



Victorian Certificate of Education 2008

SUPERVISOR TO ATTACH PROCESSING LABEL HERE

STUDENT NUMBER

Figures

Words

Letter

--

VCE VET HOSPITALITY (OPERATIONS) COMMERCIAL COOKERY

Written examination

Tuesday 11 November 2008

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	35	35	35
B	23	23	95
			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 18 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

Finished salads such as coleslaw, potato or pasta salad should be stored at which temperature range prior to service?

- A. 10°C to 15°C
- B. 5°C to 9°C
- C. 1°C to 4°C
- D. -5°C to 0°C

Question 2

Aioli consists of

- A. sour cream, garlic and parsley.
- B. brown butter, sage and lemon juice.
- C. egg yolks, oil and garlic.
- D. egg yolks, butter and basil.

Question 3

What are the main ingredients in a Waldorf salad?

- A. carrot, cabbage and onion
- B. witlof, capsicum and pecans
- C. lettuce, bacon and croutons
- D. celery, apple and walnuts

Question 4

Traditionally Oysters Kilpatrick are

- A. steamed in half-shells with a shallot vinaigrette.
- B. char-grilled in half-shells with ham and soy sauce.
- C. grilled in half-shells with bacon and Worcestershire sauce.
- D. baked in half-shells with spinach and mornay sauce.

Question 5

Which piece of equipment would be best to use when preparing 1 kg of carrot julienne?

- A. mouli
- B. grater
- C. mandolin
- D. paring knife

Question 6

Select the correct process for cooking beetroot to maintain optimum colour, flavour and nutritional value.

- A. peel, cut in half, place into cold water and simmer until just tender
- B. peel, portion, place into hot salted water and simmer for 3 minutes
- C. scrub well, leave whole, place into cold water and simmer until soft
- D. soak overnight, leave whole, place into hot water and boil gently until skins split

Question 7

Which one of the following best describes blanching snowpeas?

- A. immerse in boiling water to very briefly cook
- B. place into cold water for two minutes
- C. top and tail to remove the tough string
- D. stir-fry briefly in a wok with a small amount of oil

Question 8

You are required to chiffonade the cabbage.

Which of the following best describes this precision cut?

- A. small dice
- B. large dice
- C. fine shred
- D. rough cut

Question 9

Where in the storeroom would you place a delivery of tinned tomatoes?

- A. in front of the current stock
- B. behind the current stock
- C. on a separate shelf away from the current stock
- D. on the floor under current stock

Question 10

A correctly cooked hard-boiled egg should **not** have a greenish ring around the yolk.

This ring is caused by

- A. the eggs being cooked for too long.
- B. cooking the eggs without enough water.
- C. a contaminated egg affecting others in the pot.
- D. the egg being too cold when added to the water.

Question 11

You are required to peel and portion cantaloupe to serve as an appetiser wrapped with prosciutto.

Which knife would be best for the task?

- A. turning
- B. paring
- C. bread
- D. cook's

Question 12

Due to copyright restriction,
this material is not supplied.

What is the name of the vegetable pictured above?

- A. turnip
- B. choi sum
- C. kohlrabi
- D. celeriac

Question 13

Corella, Packham, Williams and Beurre Bosc are all varieties of

- A. apples.
- B. pears.
- C. tomatoes.
- D. oranges.

Question 14

You have been asked to prepare a traditional baked rice pudding.

Which rice is the most correct to use for this recipe?

- A. jasmine
- B. basmati
- C. short grain
- D. glutinous

Question 15

You are required to cook 1 kg of dried spaghetti.

Which is the correct method to follow?

- A. soak pasta in hot water for 5 minutes until al dente
- B. add pasta to a large pot of warm water and bring to a simmer until al dente
- C. place pasta in a large pot of cold water, bring to the boil, then simmer until al dente
- D. bring a large pot of water to the boil, add pasta, then boil until al dente

Question 16

Select the correct statement which identifies the correct cooking method of the egg in the dish.

- A. Salad Niçoise is made with boiled eggs.
- B. Eggs Florentine is made with scrambled eggs.
- C. Caesar salad is made with a fried egg.
- D. Steak tartare is made with a poached egg.

Question 17

Choose the correct combination of vegetable and matching sauce from the following alternatives.

