

STUDENT NUMBER Letter

VCE VET HOSPITALITY KITCHEN OPERATIONS

Written examination

Thursday 6 November 2014

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

Section	Number of questions	Number of questions to be answered	Number of marks
A	25	25	25
B	29	29	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 17 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

Which of the following lists the ingredients in a classic tabouli salad?

- A. celery, apple, walnuts, mayonnaise, witlof
- B. potatoes, tomatoes, olives, beans, egg, tuna, anchovies, vinaigrette
- C. burghul, tomatoes, parsley, lemon juice, olive oil, mint, spring onion
- D. tomatoes, cucumber, red onion, black olives, fetta, oregano, olive oil

Question 2

Which egg dish must contain ham, an English muffin and hollandaise sauce?

- A. eggs Benedict
- B. eggs Florentine
- C. French omelette
- D. croque madame

Question 3

Which one of the following sauces is served hot?

- A. aioli
- B. bercy
- C. salsa verde
- D. remoulade

Question 4

The name of a variety of grapes is

- A. Meyer.
- B. Pontiac.
- C. Jonathan.
- D. Red Globe.

Question 5

Which one of the following has the strongest flavour?

- A. glaze
- B. bouillon
- C. estouffade
- D. fond brun

Question 6

What is the basic or mother sauce of mornay?

- A. velouté
- B. bechamel
- C. hollandaise
- D. cheese sauce

Question 7

When preparing a savoury canapé, what can be used as a clear glaze?

- A. aspic
- B. flan gel
- C. bechamel
- D. chaud-froid

Question 8

Which one of the following is a seasonal winter ingredient?

- A. basil
- B. fennel
- C. mango
- D. asparagus

Question 9

Which one of the following lists the ingredients for a classic velouté sauce?

- A. butter, flour, stock (chicken, fish or veal), salt, pepper
- B. butter, flour, milk, onion, cloves, bay leaf, salt, pepper
- C. egg yolk, vinegar, clarified butter, lemon juice, salt, pepper
- D. egg yolk, vinegar, mustard powder, vegetable oil, salt, pepper

Question 10

Steamed Asian greens are traditionally served with

- A. demi-glace.
- B. beurre blanc.
- C. oyster sauce.
- D. cranberry sauce.

Question 11

When glazing a savoury vol-au-vent case before baking, what should you use?

- A. oil
- B. egg
- C. soda water
- D. sugar syrup

Question 12

Which piece of equipment should be used to top a canapé with mayonnaise quickly and consistently?

- A. a jug
- B. a teaspoon
- C. a piping bag
- D. a pastry brush

Question 13

Which one of the following is the best ingredient to thicken a hot clear soup à la minute?

- A. beurre manié
- B. arrowroot
- C. cornflour
- D. roux

Question 14

What are the optimum storage conditions for raw, unpeeled potatoes?

- A. on the bench in the kitchen
- B. in plastic bags in the refrigerator
- C. in hessian bags in the dry store
- D. in sealed plastic tubs in the dry store

Question 15

When preparing cantaloupe for a function the following day, the best way to do this is to peel the fruit, scoop out the seeds, slice and

- A. freeze in small containers.
- B. submerge in a bowl filled with water.
- C. place on a flat tray lined with a paper towel, and cover.
- D. coat with sugar and lemon juice, and cover.

Question 16

What is the best way to retain optimum nutritional value when cooking and preparing vegetables?

- A. Cook fresh vegetables as close as possible to service times.
- B. Use long and dry slow-cooking methods as often as possible.
- C. Use tinned vegetables that were canned when they were fresh.
- D. Cook all of the vegetables at the beginning of the week, when they were delivered fresh.

Question 17

A workflow plan is specifically created in order to

- A. help prevent cross-contamination.
- B. ensure ingredients are measured correctly.
- C. enable good hygiene practices to be followed.
- D. prioritise tasks and explain how to do them.

Question 18

When preparing a hard-boiled egg, what is normally added to a litre of water to quickly seal the shell if it cracks?

- A. a bouquet garni
- B. an onion cloute
- C. a tablespoon of milk
- D. a tablespoon of vinegar

Question 19

When preparing two eggs to be scrambled, how much milk should be added to the recipe?

