**Question 11**

The waiter is responsible for checking that **plated food** is ready to be served, prior to it leaving the kitchen.  
Identify **three** points to check for.

- i. \_\_\_\_\_
- ii. \_\_\_\_\_
- iii. \_\_\_\_\_

3 marks

**Question 12**

You are using the 2 plate clearing method to clear entrée plates from a table of six.

- a. In what position should the **forks** and the **knives** be placed using this method? (You may write or draw a diagram to explain your answer.)

\_\_\_\_\_

2 marks

- b. What are **two** advantages of using this method?

- i. \_\_\_\_\_
- ii. \_\_\_\_\_

2 marks

**Question 13**

You have just served all the main course dishes to a table of guests.

As their waiter, identify four **service checks** you would make while the guests commence their meal.

- i. \_\_\_\_\_
- ii. \_\_\_\_\_
- iii. \_\_\_\_\_
- iv. \_\_\_\_\_

4 marks

**Question 14**

During the service of a round of port (fortified wine) to a table, a guest's sudden movement causes you to lose balance of the tray you are carrying, resulting in port being tipped down the back of a man's jacket.

What **four** actions should you undertake when dealing with this situation?

- i. \_\_\_\_\_
- ii. \_\_\_\_\_
- iii. \_\_\_\_\_
- iv. \_\_\_\_\_

4 marks

**Question 15**

Two guests with limited English ask for your assistance to select a dish from the blackboard menu.

Suggest **two** ways you can assist them.

- i. \_\_\_\_\_  
\_\_\_\_\_
- ii. \_\_\_\_\_  
\_\_\_\_\_

2 marks

**Question 16**

Fresh ground coffee (beans) should be stored appropriately to retain optimum **quality**.

List **two** critical storage requirements.

- i. \_\_\_\_\_
- ii. \_\_\_\_\_

2 marks

**Question 17**

Name **three** different espresso style coffees that contain **milk**.

- i. \_\_\_\_\_
- ii. \_\_\_\_\_
- iii. \_\_\_\_\_

3 marks

**Question 18**

Describe what a ‘mocktail’ is. (Do not provide names or examples.)

\_\_\_\_\_

1 mark

**Question 19**

When preparing ‘plunger coffee’ it is essential to follow the correct procedure.

a. List **four** important procedures to follow when preparing **quality** plunger coffee.

- i. \_\_\_\_\_
- ii. \_\_\_\_\_
- iii. \_\_\_\_\_
- iv. \_\_\_\_\_

4 marks

b. Identify **two** safety practices related to the preparation or service of plunger coffee.

- i. \_\_\_\_\_
- ii. \_\_\_\_\_

2 marks

**Question 20**

Mixed drinks are made more attractive by adding a suitable garnish and using appropriate glassware.

Complete the table below by providing appropriate examples which match the information provided.

	Drink	Glass	Garnish
1	Lemon lime and bitters		
2		Colada	
3			Celery stick

6 marks



**Question 21**

In addition to fruit and vegetables, name **two** other items suitable to use as a garnish or decoration when preparing mixed drinks.

i. \_\_\_\_\_

ii. \_\_\_\_\_

2 marks

**Question 22**

a. Describe **six** key procedures to follow when **preparing** a quality pot of black tea.

i. \_\_\_\_\_

ii. \_\_\_\_\_

iii. \_\_\_\_\_

iv. \_\_\_\_\_

v. \_\_\_\_\_

vi. \_\_\_\_\_

6 marks

b. When **serving** a pot of black tea, what two **additional** items are required?

Cup and saucer, teaspoon, sugar, \_\_\_\_\_ and \_\_\_\_\_

2 marks

**SECTION B – Commercial cookery****Part 1 – Multiple-choice questions****Instructions for Part 1**

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**

What ingredients are required when preparing oysters 'Kilpatrick'?

- A. ham and mornay sauce
- B. lemon juice and black pepper
- C. bacon and worcestershire sauce
- D. proscuitto and balsamic vinegar

**Question 2**

Gravelax is a classic cold appetiser.

Which fish is it **traditionally** prepared from?

