

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

Which salad uses Cos lettuce as the main ingredient?

- A. Greek
- B. French
- C. Caesar
- D. Waldorf

Question 2

Assorted dips and flatbread are a traditional Middle Eastern starter or appetiser.

Which pulse is used to make hommus?

- A. lentils
- B. peanuts
- C. chick peas
- D. borlotti beans

Question 3

Which of the following is **not** a rice variety?

- A. risotto
- B. arborio
- C. basmati
- D. glutinous

Question 4

Bulgur wheat requires preparation before combining it with other ingredients to make tabouli salad.

How is it prepared?

- A. boiled
- B. soaked
- C. steamed
- D. marinated

Question 5

Tapas are appetisers originating from which country?

- A. Italy
- B. Japan
- C. Spain
- D. Greece

Question 6

Traditional canapés are best described as

- A. savoury toppings on a crisp bread or pastry base.
- B. fish roe served with hot toast, sieved egg and onion.
- C. vegetables cut into matchsticks and served with a dip.
- D. crumbed and deep-fried little barrels of meat and potato.

Question 7

A nori roll is a small appetiser made from

- A. cabbage, carrot and noodles.
- B. pasta, minced meat and cheese.
- C. pork, prawns and water chestnuts.
- D. rice, seaweed and assorted fillings.

Question 8

Carpaccio is a traditional Italian appetiser.

The correct description of carpaccio is

- A. paper thin slices of raw meat.
- B. herrings that have been pickled.
- C. a range of preserved vegetables.
- D. a selection of salami and sausage.

Question 9

Which of the following is **not** a variety of tomato?

- A. cherry
- B. roma
- C. pear
- D. fuji

Question 10

Witlof is a type of small lettuce.

Which one of the following best describes its appearance?

- A. round red leaf with white veins
- B. long white leaf with a yellow edge
- C. long dark green leaf with thick veins
- D. round light green leaf with curly edge

Question 11

What are the main vegetable ingredients of a niçoise salad?

- A. capsicum, corn and avocado
- B. cucumber, tomato and onion
- C. asparagus, egg and potato
- D. beans, tomato and potato

Question 12

Which one of the following is **not** a type of noodle?

- A. udon
- B. hokkien
- C. agnolotti
- D. cellophane

Question 13

Which pulse cooks quickest without presoaking?

- A. red lentils
- B. brown lentils
- C. borlotti beans
- D. cannellini beans

Question 14

Which one of the following pasta shapes does **not** match the description provided?

- A. ravioli – square parcel
- B. farfalle – small bow tie
- C. risoni – rice shaped grains
- D. cannelloni – long, flat noodle

Question 15

The total weight of an egg equals 100%.

Of the following percentages, which one represents the approximate weight of the egg white?

- A. 10%
- B. 30%
- C. 60%
- D. 80%

Question 16

Which fruit is most suitable to julienne?

- A. kiwi
- B. apple
- C. grapes
- D. orange

Question 17

Which soup classification is unthickened?

- A. broth
- B. cream
- C. bisque
- D. chowder

Question 18

The liquid used to prepare béchamel sauce is

- A. vegetable stock.
- B. chicken stock.
- C. cream.
- D. milk.

Question 19

Which herb is used to prepare a traditional pesto sauce?

- A. basil
- B. oregano
- C. marjoram
- D. rosemary

Question 20

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

Question 21

You are required to prepare an acidulated cream dressing.

When should you add the acid to the cream?

- A. at the beginning
- B. in the middle
- C. at the end
- D. just prior to serving

Question 22

Cumberland sauce is a traditional accompaniment to

- A. roast turkey.
- B. chocolate ice cream.
- C. rabbit and veal terrine.
- D. vanilla steamed pudding.

Question 23

Which menu description correctly uses the term 'coulis'?

- A. fresh raspberries with a baked yoghurt coulis
- B. individual meringues with apricot and cinnamon coulis
- C. chocolate truffles scattered with a coulis of apple and mint
- D. peaches poached in a saffron coulis with vanilla ice cream

Question 24

Which list of ingredients is used with water to prepare a traditional court bouillon?

- A. chicken bones, mirepoix and bay leaves
- B. white wine, carrot, onion and bouquet garni
- C. stock cubes, lemon rind, thyme and parsley stalks
- D. tomato, tarragon, peppercorns and bay leaves

Question 25

Traditionally, which ingredients are added to béchamel to make a mornay sauce?

- A. cream and butter
- B. cream and egg yolks
- C. cheese and cream
- D. cheese and egg yolks

Question 26

Stock rotation is best defined as

- A. all stock is often turned around when in storage.
- B. old stock swapped for new stock before it goes off.
- C. old stock positioned in front of new stock to use first.
- D. new stock kept in a different location to the old stock.

Question 27

The following items have just been delivered. Which item should be put into storage first?

- A. watercress
- B. live seafood
- C. double cream
- D. raspberry sorbet

Question 28

An invoice is another name for

- A. a bill.
- B. an order form.
- C. a credit docket.
- D. a delivery docket.

Question 29

Par stock relates to

- A. a partial delivery of stock ordered.
- B. part of the stock that is required for the next day.
- C. stock that is being temporarily stored in a location.
- D. the stock level that should be maintained in storage.

Question 30

The information on a supplier's statement details the

- A. business code of conduct.
- B. goods or stock being delivered.
- C. invoices sent over the trading month.
- D. goods that have been returned for credit.

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**END OF SECTION A
TURN OVER**

SECTION B – Short-answer questions**Instructions for Section B**

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

Question 1

You have been asked to make an Asian style prawn salad with a coconut chilli dressing.