- A. broccoli with mornay
- B. beans with anglaise
- C. pumpkin with tartare
- D. eggplant with espagnole

Question 18

When storing freshly made uncooked ravioli it is best to

- A. place in a bowl, drizzle with olive oil, cover and place in the fridge.
- B. arrange in a single layer on a floured tray, cover and place in the fridge.
- C. divide into serving portions, leave uncovered and store at room temperature.
- D. cook immediately, drain, allow to cool, cover and store at room temperature.

Question 19

A chinois is a

- A. type of Asian vegetable.
- B. cutter for shaping ravioli.
- C. type of berry, similar to a currant.
- D. conical-shaped strainer.

Question 20

Habenero, Jalapeño, Bird's-eye and Scotch Bonnet are all varieties of

- A. chilli.
- B. potato.
- C. tomato.
- D. bean.

Question 21

Lentils are a common main ingredient of which menu item?

- A. chilli con carne
- B. hummus
- C. tofu
- D. dhal

Question 22

A jus Lié sauce is thickened with

- A. potato starch.
- B. cornflour.
- C. buerre manié.
- D. a roux.

Question 23

Which of the following sauces does **not** contain egg?

- A. beurre blanc
- B. anglaise
- C. mayonnaise
- D. sabayon

Question 24

You have just completed cooking a large pot of béchamel sauce and now need to leave it to cool before storing. Which is the most appropriate way to prevent a skin forming on the surface during the cooling stage?

- A. cover with a saucepan lid
- B. cover with a cartouche
- C. brush surface with olive oil
- D. do not cover but stir regularly

Question 25

A béchamel with the addition of grated cheese and egg yolk is referred to as which sauce?

- A. bercy sauce
- B. Béarnaise sauce
- C. espagnole sauce
- D. mornay sauce

Question 26

What is the main ingredient used to make a velouté sauce?

- A. milk
- B. water
- C. stock
- D. cream

Question 27

You have been asked to prepare vegetables for Scotch broth.

Which shape should the vegetables be cut?

- A. mirepoix
- B. jardinière
- C. brunoise
- D. paysanne

Question 28

What is the most appropriate ratio of ingredients to use when making a traditional meat stock?

- A. 1 part vegetable, 3 parts bones and 5 parts water
- B. 2 parts vegetable, 4 parts bones and 6 parts water
- C. 1 part vegetable, 5 parts bones and 10 parts water
- D. no vegetables, 8 parts bones and 10 parts water

Question 29

A liaison is a mixture of two ingredients added at the last moment to soups and sauces.

What are the two ingredients?

- A. butter and cream
- B. cream and egg yolk
- C. egg yolk and butter
- D. butter and whole egg

Question 30

Which type of flour is used in a roux to thicken sauces?

- A. self-raising
- B. plain
- C. potato
- D. corn

Question 31

The soup on the à la carte menu is seafood bisque.

Which is the most appropriate portion size to serve?

- A. 100 ml
- B. 200 ml
- C. 350 ml
- D. 500 ml

Question 32

The chef has just prepared 10 litres of hot chicken stock.

Which is the most appropriate procedure to follow when preparing it for storage?

- A. leave the pot on the bench until cool before handling
- B. place the pot directly in the coolroom on a trivet
- C. divide into smaller containers then place them in the coolroom
- D. divide into smaller containers and sit them in iced water until cool

Question 33

When receiving goods and placing them into storage, the storeperson would record the new stock on the

- A. invoice.
- B. bin card.
- C. statement.
- D. requisition form.

Question 34

Unripe avocados have been received and you need to promote the ripening process.

Where should the avocados be stored and with what fruit?

- A. in the dry store with lemons
- B. in the coolroom with oranges
- C. in the dry store with bananas
- D. in the coolroom with apples

Question 35

A large tin of tomato paste has been opened and the contents transferred into a clean, dry, covered container for storage in the coolroom.

What information should be placed on the label?

- A. your name, the product, the date the product was received
- B. use-by date of the product, name of the item, volume
- C. date the item was opened, the product description
- D. your name, date the item was packed, volume

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

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

Question 1

What key information must be included on a cleaning schedule for a walk-in coolroom?

1.

2.

3.

4.

4 marks

Question 2

As the storeperson, you have taken delivery of cleaning products for the kitchen.

a. What are four checks you would make of this stock?

- 1. _____
- 2. _____
- 3. _____
- 4. _____

b. What are three storage conditions required for the storage of chemicals?

