



Victorian Certificate of Education 2012

SUPERVISOR TO ATTACH PROCESSING LABEL HERE

STUDENT NUMBER

Figures

Words

Letter

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VCE VET HOSPITALITY KITCHEN OPERATIONS

Written examination

Monday 12 November 2012

Reading time: 11.45 am to 12.00 noon (15 minutes)

Writing time: 12.00 noon to 1.30 pm (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	25	25	95
			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 16 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

Fennel needs to be sliced as part of an appetiser.

Which piece of equipment would achieve the best result?

- A. chinois
- B. colander
- C. mandoline
- D. vegetable peeler

Question 2

Which is the most appropriate method for making polenta?

- A. place polenta in cold stock and bring to boil, stirring occasionally
- B. pour polenta gently into boiling stock, mix until absorbed and cook out
- C. place polenta in a bowl, mix in butter and hot stock off the heat till absorbed, then rest
- D. mix polenta with stock to form a sticky paste, pass through a sieve into boiling water to cook

Question 3

Apples, celery, walnuts and mayonnaise are ingredients in which salad?

- A. waldorf
- B. Russian
- C. potato
- D. caesar

Question 4

What are the main ingredients in suprême sauce?

- A. veal velouté, onion, tarragon, milk, cream, egg yolks, shallots
- B. chicken velouté, mushrooms, cream, egg yolks, lemon juice
- C. chicken stock, tomato puree, salt and pepper, flour, wine, onion
- D. vegetable stock, cornflour, mirepoix, mushroom trimmings

Question 5

What are the quality indicators for a fish velouté?

- A. blond colour, smooth and silky, coating consistency
- B. brown colour, sticky, thin coating consistency
- C. cream colour, glossy and grainy, pouring consistency
- D. white, shiny and elastic, thick coating consistency

Question 6

What are two types of fresh filled-pasta shapes?

- A. ravioli, fusilli
- B. lasagne, bavetti
- C. tortellini, agnolotti
- D. orecchiette, cannelloni

Question 7

The most appropriate base liquid for making a strawberry coulis is

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

Question 8

What are the components of poached eggs Florentine?

- A. toasted muffin and spinach with hollandaise sauce
- B. toast and smoked salmon with hollandaise sauce
- C. toasted sourdough and bacon with bearnaise sauce
- D. toasted muffin and ham with bearnaise sauce

Question 9

Which ingredient best assists in coagulation when poaching an egg?

- A. oil
- B. salt
- C. wine
- D. vinegar

Question 10

What is the greatest disadvantage of using convenience stocks?

- A. The stock will be gelatinous.
- B. The stock will be cloudy.
- C. The stock will be fatty.
- D. The stock will be salty.

Question 11

Which of the following are the most appropriate glazes to use on canapés?

- A. aspic, chaud-froid
- B. gelatine, sugar syrup
- C. agar-agar, cornstarch
- D. egg wash, modified starch

Question 12

What is a classic canapé?

- A. a palate cleanser
- B. the first course of a meal
- C. raw vegetables sliced into thin strips
- D. a one- or two-bite-size piece of food served on a firm base

Question 13

What kind of soup is vichyssoise?

- A. cream of asparagus
- B. jellied chicken consommé
- C. steamed fish and vegetable
- D. chilled potato and leek

Question 14

Which of the following ingredients are used to make an aioli?

- A. peanuts, chilli, basil, oil
- B. garlic, egg yolks, oil, lemon
- C. garlic, tomatoes, oil, vinegar
- D. cucumbers, lemon, yoghurt, garlic

Question 15

Which of the following are all appetisers?

- A. sushi, soups, yum cha, petits fours
- B. meze, pastries, finger foods, jellies
- C. sandwiches, canapés, antipasti, savouries
- D. tapas, salads, degustation items, hors d'oeuvres

Question 16

What is used to clarify a consommé?

- A. raft
- B. ricer
- C. vegetables
- D. bouquet garni

Question 17

The ideal consistency for the centre of an omelette is

- A. dry.
- B. watery.
- C. moist.
- D. scrambled.

Question 18

The classic sauce served with steamed asparagus is

- A. tomato concassé.
- B. hollandaise.
- C. bolognaise.
- D. brown.

Question 19

Which dish is matched to the correct accompaniment?

	Dish	Accompaniment
A.	chicken tagine	pommes frites
B.	roast beef	Yorkshire pudding
C.	battered fish	soft polenta
D.	sashimi	spätzle

Question 20

Which is the most suitable fruit for poaching?

- A. peach
- B. banana
- C. watermelon
- D. pomegranate

Question 21

When reconstituting powdered demi-glace, what consistency should be achieved?

- A. thick coating
- B. binding
- C. pouring
- D. napping

Question 22

Which is the ideal cooking method for green, leafy vegetables to ensure maximum nutrition?

- A. fry
- B. stew
- C. roast
- D. steam

Question 23

Which food would be suitable for a customer with an allergy to gluten?

- A. rye
- B. rice
- C. wheat
- D. couscous

Question 24

If a thick mayonnaise starts to split, what can be done to fix the problem?

- A. add more vinegar
- B. whisk in hot water
- C. whisk in an egg yolk
- D. whisk in more mustard

Question 25

The main vegetable ingredients in a stock are

- A. onion, celery and capsicum.
- B. beetroot, onion and carrot.
- C. carrot, celery and onion.
- D. carrot, celery and garlic.

SECTION B**Instructions for Section B**

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

Question 1

Basil pesto is a widely used accompaniment.

List the three other ingredients required in a basil pesto.

1. *basil* _____
2. *parmesan cheese* _____
3. _____
4. _____
5. _____

3 marks

Question 2

A menu offers grilled vegetable stack.