- A. tuna
- B. flake
- C. whiting
- D. salmon

**Question 3**

Which knife should you use to cut up a large pumpkin?

- A. cook's knife
- B. paring knife
- C. palette knife
- D. turning knife

**Question 4**

Which herb is **not** suitable to include in an Asian salad?

- A. mint
- B. basil
- C. rosemary
- D. coriander

**Question 5**

Sushi is often served as a canapé or entrée.

The correct description for sushi is

- A. noodles deep fried in a ball.
- B. a fried disc of grated potato.
- C. finely sliced smoked cured fish.
- D. raw fish on top of a mound of rice.

**Question 6**

Which one of the following would cause a stock to become cloudy?

- A. The stock has not been cooked long enough.
- B. The stock had too many bones for the amount of water.
- C. The stock had been allowed to boil during the cooking process.
- D. Once removed from the stove, the stock was not cooled quickly enough.

**Question 7**

The correct method of preparing a brown stock is to

- A. reduce a finished stock until a brown colour is achieved.
- B. pre-roast the bones and mirepoix before adding the water.
- C. add brown onions, tomato paste, mushrooms and red wine.
- D. not peel the carrots and onions before adding them to the stock.

**Question 8**

The main reason for including veal shanks or pork trotters when making a stock is

- A. for additional colour.
- B. for their gelatinous quality.
- C. for their clarifying properties.
- D. because they are cheaper than bones.

**Question 9**

What is a 'cartouche'?

- A. a paper lining used when straining stocks
- B. a circle of paper used to cover sauces and soups
- C. a type of paper used to label stock while in storage
- D. a paper used for removing the fat from the surface of stock

**Question 10**

The best procedure for cooling 12 litres of hot soup, prior to storage, is

- A. put the pot of soup in the fridge, on a trivet, to speed up cooling.
- B. allow to sit on the bench, stir regularly until cool, then place in the fridge.
- C. divide into smaller containers, then place in the freezer to speed up cooling.
- D. divide into smaller portions, place in an ice bath until cool, then refrigerate.

**Question 11**

Which of the following methods for thickening soups and sauces is used at the beginning of the cooking process?

- A. roux
- B. liaison
- C. arrowroot slurry
- D. cornflour and water paste

**Question 12**

The appropriate flour to use when making a roux is

- A. self-raising flour.
- B. potato flour.
- C. plain flour.
- D. cornflour.

**Question 13**

The ingredients required to prepare 'Vichyssoise' are

- A. leeks, potato, chicken stock, cream and onions.
- B. bacon, potato, beef stock, tomato and onions.
- C. carrots, potato, fish stock, onions and cream.
- D. chicken, potato, milk, asparagus and onions.

**Question 14**

Which one of the following is **not** a variety of lettuce?

- A. Cos
- B. Dutch
- C. Iceberg
- D. Raddicchio

**Question 15**

In vegetable preparation 'acidulated water' is used to

- A. add flavour and moisture.
- B. refresh wilted vegetables.
- C. remove bugs when washing vegetables.
- D. prevent ingredients from discolouring.

**Question 16**

Which statement best describes an egg that is **not** fresh?

- A. The egg contains a blood spot.
- B. The egg will float in a bowl of water.
- C. The shell is dirty and has feathers on it.
- D. The yolk is firm and bright golden in colour.

**Question 17**

Which one of the following is an example of a **stirred** custard?

- A. frittata
- B. zabaglione
- C. sauce anglaise
- D. crème caramel

**Question 18**

Risotto is made using which type of rice?

- A. arborio
- B. basmati
- C. long grain
- D. short grain

**Question 19**

Which cooking method retains the maximum nutritional value of green vegetables?

- A. boiling
- B. stewing
- C. steaming
- D. deep frying

**Question 20**

Which list contains **only** dried pulses?

- A. sugar snap peas, french beans, kidney beans
- B. chickpeas, puy lentils, turtle beans, snake beans
- C. snow peas, red lentils, refried beans, borlotti beans
- D. brown lentils, split peas, cannellini beans, lima beans

**Question 21**

Which of the following is a leafy green vegetable?

