

# 2018 VCE VET Hospitality (Kitchen Operations) examination report

## General comments

The 2018 VCE VET Hospitality (Kitchen Operations) examination was based on the following five units of competency:

- SITHCCC008 Prepare vegetables, fruit, eggs and farinaceous dishes
- SITHCCC007 Prepare stocks, sauces and soups
- SITHCCC006 Prepare appetisers and salads
- SITHCCC011 Use cookery skills effectively
- SITHCCC012 Prepare poultry dishes

In general, the 2018 VCE VET Hospitality: Kitchen Operations examination was approached well. The quality of responses was good and students appeared confident in their approach to unpacking the requirements of each question.

Students are encouraged to complete past examinations throughout the year and during examination preparation. However, students are reminded to carefully read the questions on the current year's examination and answer what is being asked, not give a response to a question that appears to be similar to a question from a past examination.

Unless otherwise specified, or where a question refers to a specific item, single-word responses are not accepted. Students are reminded not to give answers such as 'correct temperature', 'correct time' or 'correct place' in the oven. Responses such as these do not score any marks as they are insufficient.

## Specific information

This report provides sample answers or an indication of what answers may have included. Unless otherwise stated, these are not intended to be exemplary or complete responses.

The statistics in this report may be subject to rounding resulting in a total more or less than 100 per cent.

### Section A – Multiple-choice questions

The table below indicates the percentage of students who chose each option. The correct answer is indicated by shading.

Question	% A	% B	% C	% D	Comments
1	14	73	6	7	
2	92	6	2	0	
3	1	7	51	41	
4	50	12	16	21	

Question	% A	% B	% C	% D	Comments
5	12	11	9	67	
6	10	42	9	39	
7	72	4	13	11	
8	4	72	12	12	
9	2	7	41	50	
10	57	28	5	10	
11	97	1	2	0	
12	11	11	1	76	
13	1	68	14	17	Students were specifically required to select the response that was an 'accurate translation'. It did not ask for a description.
14	7	12	22	58	
15	46	18	6	30	Fumet is the technique of sweating the bones off.
16	13	15	42	30	This question was not about process; it specifically asked <b>why</b> clarified butter is used. Students are always encouraged to carefully re-read the question prior to selecting their final answer.
17	31	11	7	51	
18	0	4	93	2	
19	22	4	12	61	
20	10	66	6	18	
21	32	2	64	3	
22	3	22	29	47	Duck legs are salted prior to the confit process to reduce the moisture content (option C). Given that the legs are immersed in fat, the salt will not make the skin become crispy.
23	55	14	16	16	
24	2	65	27	6	
25	19	13	62	6	

## Section B

### Question 1

Marks	0	1	2	Average
%	18	33	50	1.3

- to protect the base from moisture and getting soft
- to bind the filling
- to ensure fillings remain attached
- to impart flavour

**Question 2a.**

<b>Marks</b>	<b>0</b>	<b>1</b>	<b>2</b>	<b>3</b>	<b>Average</b>
<b>%</b>	14	7	12	67	<b>2.3</b>

<b>Ingredient</b>	<b>Amount for six portions</b>	<b>Amount for 30 portions</b>
fetta cheese	20 g	100 g
spinach	30 g	150 g
onion	15 g	75 g
five-spice powder	1g	5 g
salt and pepper	to taste	to taste
filo pastry	1 sheet	5 sheets
butter	20 mL	100 mL

Overall, students responded confidently. They were able to demonstrate the capacity to complete basic maths calculations to make basic adjustments as they might relate to a recipe or an ingredients list.

**Question 2b.**

<b>Marks</b>	<b>0</b>	<b>1</b>	<b>Average</b>
<b>%</b>	75	25	<b>0.3</b>

<b>Step</b>	<b>Method</b>	<b>Re-ordered step</b>
1	Wilt the spinach in a hot sauté pan and cool.	3
2	Wash and roughly chop the spinach.	2
3	Remove stalks.	1
4	Squeeze out the excess moisture.	4

Overall, this question was not well answered.