For example, store chemicals away from food preparation areas.

- 1. _____
- 2. _____
- 3. _____

4 + 3 = 7 marks

Question 3

A delivery of fresh seafood has arrived. Susan counts the five bags of seafood products as they are listed on the invoice and signs for the order. The items are put back into the original delivery bag with the invoice and placed on the coolroom shelf.

Susan has not demonstrated best practice when it comes to receiving seafood. Identify **five** important procedures she should have performed.

5 marks

Question 4

Chef has asked you to 'prep' a box of mixed salad leaves for use later that day. Describe what you are required to do to prepare and store the salad leaves.

4 marks

Question 5

Infused oils may be used to create additional flavours in salad dressings.

Give an example of an infused oil and explain how it is made.

Oil infused with _____

Explanation _____

2 marks

Question 6

Define each of the following terms to explain the relevance in food service.

danger zone _____

food hygiene _____

sanitiser _____

canapé _____

antipasto _____

5 marks

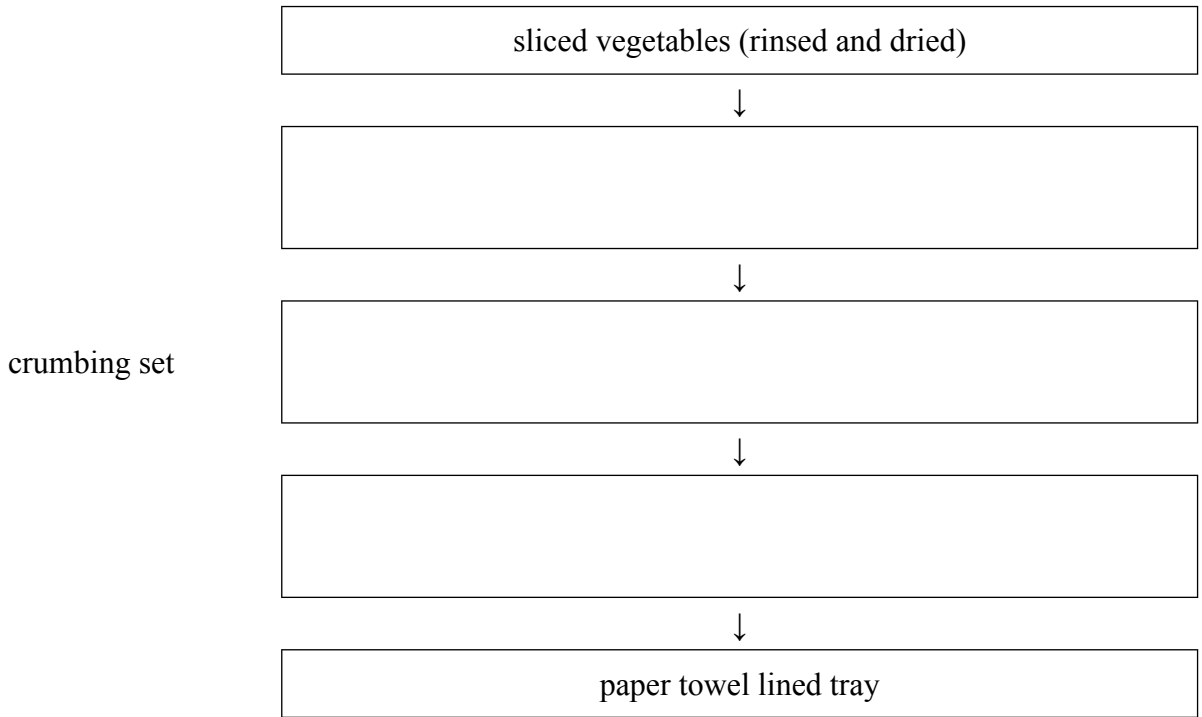
Question 7

You have been asked to prepare slices of eggplant and zucchini for crumbing. Once you have sliced the vegetables the chef asks you to salt them and leave them for five minutes.

a. What is the purpose of salting the vegetables?



b. Identify in correct order what is required in the crumbing set by writing the ingredients in the box below.



crumbing set

2 + 3 = 5 marks

Question 8

You are required to prepare risotto balls to serve as finger food for a function.

Describe how you would ensure consistency in each of the stages.

flavour _____



shape _____



appearance in colour _____



temperature _____



4 marks

Question 9

For each of the vegetarian dishes listed, insert the most appropriate sauce from the list provided.