- A. bok choy
- B. choko
- C. enoki
- D. taro

**Question 22**

Which pasta shape is similar to a thin flat ribbon?

- A. fusilli
- B. farfalle
- C. rigatoni
- D. tagliatelli

**Question 23**

Which is **not** a variety of potato?

- A. pontiac
- B. desiree
- C. kipfler
- D. globe

**Question 24**

When preparing duchess potatoes, which ingredients are added to the mashed potato?

- A. choux pastry, cheddar cheese, salt and pepper
- B. whole eggs, butter, parsley, salt and pepper
- C. egg yolks, butter, nutmeg, salt and pepper
- D. egg yolks, flour, paprika, salt and pepper

**Question 25**

Sunflower, pumpkin, poppy and wattle are all types of

- A. oil.
- B. seed.
- C. flour.
- D. edible flower.

**Question 26**

At what temperature range will beaten eggs coagulate?

- A. 40°C to 49°C
- B. 50°C to 59°C
- C. 60°C to 69°C
- D. 70°C to 79°C

**Question 27**

What is meant by the term 'FIFO'?

- A. first in first out
- B. fry in fresh oil
- C. first invoice for order
- D. fresh ingredients flavour optimally

**Question 28**

When receiving a delivery which procedure would be **incorrect**?

- A. Sign the invoice and keep a copy for your records.
- B. Keep any unacceptable items until they are replaced.
- C. Check that the goods received are in acceptable condition.
- D. Check off the delivered goods against the invoice received.

**Question 29**

Which product is best stored in the dry store?

- A. fresh yeast
- B. canteloupe
- C. fresh rosemary
- D. butter portions

**Question 30**

When returning unsatisfactory goods to a supplier, which document should you ask for?

- A. a requisition form
- B. an order form
- C. a credit note
- D. a price list

**CONTINUED OVER PAGE**

**Part 2 – Short-answer questions**

**Instructions for Part 2**  
 Answer **all** questions in the spaces provided.

**Question 1**

List **four** ingredients of a traditional tabouli salad.

Two main ingredients

i. \_\_\_\_\_

ii. \_\_\_\_\_

Two additional ingredients

iii. \_\_\_\_\_

iv. \_\_\_\_\_

4 marks

**Question 2**

You are required to make a classic french dressing (vinaigrette).

List **three** different types of vinegars that would be suitable to use.

i. \_\_\_\_\_

ii. \_\_\_\_\_

iii. \_\_\_\_\_

3 marks

**Question 3**

From the following list, identify which sauce is most appropriate to serve with the appetisers below. Select only **one** sauce per item and use each sauce only **once**.

**sauces**

sweet chilli sauce

tartare sauce

hoisin sauce

plum sauce

mint yoghurt

tahini

**appetisers**

beer-battered fish goujons \_\_\_\_\_

Thai fish cakes \_\_\_\_\_

Indian vegetable samosa \_\_\_\_\_

Vietnamese pork rice paper rolls \_\_\_\_\_

4 marks



**Question 4**

You are required to prepare **2 litres** of mayonnaise.

- a. What item of **commercial equipment** would be most appropriate to use to prepare this quantity of mayonnaise? (Provide the name or give a description.)

---



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1 mark

- b. Identify one **workplace** hygiene practice that must be observed when

i. preparing the mayonnaise \_\_\_\_\_

ii. storing the mayonnaise \_\_\_\_\_

2 marks

**Question 5**

You are required to crumb 2 kg of chicken strips that will be served as an appetiser.

- a. What are the **four** stations you would prepare prior to crumbing? (in any order)

i. \_\_\_\_\_

ii. \_\_\_\_\_

iii. \_\_\_\_\_

iv. \_\_\_\_\_

4 marks

- b. List the stations in the correct order you would follow to crumb the chicken strips by inserting the numbers **i.–iv.** in the boxes.

1st       2nd       3rd       4th

1 mark

- c. Identify how the chicken strips should be prepared for storage for cooking later in the day.

i. \_\_\_\_\_

ii. \_\_\_\_\_

2 marks

**Question 6**

Rice is a versatile, economical and nutritious food source.

- a. Which **variety** of rice is known to contain the most nutrients?