**Question 2c.**

<b>Marks</b>	<b>0</b>	<b>1</b>	<b>Average</b>
<b>%</b>	95	5	<b>0.1</b>

Cinnamon, clove, nutmeg, star anise, fennel, pepper/Szechwan, ginger, liquorice

**Question 3a.**

Marks	0	1	2	3	4	5	6	7	8	Average
%	2	4	6	12	13	19	16	16	12	5

1. Name: spider Key use: to remove food from a fryer or hot water.	2. Name: ricer Key use: to mash potatoes or starchy vegetables
3. Name: conical strainer/chinois (No marks were awarded for colander.) Key use: used to strain stocks, may allow small particles to go through, reheat vegetables/pasta, drain items such as rice and pasta	4. Name: palette knife Key use: spreading and smoothing, lifting foods, flattening (measuring)

Students were required to both name and state a key use for the pieces of small kitchen equipment pictured.

**Question 3b.**

Marks	0	1	2	Average
%	30	37	33	1

Suitable responses included the following:

- cord frayed
- electrical fault
- blade is not connecting properly, not locking in
- blade could be damaged or blunt
- does not switch on, no power supplied
- water leakage or water trapped within the motor section
- has not been electrical certified or tagged and tested

The question asked specifically for two separate examples, but in many instances this information was not provided.

**Question 4a.**

Marks	0	1	Average
%	81	19	0.2

The only response accepted was a mouli.

**Question 4b.**

Marks	0	1	Average
%	18	82	0.8

Potato

Many students were able to give the key ingredient that the mouli was used to prepare.

**Question 4c.**

Marks	0	1	2	3	4	5	Average
%	19	14	22	22	17	5	2.2

Description

- mash ingredients/pass ingredients through such as potato/tomato
- the cooked food is placed into the top of assembled item pictured
- the handled is turned or rotated forwards and backwards, allowing the food item to pass through

Disassembly

- by placing downwards pressure on the blade handle to remove blade and insert safely

Washing instructions

- rinse all parts, removing any caught/trapped food
- remove insert
- use hot, soapy water to hand wash or use a dishwasher
- rinse and dry

**Question 5a.**

Marks	0	1	2	Average
%	12	36	52	1.4

- grill/chargrill
- fry/sauté
- bake/roast
- braise/stew

**Question 5b.**

Marks	0	1	2	Average
%	22	48	30	1.1

Equipment

- flat or French grill/barbecue/chargrill
- pan/sauté pan
- paella pan
- oven

Explanation: to increase meaty flavour or Malliard reaction

Students are reminded to carefully read the question and to comprehend exactly what is being asked before responding. Many students only responded with the equipment required and did not provide a correct explanation.

**Question 6a.**

Marks	0	1	2	3	4	Average
%	8	7	47	10	28	2.5

Potential food safety issue

- customer not aware of nuts in item causing an allergic reaction

- the delivery of vegetable and lamb mince left out for longer than two hours, stock not refrigerated
- deterioration of product/keep out in danger zone
- time and temperature not taken when items were received and stored

**Solution**

- ensure staff are/guest is aware that item contains nuts
- timer when cooking
- cook above 75 °C and check temperature
- FIFO (first in first out)
- check packaging, take temperature, store food immediately

Students were given a scenario and asked to identify potential food safety issues with appropriate solutions.

**Question 6b.**

Marks	0	1	2	3	Average
%	8	5	22	66	2.5

Ingredient	Suitable alternative
shortcrust pastry	puff pastry
lamb mince	beef/pork/sausage mince
pine nuts	breadcrumbs/meals/starches/egg

Students responded well overall.

**Question 6c.**

Marks	0	1	2	3	4	Average
%	9	25	37	23	5	1.9

- Preheat oven.
- Lower temperature if too hot.
- Shorten the cooking time.
- Use a timer/set the timer as indicated in the recipe.
- Calibration of thermometer.
- Rotation of trays throughout cooking.
- Set the temperature to 180 °C–220 °C.
- Use silicone/par-bake paper.
- Cover with foil once pastry coloured.

Few students gained full marks for this question.

**Question 7a.**

Marks	0	1	Average
%	87	13	0.2

- condiment/adds flavour
- spread
- paste made from toasted ground sesame seeds

Many students did not respond well, demonstrating that they were not familiar with tahini.