Tick (✓) the **three** most suitable sauces to accompany a grilled vegetable stack.

- | | | | | | |
|------------|--------------------------|-------------|--------------------------|--------------------|--------------------------|
| pesto | <input type="checkbox"/> | kecap manis | <input type="checkbox"/> | balsamic reduction | <input type="checkbox"/> |
| mint sauce | <input type="checkbox"/> | plum sauce | <input type="checkbox"/> | capsicum coulis | <input type="checkbox"/> |

3 marks

Question 3

What are **four** things to consider when presenting finger food?

4 marks

Question 4

Potato gnocchi is made with potatoes, flour and eggs.

Explain how to make potato gnocchi. Include in your explanation factors that prevent potato gnocchi from becoming tough and chewy.

5 marks

Question 5

Storage conditions are different for the coolroom and the dry store.

In the table below, tick (✓) the **two** ingredients that belong in each storage area.

Coolroom		Dry store	
banana chips	<input type="checkbox"/>	fresh strawberries	<input type="checkbox"/>
cooked rice	<input type="checkbox"/>	eggs in shell	<input type="checkbox"/>
unwashed potatoes	<input type="checkbox"/>	whole sweet potatoes	<input type="checkbox"/>
cut watermelons	<input type="checkbox"/>	uncooked polenta	<input type="checkbox"/>
unpeeled onions	<input type="checkbox"/>	peeled pumpkin	<input type="checkbox"/>
packet pasta	<input type="checkbox"/>	cooked mushrooms	<input type="checkbox"/>

4 marks

Question 6

a. Indicate which accompaniment matches each of the dishes below by numbering each box correctly.

- | | | |
|------------------|--------------------------|--------------|
| 1. croutons | <input type="checkbox"/> | poached eggs |
| 2. couscous | <input type="checkbox"/> | sandwiches |
| 3. pommes frites | <input type="checkbox"/> | soup |
| 4. asparagus | <input type="checkbox"/> | braised lamb |

1 mark

b. Which accompaniment in **part a.** is seasonal?

1 mark

c. What should be considered when buying seasonal produce?

2 marks

Question 7

What are the key points to consider when preparing fruit for a large fruit platter?

3 marks

Question 8

Tick (✓) the **three** most suitable garnishes for a Thai chicken broth.

- | | | | | | | | |
|------------------|--------------------------|-----------------|--------------------------|------------------|--------------------------|--------------------|--------------------------|
| chicken won tons | <input type="checkbox"/> | parmesan croute | <input type="checkbox"/> | rosemary | <input type="checkbox"/> | shiitake mushrooms | <input type="checkbox"/> |
| coriander | <input type="checkbox"/> | croutons | <input type="checkbox"/> | grilled capsicum | <input type="checkbox"/> | cream | <input type="checkbox"/> |

3 marks

Question 9

How are each of the following styles of eggs prepared?

poached _____

hard boiled _____

scrambled _____

sunny side up _____

4 marks

Question 10

How is rice pilaf made so that the end product is light and fluffy?

4 marks

Question 11

a. List the ingredients that are specific to making beef consommé.

1 mark

b. Describe how to make beef consommé.

2 marks

Question 12

What is the correct way to store 10 litres of freshly made soup?

4 marks

Question 13

Explain, providing examples, how nutrients can be lost in the preparation and cooking of vegetables.

4 marks

Question 14

Circle the sauce that matches each dish below.

1. vegetable curry	yoghurt sauce	orange sauce	balsamic reduction
2. vegetable pastie	tomato chutney	mayonnaise	vinaigrette
3. tempura vegetables	cocktail sauce	sauce gribiche	sweet chilli

3 marks

Question 15

Match each of the following classifications with the correct soup below.

puree bisque clear

chowder _____

pumpkin and sage _____

consommé _____

1 mark

Question 16

The following is a recipe for chicken velouté soup.

Chicken velouté soup

200 g butter

180 g flour

3 L chicken stock (hot)

300 g chicken breast (skin off and poached in stock)

200 mL thickened cream

parsley

seasoning to taste

- a. Number the steps (1–8) to show the correct method for making chicken velouté soup.

Method

Add cream _____

Make velouté _____

Poach chicken _____

Check the consistency, season _____

Heat stock _____

Add finely diced chicken pieces _____

Cook blond roux and cool _____

Garnish with parsley and serve hot in a bowl _____

2 marks

- b. List **three** hygiene considerations relevant to the recipe above.

3 marks

Question 17

Hollandaise is an emulsion sauce.

What would happen if hollandaise were kept for more than four hours? In your response, discuss the following.

- health and safety risks
- waste minimisation
- food quality

7 marks

Question 18

How can you ensure optimum nutritional value when making salads?

6 marks

Question 19

a. A grilled steak is served with garlic mash, wilted spinach and bearnaise sauce.

Place each of the above accompaniments in its correct category.

starch dish	
vegetable dish	
egg-based sauce	

3 marks

b. Explain how to make bearnaise sauce.

5 marks

Question 20

How do you prepare mini chicken satay skewers?

3 marks

Question 21

How can you ensure uniform size and shape when preparing a large quantity of a particular type of appetiser? Provide **two** examples.

2 marks

Question 22

Hot appetisers have been prepared for a function tomorrow.

What are the ideal storage and temperature requirements?

2 marks

Question 23

Caesar, Greek and French are all types of salads.

List the key ingredients and dressing for each one.

caesar _____

Greek _____

French _____

3 marks

Question 24

a. Name the following.



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Image of fennel

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1 mark

b. How should the items identified in **part a.** be stored in order to maintain their quality?

2 marks

c. When purchasing, what are indicators of poor quality for each of these items?

1. _____

2. _____

2 marks

Question 25

What is a broth?

2 marks