---

1 mark

- b. What **method** of preparation is best suited to retain the most nutrients when cooking rice?

---

1 mark

**Question 7**

List **two** quality characteristics to check for that indicate freshness when selecting bulbs of garlic.

i. \_\_\_\_\_

ii. \_\_\_\_\_

2 marks

**Question 8**

The chef has asked you to prepare 10 litres of Napoli sauce.

List **three** advantages of using tinned tomatoes rather than fresh tomatoes.

i. \_\_\_\_\_

ii. \_\_\_\_\_

iii. \_\_\_\_\_

3 marks

**Question 9**

- a. List **four** varieties of fresh mushrooms grown in Australia.  
Give two examples each of cultivated and wild mushrooms.

Cultivated

i. \_\_\_\_\_

ii. \_\_\_\_\_

Wild

i. \_\_\_\_\_

ii. \_\_\_\_\_

4 marks

- b. Describe the best way to store **fresh** mushrooms giving two details in your answer.

i. \_\_\_\_\_

ii. \_\_\_\_\_

2 marks

**Question 10**

- a. Define the term 'farinaceous foods'.

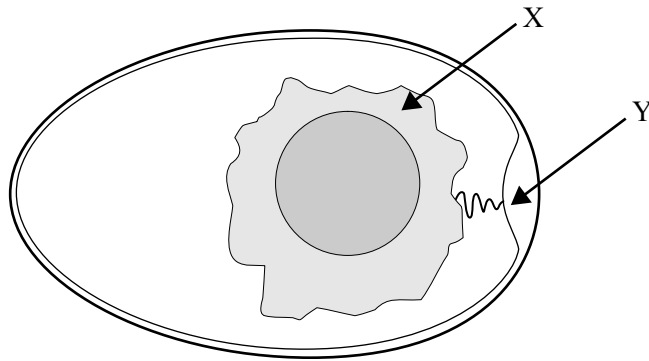
\_\_\_\_\_

1 mark

- b. List **five** examples of different farinaceous food groups.

- i. \_\_\_\_\_
- ii. \_\_\_\_\_
- iii. \_\_\_\_\_
- iv. \_\_\_\_\_
- v. \_\_\_\_\_

5 marks

**Question 11**

- a. Identify parts X and Y in the egg diagram above.

X \_\_\_\_\_

Y \_\_\_\_\_

2 marks

- b. Describe the **appearance** of X and Y when the egg is very **fresh**.

X \_\_\_\_\_

\_\_\_\_\_

Y \_\_\_\_\_

\_\_\_\_\_

2 marks

**Question 12**

Poached eggs are required as mise en place for Caesar salad the next day.

Give **three** details related to the storage of the poached eggs once they have been cooked.

- i. \_\_\_\_\_
- ii. \_\_\_\_\_
- iii. \_\_\_\_\_

3 marks

**Question 13**

From the following list, identify four **procedures** related to the preparation of risotto.

a. Tick the **four** correct boxes.

- A.  Soak the wholegrain rice for at least one hour to release the starch.
- B.  Add cold stock, bring to the boil then cover the pot with a lid.
- C.  Wash the fragrant, long-grain rice well under running water.
- D.  Add hot stock gradually and simmer without a lid.
- E.  Before this dish is served, fluff the rice with a fork.
- F.  When the rice is almost cooked leave to rest, covered for a few minutes.
- G.  Add rice to the boiling water then boil until rice is al dente.
- H.  When rice is cooked strain away excess liquid and drain well.
- I.  Stir in cheese and butter to enrich the rice.
- J.  Sweat the starchy, short-grain rice in butter.

4 marks

b. Place the letters you have selected in the boxes below in the **correct cooking sequence**.

- 1st       2nd       3rd       4th

1 mark

**Question 14**

Describe to a trainee waiter how the following egg dishes are prepared.

