



Victorian Certificate of Education 2011

SUPERVISOR TO ATTACH PROCESSING LABEL HERE

STUDENT NUMBER

Figures

Words

Letter

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VCE VET HOSPITALITY KITCHEN OPERATIONS

Written examination

Wednesday 16 November 2011

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	30	30	30
B	19	19	90
			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 white out liquid/tape.
- No calculator is allowed in this examination.

Materials supplied

- Question and answer book of 15 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

An Italian-themed salad should typically contain which of the following ingredient lists?

- A. spinach, avocado, olives, carrot, feta, vinaigrette
- B. lettuce, tomato, basil, olives, bocconcini, vinaigrette
- C. cabbage, potato, olives, cucumber, haloumi, vinaigrette
- D. lettuce, potato, tomato, cucumber, cheddar, mayonnaise

Question 2

Tabbouleh is a traditional Middle Eastern

- A. salad.
- B. dessert.
- C. soup.
- D. dip.

Question 3

Chef asks you to make a Caesar salad.

Which base dressing should you use?

- A. pesto
- B. mayonnaise
- C. acidulated cream
- D. balsamic vinaigrette

Question 4

Salsa verde is an accompaniment to crispy skin pan-fried salmon.

Salsa verde is a

- A. canapé.
- B. salad.
- C. sauce.
- D. soup.

Question 5

A cocktail sauce is most suitable for a

- A. Greek salad.
- B. potato salad.
- C. garden salad.
- D. seafood salad.

Question 6

Bruschetta preparation includes bread cutting, tomato dicing and basil chiffonade.

Which knife is best suited for these jobs?

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

Question 7

Which method of cookery is most suitable for cooking fish goujons?

- A. deep frying
- B. poaching
- C. braising
- D. boiling

Question 8

As an appetiser, how are oysters Kilpatrick traditionally served?

- A. on a skewer with sweet chilli sauce
- B. grilled and served in the half shell
- C. steamed on an Asian spoon
- D. raw in a half shell, on ice with tartare sauce

Question 9

When preparing arancini for a cocktail party, it is important to have consistent size and shape.

Which tool is best suited for this job?

- A. slotted serving spoon
- B. ice-cream scoop
- C. serving spoon
- D. ladle

Question 10

The most appropriate liquid to use for making gazpacho is

- A. vegetable stock.
- B. dashi.
- C. veal stock.
- D. wine.

Question 11

French onion soup is classically garnished with

- A. chopped chives.
- B. sour cream.
- C. grilled Gruyère toast.
- D. crisp pastry shapes.

Question 12

The main ingredient in paella is

- A. polenta.
- B. potato.
- C. pasta.
- D. rice.

Question 13

Which ingredients would make a successful English custard/crème anglaise?

- A. egg whites, sugar and milk
- B. milk, custard powder and sugar
- C. milk, sugar, egg yolks and vanilla
- D. flour, sugar, egg yolks, milk and vanilla

Question 14

Which velouté is used when producing sauce bercy?

- A. fish
- B. beef
- C. veal
- D. chicken

Question 15

Which ingredient is whisked into a hot sauce just before serving to produce gloss and shine?

- A. egg yolk
- B. cold butter
- C. sunflower oil
- D. thickened cream

Question 16

Which one of the following is an example of a puréed soup?

- A. miso
- B. potato
- C. borscht
- D. minestrone

Question 17

Which ingredients are used as the thickening agent when making béchamel sauce?

- A. flour and milk
- B. milk and nutmeg
- C. milk and butter
- D. flour and butter

Question 18

An example of a speciality stock is

- A. fish.
- B. veal.
- C. dashi.
- D. chicken.

Question 19

What are the main ingredients in a simple risotto?

- A. long-grain rice, onion, water, butter and parmesan
- B. arborio rice, onion, stock, butter and parmesan
- C. basmati rice, leek, stock, butter and parmesan
- D. brown rice, onion, milk, butter and parmesan

Question 20

If the consistency of a pumpkin soup is too thick, what is the most appropriate action?

- A. add a liaison
- B. add cornflour
- C. add more roux
- D. add more stock

Question 21

The most effective way to cool a stock quickly to optimise its shelf life is to put it

- A. in a blast chiller.
- B. in the freezer.
- C. in the coolroom.
- D. on the bench.

Question 22

Concassé is the French term most often referred to when chopping

- A. beans.
- B. tomato.
- C. zucchini.
- D. pumpkin.

Question 23

Which of the following ingredients are used to make a ratatouille?

- A. tomato, beans, potato, onion
- B. mushrooms, onion, parsley, garlic
- C. tomato, mushrooms, corn, capsicum, onion
- D. tomato, eggplant, zucchini, onion, capsicum

Question 24

When poaching fresh peaches, what helps to maintain even cooking and retain moisture?

- A. sugar
- B. vanilla
- C. cartouche
- D. cinnamon

Question 25

How are the eggs in eggs Florentine prepared?

- A. scrambled
- B. poached
- C. boiled
- D. fried

Question 26

The most suitable ingredients for producing glazed beetroot batons are

- A. honey and butter.
- B. tomato and onion.
- C. water and flour.
- D. egg and butter.

Question 27

A raft is used to

- A. thicken a consommé.
- B. clarify a consommé.
- C. make soup.
- D. cook soup.

Question 28

Overcooking a chicken stock prior to straining will result in a stock that is

- A. clear.
- B. burnt.
- C. cloudy.
- D. flavourless.