Sauces		
mirin	mayonnaise	hollandaise
tamari	sabayon	fish sauce
napoli	gribiche	cumberland
tempura vegetables with _____ and wasabi		
pommes frites (potato chips) with garlic _____		
baked eggplant and bocconcini stacks with _____ sauce		

3 marks

Question 10

Insert the pasta sauce that best matches the menu description from the range listed below.

Pasta sauces		
bolognaise	parmesan	carbonara
pomodoro	marinara	primavera
pesto	napolitana	pepperoni

Il Bellissimo

The home of Italian cuisine

1. Linguini _____

Creamy bacon and egg sauce tossed with house-made pasta

2. Ravioli _____

Ricotta and spinach ravioli with basil and pinenut sauce

3. Tortellini _____

Meat-filled pasta tossed with our famous meat sauce with tomato and herbs

4. Spaghetti _____

Fresh pasta tossed with mussels, prawns, fresh fish and squid finished with fresh parsley, garlic and white wine

5. Fettuccini _____

Flat home-made noodles with spring vegetables, garlic, fresh herbs and virgin olive oil

5 marks

Question 11

Your kitchen has been asked to produce 300 small meringue nests as a dessert for a function. The chef has brought in bulk frozen egg whites for this purpose.

List three advantages of using this bulk product.

1. _____
2. _____
3. _____

3 marks

Question 12

You have prepared a quantity of duchess potato mixture to serve as duchess potatoes.

a. What equipment is required to prepare the finished shape?

b. You have some leftover duchess potato mixture. What should be added to the mixture to produce dauphine potatoes?

2 + 1 = 3 marks

Question 13

Coddled eggs can be prepared using two different methods. Describe one method.

2 marks

Question 14

The chef asks you to prepare fresh tomato concasse. Describe how the tomatoes are prepared for this.

5 marks

Question 15

Identify each image by selecting from the word list and writing in the correct name of each herb pictured below.

chervil	chives	parsley	coriander
thyme	rosemary	bay leaf	Vietnamese mint
dill	basil	sage	mint



i. _____



ii. _____



iii. _____



iv. _____



v. _____

Question 16

- a. Identify the vegetable in this image.
- _____
- b. Describe three good quality characteristics you would check for to indicate its freshness when receiving this item in a delivery.
1. _____
2. _____
3. _____
- c. Describe the preparation process required to cook this item to serve as a vegetable accompaniment.
- _____
- _____
- _____

1 + 3 + 3 = 7 marks

Question 17

You are required to produce 20 litres of chicken stock. Complete the information in the table below by calculating the required amount of each ingredient from the standard 5 litre recipe.

ingredients	to make 5 litres	to make 20 litres
chicken bones	2.5 kg	
carrots	150 g	
onion	250 g	
celery	100 g	

4 marks

Question 18

Demi-glace sauce is a basic sauce used in commercial kitchens.

a. What are the two main products required to produce a traditional demi-glace sauce?

1. _____

2. _____

b. Describe the three quality characteristics of a well-made traditional demi-glace.

1. _____

2. _____

3. _____

c. Demi-glace sauce is commercially available as a powdered, tinned product. What three advantages are there in using this convenience product as an alternative to the traditional product?

1. _____

2. _____

3. _____

2 + 3 + 3 = 8 marks

Question 19

Brown mushroom sauce is traditionally made from a roux-thickened sauce. Give two alternative methods of making a thickened mushroom sauce for a coeliac.

1. _____

2. _____

2 marks

Question 20

Insert the correct words from the list below to complete the following sentence. Each word should be used only once.

Minestrone is a traditional _____ soup made with _____ stock and the addition of _____ cut vegetables and _____ beans.

Italian	brunoise	French	white
fish	paysanne	cannellini	julienne
navy	brown	broad	Greek

4 marks

Question 21

The fish stock is cloudy, even though it was simmered for only 20 minutes and good quality ingredients were used. List two reasons to explain what may have caused the cloudy effect.

1. _____

2. _____

2 marks

Question 22

You have prepared the base of a cream of sweet corn soup.

How will you achieve the desired texture of the finished soup?

3 marks

Question 23

Eggs are used in the clarification process of soups and stocks.

a. What part of the egg is used?

b. Describe the role or function of the egg in the clarification process.

1 + 2 = 3 marks