**Question 7b.**

Marks	0	1	Average
%	94	6	<b>0.1</b>

- too much lemon juice was added
- if unhulled tahini was used, this is more bitter as it contains the skins of the sesame seeds
- overcooked/toasted sesame seeds

**Question 7c.**

Marks	0	1	Average
%	74	26	<b>0.3</b>

- babaganoush
- halva
- grilled eggplant (Japanese)
- tabouleh
- bliss balls

**Question 8**

Marks	0	1	2	3	Average
%	46	36	15	3	<b>0.8</b>

- to stimulate the appetite
- to gain the customers' favour, to spoil or to treat them, as a way of thanking them
- to show off the kitchen's skill
- to practise new dishes or specials, showcasing or introducing new ingredients
- to amuse the customer while waiting, a passing of the time
- traditional in French restaurants

It was evident that students found this question difficult and many were not able to provide clear explanations.

**Question 9a.**

Marks	0	1	2	Average
%	27	39	34	<b>1.1</b>

Oven baking, grilling, barbecuing, pan frying

Pan cooking was not accepted as this only states an implement of choice, not a cooking method.

**Question 9b.**

Marks	0	1	Average
%	53	47	<b>0.5</b>

Above 70 °C (75 °C to be safe)

Responses that indicated 60 °C were incorrect.

**Question 9c.**

Marks	0	1	Average
%	47	53	<b>0.6</b>

Peanuts

Students did not appear to be familiar with this basic sauce.

**Question 10**

Marks	0	1	2	Average
%	17	59	24	<b>1.1</b>

Apple, mayonnaise, witlof, celery, walnuts

Waldorf salad is a classic salad. Students who selected more than five ingredients were not awarded any marks.

**Question 11**

Marks	0	1	2	3	4	5	Average
%	22	26	25	14	8	4	<b>1.7</b>

quinoa	<ul style="list-style-type: none"> <li>comes in three different colours: white, red, black</li> <li>has all nine essential amino acids/is a complete protein</li> <li>gluten-free</li> <li>is an annual seed-producing flowering plant, usually considered to be a whole grain</li> </ul>
celeriac	<ul style="list-style-type: none"> <li>member of the celery family</li> <li>a tuberous, brown-skinned root with white flesh that has a very earthy, more pungent celery-like flavour</li> <li>root vegetable</li> </ul>
jalapeno	<ul style="list-style-type: none"> <li>chilli/pepper</li> <li>its origin is Mexico</li> <li>hot/spicy</li> <li>often pickled</li> <li>medium-sized, 5–10 cm long</li> </ul>
nashi	<ul style="list-style-type: none"> <li>pear with a round shape</li> <li>Japanese/Asian origin</li> <li>sometimes mistaken as a cross between an apple and a pear</li> </ul>
turmeric	<ul style="list-style-type: none"> <li>bright yellow/orange powder</li> <li>used for flavouring and colouring in Asian cooking</li> <li>rhizome/tuberous vegetable</li> <li>a common spice/a major ingredient in curry powder</li> </ul>

Students did not appear to be familiar with these ingredients.



**Question 12a.**

Marks	0	1	2	Average
%	71	22	8	0.4

Miso:

- is a paste made from fermented soy beans
- is the basis of many Japanese dishes
- has probiotic properties/beneficial bacteria and enzymes
- is used as a starter to a meal/soup
- is hot water and paste heated.

Very few students were able to demonstrate any knowledge of this product and its preparation technique.

**Question 12b.**

Marks	0	1	Average
%	83	17	0.2

Tofu, spring onions, seaweed

Students are reminded to select only the required number of responses.

**Question 13**

Marks	0	1	2	3	4	5	Average
%	6	24	34	26	8	2	2.1

	Cut of chicken	Cooking method
1	drumstick	deep fry, stew, braise, grill, barbecue, roast
2	thigh	grill, barbecue, stew, braise, pan-fry
3	Maryland/¼ chicken leg	roast, braise, simmer
4	breast	poach, braise, grill, barbecue, pan-fry
5	wing	deep fry, grill, barbecue, boil, roast

As in the instructions, students could not use the same cooking method twice. In instances where this happened, they were not awarded any marks for the repeated method. Marks were not awarded where the cooking method was given without identifying the cut of chicken.