- A. 20 mL
- B. 80 mL
- C. 100 mL
- D. 200 mL

Question 20

When making a mayonnaise, which of the following is most likely to cause the mixture to split?

- A. The mixture is over whisked.
- B. The oil is added too quickly.
- C. Warm water is added to the mixture.
- D. The seasoning is added to the mixture too early.

Question 21

A soup clarified by egg whites and minced raw meat is a

- A. bisque.
- B. gazpacho.
- C. consommé.
- D. chicken broth.

Question 22

Which one of the following leftovers could be used to make arancini?

- A. duxelle
- B. risotto
- C. meatloaf
- D. mashed potato

Question 23

A standard recipe for 10 portions of seafood chowder requires 2 L of fish stock.

How much stock is required to make 35 portions of seafood chowder?

- A. 5.5 L
- B. 6.0 L
- C. 6.5 L
- D. 7.0 L

Question 24

Which one of the following sauces would be the most appropriate for Italian gnocchi?

- A. relish
- B. marinara
- C. mousseline
- D. four cheese

Question 25

Why is egg used when making beef patties for a hamburger?

- A. to add extra flavour to the mince
- B. to improve the colour of the mix
- C. to bind the mix so that it holds together
- D. so the mince does not stick to the grill plate or pan

SECTION B**Instructions for Section B**

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

Question 1 (3 marks)

Name three dishes or components you could make using partially stale bread in order to minimise waste.

Example: *Toast*

1. _____
2. _____
3. _____

Question 2 (2 marks)

Complete the table below by naming the season when each of the following fruits and vegetables are most likely to be readily available in Victoria.

Fruits and vegetables	Season (winter, autumn, summer or spring)
asparagus	
swede	
mandarin	
cherries	

Question 3 (4 marks)

A platter of grilled antipasto vegetables is being prepared for a buffet.

Describe **four** considerations that should be taken into account to ensure the presentation is appropriate.

Question 4 (3 marks)

Chickpeas are the main ingredient in hummus.

- a. How should dried chickpeas be prepared? 1 mark

- b. Describe how you would make hummus from the prepared chickpeas. 2 marks

Question 5 (4 marks)

A roux can be made as white, blond or brown.

- a. What determines the colour of the roux? 1 mark

- b. Name a sauce that uses each type of roux. 3 marks

White roux _____

Blond roux _____

Brown roux _____

Question 6 (3 marks)

In the table below, tick (✓) the accompaniment that would best be served with each of the dishes listed.

Grilled whiting	Schnitzel	Lamb stew
<input type="checkbox"/> freekeh	<input type="checkbox"/> fregola	<input type="checkbox"/> mashed potato
<input type="checkbox"/> pommes frites	<input type="checkbox"/> quinoa	<input type="checkbox"/> rolled oats
<input type="checkbox"/> soft polenta	<input type="checkbox"/> spätzle	<input type="checkbox"/> brown burghul

Question 7 (3 marks)

Explain how to prepare and cook quinoa. Include at least **three** points in your answer.

Question 8 (9 marks)

Refer to the ingredients listed for a prawn cocktail below and answer the questions that follow.

Prawn cocktail

Amount for eight serves	Ingredient
40	whole green prawns
2 L	court bouillon
8	iceberg lettuce leaves
240 mL	mayonnaise
160 mL	tomato sauce
2 tbsp	Worcestershire sauce
320 g	carrot, julienned

- a. Which precision cut would be used in the preparation of the lettuce for this recipe? 1 mark

- b. A customer has requested a low-fat version of a prawn cocktail.

Circle the option below that would be a suitable replacement for the sauce in the prawn cocktail recipe and explain why. 2 marks

cocktail sauce tomato vinaigrette tomato salsa soy beurre blanc

Explanation _____

- c. Describe how you would present a prawn cocktail for service. 2 marks

- d. The following tasks need to be completed as part of the prawn cocktail mise en place.

Number the steps in the order in which they should be completed for an effective workflow.
Use the numbers 1 to 7, with 1 being the first step.

1 mark

<input type="checkbox"/> shell and devein prawns	<input type="checkbox"/> refresh prawns
<input type="checkbox"/> plate salad	<input type="checkbox"/> make sauce
<input type="checkbox"/> wash lettuce	<input type="checkbox"/> poach prawns
<input type="checkbox"/> prepare lettuce and carrots	

- e. Explain your reasoning for the workflow created in **part d.** 3 marks

Question 9 (5 marks)

Complete the table, indicating whether each item should be served cold, warm or hot and suggesting a suitable accompaniment. The accompaniment for each item must be different.