Scrambled \_\_\_\_\_

\_\_\_\_\_

Sunny side up \_\_\_\_\_

\_\_\_\_\_

Coddled \_\_\_\_\_

\_\_\_\_\_

Over easy \_\_\_\_\_

\_\_\_\_\_

4 marks

**Question 15**

Commercially, eggs are used and purchased in two standard weights. What are they?

i. \_\_\_\_\_ grams

ii. \_\_\_\_\_ grams

2 marks

**Question 16**

When the chef checked the 10 litres of chicken and mushroom soup you had made yesterday, he discovered bubbles on the surface and a fizzy taste. He informs you that it has fermented.

a. What action should be taken to prevent this from reoccurring?

\_\_\_\_\_

\_\_\_\_\_

1 mark

b. Describe **two procedures** to follow when disposing of this fermented soup, taking environmental concerns into consideration.

i. \_\_\_\_\_

ii. \_\_\_\_\_

2 marks

**Question 17**

Place an A or B in the boxes provided to indicate the traditional method used to create the required thickness of each sauce or glaze.

A – Roux

B – Reduction

Velouté	<input type="checkbox"/>	Napoli	<input type="checkbox"/>	Jus de roti	<input type="checkbox"/>
Beef glaze	<input type="checkbox"/>	Béchamel	<input type="checkbox"/>	Demi glace	<input type="checkbox"/>

6 marks

**Question 18**

What is the French term used to describe an uncooked mixture of flour and butter that is used to thicken a sauce near the end of cooking?

Tick the box to indicate your answer.

- Beurre Noisette
- Beurre Manié
- Monter au Beurre

1 mark

**Question 19**

When making a beef stock, identify **two** procedures that must be frequently undertaken during the cooking process.

- i. \_\_\_\_\_
- ii. \_\_\_\_\_

2 marks

**Question 20**

Identify **two** ways of removing the **residual fat** from stocks and sauces.

- i. \_\_\_\_\_
- ii. \_\_\_\_\_

2 marks

**Question 21**

You have 2 litres of borscht to use as a restaurant special.

- a. How many entrée serves would this provide?

\_\_\_\_\_

1 mark

- b. What is the ideal serving temperature range of this soup?

\_\_\_\_\_°C to \_\_\_\_\_°C

1 mark

**Question 22**

A quantity of split pea soup has been defrosted appropriately overnight. The soup now needs to be reconstituted prior to service.

- a. What food safety issue is **most** important when reconstituting this soup?

\_\_\_\_\_

1 mark

- b. List **two** other procedures to follow when **reconstituting** the soup.

i. \_\_\_\_\_

ii. \_\_\_\_\_

2 marks

**Question 23**

Identify **three** reasons for serving sauce with a poached chicken breast.

i. \_\_\_\_\_

ii. \_\_\_\_\_

iii. \_\_\_\_\_

3 marks

**Question 24**

Identify **three culinary uses** of eggs when used in the production of soups and sauces.

i. \_\_\_\_\_

ii. \_\_\_\_\_

iii. \_\_\_\_\_

3 marks

**Question 25**

The flour bin is down to the last kilo or so. A new 25 kg bag of flour has been delivered and placed in the storeroom.

As the storeperson, you are required to restock the storage bin by yourself.

List **five** details of the **procedure** you would follow to complete this task quickly and safely.

i. \_\_\_\_\_

ii. \_\_\_\_\_

iii. \_\_\_\_\_

iv. \_\_\_\_\_

v. \_\_\_\_\_

5 marks

**Question 26**

List **two** signs that may indicate the presence of vermin (rats or mice) in a dry store area.

i. \_\_\_\_\_

ii. \_\_\_\_\_

2 marks

**Question 27**

As the store person you are responsible for maintaining the correct conditions for goods while in storage.

List **three** procedures that should be followed to **maintain** the correct temperature range of the cool room.

i. \_\_\_\_\_

ii. \_\_\_\_\_

iii. \_\_\_\_\_

3 marks

**Question 28**

List **three** storage requirements to consider for maintaining the quality of nuts, seeds and spices.

i. \_\_\_\_\_

ii. \_\_\_\_\_

iii. \_\_\_\_\_

3 marks

**Question 29**

A sack of rice has just been delivered.

Identify **four quality checks** you would make before accepting the delivery.

i. \_\_\_\_\_

ii. \_\_\_\_\_

iii. \_\_\_\_\_

iv. \_\_\_\_\_

4 marks