**Question 14a.**

Marks	0	1	2	Average
%	20	48	32	1.1

- they break easily, with plastic ending up in food items
- difficult to clean for food safety as they can easily stain
- by law they must be discarded after use
- heat distorts the plastic
- chemicals can seep from plastic, BPA
- to avoid cross-contamination

**Question 14b.**

Marks	0	1	2	3	4	Average
%	4	7	14	33	41	3

The following information enabled students to gain full marks.

- name of product and its contents
- individual ingredients listed
- date of preparation and storage requirements
- number of portions
- dietary specifications/allergen information
- shelf life, use-by date and purpose, all dependent on the specific requirements of each establishment.

**Question 15**

Marks	0	1	2	3	4	5	6	Average
%	74	10	7	5	2	1	0	0.6

- Bring liquid (water/stock/milk) to the boil.
- When water is boiling, sprinkle/rain in polenta, whisking continuously to prevent lumps from forming.
- Place lid on (or simmer and stir) when all of the polenta has been incorporated into the boiling water.
- Stir occasionally to prevent it from burning/check consistency.
- When cooked/porridge-like consistency, adjust seasoning, add parmesan, butter.

Safety considerations

- hot bubbling polenta burns; use a lid
- adjust temperature/turn down
- wear long sleeves
- use long-handled utensils

Many students were unable to demonstrate any knowledge of polenta and a suitable cooking method. Many students provided a response for béchamel sauce, but this was not awarded marks.

**Question 16a.**

Marks	0	1	Average
%	51	49	0.5

Quantity	Ingredient
80 g	butter or set fat like margarine/ghee/lard/suet
80 g	flour
1 L	stock (water was not acceptable)

**Question 16b.**

Marks	0	1	2	3	4	5	Average
%	50	25	10	9	4	1	1

- Make a blonde or fawn roux in a saucepan, using a wooden spoon.
- Add cold roux to hot stock, whisking.
- Bring the stock to the boil in a saucepan/add stock.
- Slowly add the stock to the roux over a medium heat and whisk or beat until smooth and silky.
- Simmer on low heat for about 20–30 minutes or until smooth, silky and thickened, cooked out.

Some students did not identify two pieces of equipment as required. Students are reminded to read questions carefully and ensure that they have answered all elements of a question.

**Question 16c.**

Marks	0	1	Average
%	83	17	0.2

- supreme sauce
- mushroom sauce
- white wine sauce
- bercy sauce
- cardinal sauce
- Normandy sauce
- allemande sauce
- poulette sauce
- Aurore sauce
- lobster sauce

**Question 16d.**

Marks	0	1	Average
%	53	47	0.5

Cover with a cartouche, cling wrap or paper touching the surface.

This is important key information that students should be familiar with.

**Question 16e.**

Marks	0	1	2	Average
%	65	31	4	0.4

Reheating

- When reheating, remove cartouche and any skin that has formed.
- Place a small amount of water/stock in the saucepan first.
- Slowly reheat in the saucepan on low heat, stirring constantly.
- Adjust seasoning and consistency if required.

Reconstitution: adjust consistency if required

Responses that included the 'correct temperature' or 'a suitable temperature' did not score any marks.

**Question 17**

Marks	0	1	2	3	4	5	6	Average
%	40	7	9	6	19	6	13	2.3

Stage	Description and/or drawing
foamy	<ul style="list-style-type: none"> <li>• large bubbles</li> <li>• liquid</li> <li>• free-moving</li> <li>• easy to pour</li> </ul>
soft	<ul style="list-style-type: none"> <li>• falling over when whisk beaters are lifted</li> <li>• barely holds shape</li> </ul>
medium	<ul style="list-style-type: none"> <li>• peaks are soft</li> <li>• tip curling over when beaters are lifted</li> <li>• holds shape</li> <li>• falls over</li> </ul>
stiff/hard/firm	<ul style="list-style-type: none"> <li>• peaks will hold their shape, standing up</li> <li>• glossy</li> <li>• white colour</li> <li>• silky texture</li> </ul>

**Question 18a.**

Marks	0	1	2	Average
%	7	61	31	1.3

- onion
- celery
- carrot
- leek

**Question 18b.**

Marks	0	1	Average
%	38	62	0.6

Mirepoix was the correct response. Some students confused this terminology with mise en place; however, mise en place means to put in place, preparation.