List **three** herbs suitable to include in this salad.

i. _____

ii. _____

iii. _____

3 marks

Question 2

You are required to prepare a simple cucumber salad to accompany smoked salmon.

a. Describe **how** you would prepare the cucumber.

3 marks

b. What type of dressing would be most suitable to serve with the cucumber?

1 mark

c. Identify **two** additional ingredients suitable to include in this salad.

Ingredient 1 _____

Ingredient 2 _____

2 marks

Question 3

You have been asked to prepare assorted canapés for a large function.

Describe **five** procedures related to **food safety** which should be followed while completing this task.

i. _____

ii. _____

iii. _____

iv. _____

v. _____

5 marks

SECTION B – continued

Question 4

When preparing lamb stock it is important to remove the scum during the cooking process. Describe the correct way to dispose of this scum, taking environmental concerns into consideration.

2 marks

Question 5

You are asked to prepare an Asian style stir-fry. List **three** commercially available sauces which can be combined to flavour this dish.

- i. _____
- ii. _____
- iii. _____

3 marks

Question 6

Identify **four** different pieces of equipment a chef may use to apply sauce to a plated dish.

- i. _____
- ii. _____
- iii. _____
- iv. _____

4 marks

Question 7

Sauces are thickened using a variety of techniques.

Identify one **sauce** that is thickened using each of the following techniques.

Thickening technique	Sauce
Blond roux	
Arrowroot slurry	
Puree	

3 marks

Question 8

It is almost service time. The chef asks you to correct (adjust) the soup to ensure it is ready to serve.

a. List **four** points to consider when correcting the soup.

i. _____

ii. _____

iii. _____

iv. _____

4 marks

The soup is now ready for service.

b. What other preparations are required before **servicing** the soup? List **four** tasks.

i. _____

ii. _____

iii. _____

iv. _____

4 marks

Question 9

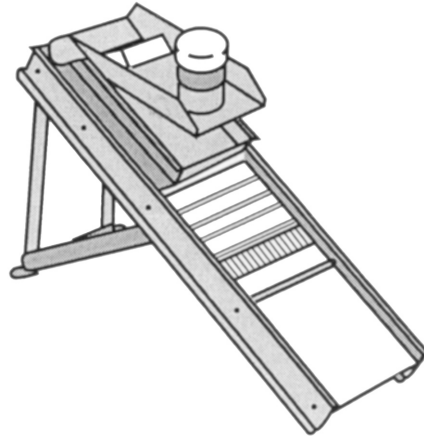
Identify **three** sauces or soups that use fish stock as a base.

i. _____

ii. _____

iii. _____

3 marks

Question 11

A mandolin, shown in the diagram above, is a hand-operated slicing and cutting machine.

a. Identify **three** benefits of using a mandolin for vegetable preparation.

i. _____

ii. _____

iii. _____

3 marks

b. List **three** vegetables best suited to being prepared using a mandolin.

i. _____

ii. _____

iii. _____

3 marks

Question 12

You are required to make three fruit platters for a buffet.

What are **five** considerations (other than hygiene) to make when **preparing and presenting** the fruit?

- i. _____

- ii. _____

- iii. _____

- iv. _____

- v. _____

5 marks

Question 13

Pasta is a traditional Italian food commonly made fresh each day.

a. Name **three** ingredients used to make fresh pasta.

- i. _____
- ii. _____
- iii. _____

3 marks

b. Identify what ingredient is used to make each of the different coloured pasta.

Pasta colour	Ingredient added to create colour
Black	
Red	
Green	

3 marks

c. At what stage is the colouring agent added to create coloured pasta?

1 mark

Question 14

Tomatoes are processed and commercially available in a variety of different ways.

List **six** examples of 'convenience' tomato products.

- i. _____
- ii. _____
- iii. _____
- iv. _____
- v. _____
- vi. _____

6 marks

Question 15

Describe the procedure required to cook 2 kg of rice pilaf at one time.

4 marks

Question 16

You have just finished cooking 5 kg of steamed rice. The rice needs to be cooled prior to storage. Describe **two** suitable methods which can be used to quicken the cooling of the rice.

- i. _____
- ii. _____

2 marks

Question 17

List **two** uses of an egg wash.

i. _____

ii. _____

2 marks

Question 18

The dish 'Eggs Benedict' consists of a cooked egg served with a sauce and two other items.

a. Which method is used to cook the egg?

1 mark

b. Name the traditional sauce used for this dish.

1 mark

c. Name the **two** other items traditionally served with the egg and sauce.

i. _____

ii. _____

2 marks

Question 19

Describe the appropriate storage conditions for each of the following items.

12 unripe avocados _____

Brown sugar _____

Spanish onions _____

2 + 2 + 2 = 6 marks

Question 20

List **three specific** checks you would make when receiving each of the following products.

Different checks must be provided for each product.

a. box of eggs

i. _____

ii. _____

iii. _____

3 marks

b. 20 kg sack of unwashed potatoes

i. _____

ii. _____

iii. _____

3 marks

Question 21

A tray of raw chicken, delivered only yesterday, is in the fridge. It is slimy, smelly and discoloured. The meat has gone off.

a. List **three** factors related to **receiving** the delivery of the chicken that may have contributed to the meat going off.

i. _____

ii. _____

iii. _____

3 marks

b. List **three** factors relating to **storage** of the chicken that may have contributed to the meat going off.

i. _____

ii. _____

iii. _____

3 marks