Question 29

Pilaf is a traditional rice dish best described as

- A. boiled brown rice, stir fried in a wok.
- B. boiled arborio rice, cooked in a saucepan.
- C. braised long-grain rice, cooked in the oven.
- D. steamed short-grain rice, cooked in a rice cooker.

Question 30

The main binding ingredient in a vegetable frittata is

- A. flour.
- B. pasta.
- C. rice.
- D. egg.

SECTION B**Instructions for Section B**

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

Question 1

Name two common lettuce varieties that have red leaves.

1. _____ 2. _____

2 marks

Question 2

Number in order the boxes that describe the process of washing loose leaf salad greens in a commercial environment.

1	Fill the sink so that the greens can float freely
	Drain in a colander
	Lift leaves from water surface
	Immerse and move the lettuce around
	Remove any blemished leaves or foreign matter
6	Spin the leaves to remove any excess water

1 mark

Question 3

Some salads are best dressed earlier and chilled; others are dressed just prior to being served.

For the salads listed below, tick the most appropriate method and name an appropriate dressing.

Each dressing can only be used once.

Salad	Dressed earlier and chilled	Dressed prior to serving	Name of dressing
Greek			
Caesar			
Waldorf			
Green leafy salad			

8 marks

Question 4

- a. Identify three key areas of **food safety** during the preparation of crumbed calamari rings.

The calamari is fresh. Do not include the crumbing process in your answer.

1. *Wash hands and collect ingredients*

2. _____

3. _____

4. _____

3 marks

- b. Name one method of cooking calamari rings. Include **two** reasons for the method chosen.

3 marks

- c. Describe how to prepare a mayonnaise-based derivative sauce to accompany the calamari rings.

Do not include how to make mayonnaise in your response.

2 marks

Question 5

a. Explain the procedure for making a traditional demi-glace.

4 marks

b. This demi-glace is to be served with a grilled steak. Describe **two** quality indicators of a well-made demi-glace.

2 marks

Question 6

For each of the soup classifications listed, name a soup example and the stock that is used.

Soup classification	Soup example	Stock used
Clear		
Bisque		
Broth		

6 marks

Question 7

You are asked to collect a portion of soup from a 20-litre covered container that has been stored in a coolroom. You notice that the soup is bubbling, foaming and has an unpleasant aroma. The label says it was made two days ago.

What could the problem be and what might have caused it?

2 marks

Question 8

Provide a remedy for each of these problems.

Sauce	Problem	Remedy
chicken velouté	too thick	
	too thin	
sauce espagnole	too thick	
	too thin	

4 marks

Question 9

a. i. What is the purpose of the mirepoix in the preparation of traditional white chicken stock?

ii. Explain how mirepoix is prepared and include the ingredients in your response.

1 + 2 = 3 marks

b. i. What is the main function of a bouquet garni?

ii. List the ingredients that are used to make a bouquet garni.

iii. Describe how you would assemble it.

1 + 1 + 2 = 4 marks

Question 10

A fresh bulk order of 10 kg of raspberries, 5 kg of wild mushrooms and 5 kg of Borlotti beans has been delivered to the kitchen.

Discuss ways in which you could preserve and store these ingredients.

In your response include

- maintaining the nutritional value
- waste minimisation.

10 marks

Question 11

- a. Describe how to skin a tomato so that the flesh can be used as a component to a dish.

3 marks

- b. Describe an example of a dish in which tomato flesh is used.

2 marks

Question 12

From the list below, choose the classic sauce to accompany each of the following menu items.

apple	orange	lemon
tomato	mint	cranberry

Pork with _____ sauce

Duck with _____ sauce

Turkey with _____ sauce

3 marks

Question 13

Match the most suitable salad dressing with the food items listed below.

Options can be used only once.

Dressings

A. French dressing	B. honey and rosemary oil	C. lemon juice and olive oil
D. yoghurt and sumac	E. mayonnaise	F. fish sauce, lime and chilli

short-grain rice

rice noodles

cracked wheat

potato

4 marks

Question 14

a. What is a farinaceous product?

1 mark

b. Describe **two** storage conditions for two different farinaceous products.

2 marks

Question 15

Name two culinary uses of eggs in the production of soup.

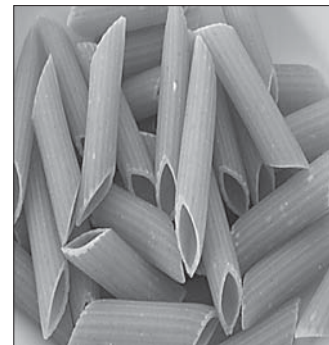
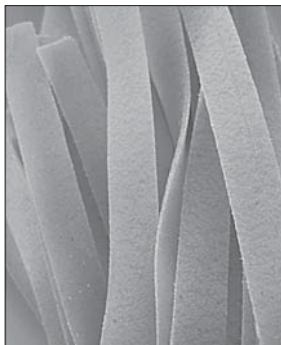
1. _____

2. _____

2 marks

Question 16

a. Label each of the following pasta varieties.



1. _____ 2. _____ 3. _____

3 marks

b. For each pasta variety, name a **traditional** sauce **other than bolognaise**. One pasta sauce must be vegetarian.

1. _____

2. _____

3. _____

3 marks

Question 17

How would you prepare hash browns from fresh ingredients?

In your answer include ingredients, process, method and safety considerations.

6 marks

Question 18

a. List all of the ingredients used to prepare mashed potatoes.

2 marks

b. Describe how you would make mashed potatoes.

3 marks

Question 19

Refreshing vegetables is a commonly used technique.

What are the benefits?

2 marks