Item	Served cold, warm or hot?	Suitable accompaniment
smoked salmon blinis		
Peking duck pancakes		
Indian chicken samosas		
Vietnamese prawn rice-paper rolls		
Asian beef skewers		

Question 10 (3 marks)

Describe the best way to prepare, cook and serve portions of fresh corn on the cob for 30 people.

Question 11 (1 mark)

When cooking eggs, what does the term 'coddled' mean?

Question 12 (2 marks)

When hard-boiling eggs, a black ring often appears between the yolk and the white.

Suggest **two** ways that this could be prevented.

Question 13 (4 marks)

Define each of the following.

- Julienne _____
- Ricer _____
- Wild rice _____
- Sebago _____

Question 14 (5 marks)

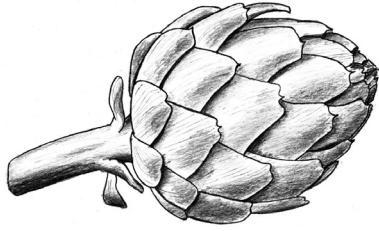
What are **five** food hygiene considerations that should be taken into account when preparing a range of meat and vegetarian sandwiches?

Question 15 (4 marks)

Explain how optimum flavour can be achieved when making a brown beef stock.

Question 16 (2 marks)

Name the vegetable shown in the picture below and describe the preparation method you would use before cooking it whole.



Name _____

Method of preparation _____

Question 17 (2 marks)

Complete the following table by matching each of the vegetables (A.–D.) listed with the sauce that should accompany it.

A. steamed asparagus	B. roasted carrots
C. cauliflower	D. bok choy

Sauce	Vegetable
mornay	
garlic and soy	
hollandaise	
honey mustard	

Question 18 (2 marks)

Deep-fried spring rolls are to be plated for a cocktail party and must be served hot.

List the utensils and equipment needed to present them on a platter.

Question 19 (2 marks)

Vegetable and meat trimmings are often used in the kitchen.

Suggest why this is considered good practice.

Question 20 (4 marks)

Describe how to set up your work area for vegetable preparation to ensure safety, hygiene and practicality.

Question 21 (4 marks)

Indicate the key filling and cooking method used to prepare each of the appetisers listed in the table below.

Appetiser	Key filling	Cooking method
sausage rolls		
goujons		
mini quiches		
nori rolls		

Question 22 (2 marks)

A lactose-intolerant customer has ordered pumpkin soup. This soup is usually garnished with a swirl of cream.

Suggest **two** suitable substitutes to garnish this soup.

Question 23 (2 marks)

Caesar salad can be described as a classic salad.

For each of the two ingredients listed below, identify a suitable replacement and explain why.

- Croutons

Replacement _____

Explanation _____

- Bacon

Replacement _____

Explanation _____

Question 24 (2 marks)

From the following list, tick (✓) the oils that are neutral in flavour.

- | | | | |
|---|------------------------------------|------------------------------------|------------------------------------|
| <input type="checkbox"/> extra virgin olive | <input type="checkbox"/> canola | <input type="checkbox"/> walnut | <input type="checkbox"/> grapeseed |
| <input type="checkbox"/> sesame | <input type="checkbox"/> safflower | <input type="checkbox"/> rice bran | <input type="checkbox"/> coconut |

Question 25 (2 marks)

Complete the following table by matching each of the derivative sauces (**A.–D.**) with the correct base or mother sauce.

A. beurre noisette	B. suprême
C. bordelaise	D. Choron

Base/mother sauce	Derivative sauce
velouté	
butter	
bearnaise	
demi-glace	

Question 26 (3 marks)

What **three** considerations should be taken into account when using a convenience stock?

Question 27 (3 marks)

Describe **three** negative effects of reheating a sauce.

Question 28 (6 marks)

Describe **six** techniques that could be used to ensure the production of a quality bechamel sauce.

Question 29 (4 marks)

Tomorrow's function menu includes blue-cheese profiteroles. The profiteroles and blue-cheese bechamel have been made today.

Explain how to store these products to ensure the best quality when served.
