2020 VCE VET Hospitality (Kitchen Operations) examination report

General comments

The 2020 VCE VET Hospitality (Kitchen Operations) examination assessed the following units of competency:

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

In general, students responded well to the 2020 VET VCE Hospitality (Kitchen Operations) examination. The importance of reading time should not be underestimated. Students are advised to use the reading time effectively by establishing the level of content that is required in each of their responses. It is suggested that students note the varied mark allocations for each of the questions to help them gauge how much information is required. It is critical that students take the time to understand all aspects of a question in order to achieve full marks.

It is positive to note that students generally left few blank lines at the end of their responses. It is recommended that students do not spend unnecessary time rewriting the stem of the question in their response; a clear response is sufficient and all that is required.

It is assumed that students undertaking VCE VET Hospitality (Kitchen Operations) have access to a commercial kitchen, as the practical nature of this subject can assist students should they have difficulty compiling a theoretical response. Students should refer to and remember what has been completed in practical classes to assist in developing responses. Students are to provide specific information and should not assume that assessors will know what they mean; for example, in Question 2 of Section B, ‘cook for long enough’, ‘cook chicken to perfection’, ‘check to see if cooked’ are not specific enough to be awarded marks.

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

| Question | % A | % B | % C | % D |
| --- | --- | --- | --- | --- |
| 1 | 2 | 86 | 10 | 2 |
| 2 | 42 | 4 | 52 | 2 |
| 3 | 26 | 9 | 27 | 37 |
| 4 | 20 | 35 | 35 | 8 |
| 5 | 4 | 12 | 79 | 4 |
| 6 | 12 | 59 | 3 | 26 |
| 7 | 56 | 27 | 13 | 4 |
| 8 | 67 | 14 | 2 | 17 |
| 9 | 10 | 29 | 52 | 8 |
| 10 | 18 | 40 | 10 | 31 |
| 11 | 16 | 74 | 4 | 6 |
| 12 | 3 | 3 | 94 | 1 |
| 13 | 11 | 35 | 22 | 31 |
| 14 | 92 | 3 | 1 | 4 |
| 15 | 7 | 8 | 37 | 48 |
| 16 | 4 | 2 | 3 | 91 |
| 17 | 21 | 51 | 11 | 18 |
| 18 | 57 | 33 | 7 | 3 |
| 19 | 6 | 12 | 73 | 8 |
| 20 | 22 | 16 | 13 | 48 |
| 21 | 4 | 8 | 88 | 1 |
| 22 | 76 | 8 | 4 | 12 |
| 23 | 8 | 36 | 9 | 46 |
| 24 | 83 | 2 | 2 | 13 |
| 25 | 14 | 76 | 7 | 3 |

Section B

Question 1a.

|  |  |  |  |
| --- | --- | --- | --- |
| Marks | 0 | 1 | Average |
| % | 68 | 32 | 0.3 |

Stewing.

Question 1b.

|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
| Marks | 0 | 1 | 2 | 3 | Average |
| % | 21 | 14 | 26 | 39 | 1.8 |

Any two of the following key ingredients:

* stock syrup/sugar syrup
* sugar and water
* fruit e.g. raspberries, strawberries or orange

As well as any one of the following small utensils:

* drum sieve or sieve
* chinois
* tamis sieve
* strainer
* stick blender

Question 2

|  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- |
| Marks | 0 | 1 | 2 | 3 | 4 | 5 | Average |
| % | 3 | 9 | 18 | 24 | 27 | 19 | 3.2 |

Problem 1:

* soak in boiling water, allowing it to soften
* lay it on a damp cloth and roll it immediately
* cover it with a damp, clean cloth/single-use cloth, allowing it to remain soft and flexible enough to roll

Problem 2:

* issue of chicken being contaminated by salmonella causing food poisoning; chicken to be discarded
* prepare and cook a new piece/pieces, checking the temperature at thickest part of the chicken has reached 75 °C; flesh needs to be cooked through, firm and white

Problem 3:

* cut into uniform sizes, replacing it with precision cuts/julienne
* implement the use of a mandolin or slicer to achieve consistent size

Problem 4:

* change the noodles to vermicelli or rice noodles
* roll or cut the noodles thinner

Problem 5:

* do not overfill, roll and fold, tucking in the ends/ingredients to prevent damage from being caused
* roll tightly/securely

No marks could be awarded for non-specific phrasing such as:

* looks cooked / check to see if cooked
* cook for long enough
* cook chicken to perfection
* cook chicken in the oven to a set temperature
* desired cut
* cut them smaller.

Question 3a.

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| Marks | 0 | 1 | 2 | Average |
| % | 59 | 37 | 4 | 0.5 |

Any two of the following:

* buckwheat flour
* yeast
* eggs
* milk

Students appeared to be unfamiliar with a classical Russian pancake and consequently were unable to name specific ingredients.

Question 3b.

|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
| Marks | 0 | 1 | 2 | 3 | Average |
| % | 59 | 19 | 11 | 12 | 0.8 |

Topping:

* smoked/cured salmon
* gravlax

Garnish:

* caviar
* dill/micro herbs
* fish eggs
* capers

Spread:

* sour cream
* creme fraiche
* cream cheese/mascarpone

Question 4

|  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- |
| Marks | 0 | 1 | 2 | 3 | 4 | Average |
| % | 4 | 10 | 34 | 40 | 12 | 2.5 |

Problems could include:

* wilted leaves creating a loss of volume
* discolouration of the leaves
* change in texture and/or flavour
* visual appeal is altered, affecting the appearance
* dressed too early/too far in advance
* increasing food wastage
* poor time management

Solution:

* dress and toss the salad to order, prior to service/*à la minute*

In instances where students did not suggest a solution to the problems, they could not be awarded full marks. Students are reminded to read the questions carefully to establish exactly what is required for a complete response.

Question 5

|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
| Marks | 0 | 1 | 2 | 3 | Average |
| % | 85 | 12 | 2 | 1 | 0.2 |

Borsch: sour cream and dill

Vichyssoise: fried leek julienne, crouton, potato crisps, cream

French onion: gruyere cheese crouton, cheese crouton

Students generally appeared to be unfamiliar with these classical soups. The training package states that students are to be familiar with both hot and cold soups.

Question 6a.

|  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- |
| Marks | 0 | 1 | 2 | 3 | 4 | 5 | Average |
| % | 9 | 2 | 3 | 5 | 16 | 65 | 4.1 |

Tomato puree: 2kg or 2000g

Onion: 400g

Basil leaves: 160g

Wine: 320ml

Mincemeat: 2.4kg or 2400g

Students are reminded to carry across all measurements in their responses; for example, for tomato puree students needed to specify 2kg or 2000g, not just 2 or 2000.

Question 6b.

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| Marks | 0 | 1 | 2 | Average |
| % | 10 | 40 | 50 | 1.4 |

Any two of the following:

* clean, hot bowl with no drips or spills
* free from chips and cracks
* hot pasta and pasta sauce
* an attractive arrangement/good height
* garnished with shaved parmesan and herbs

Marks were not awarded for non-specific responses such as ‘appropriate garnish’.

Question 7

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| Marks | 0 | 1 | 2 | Average |
| % | 50 | 36 | 13 | 0.6 |

The following two key pieces of information were required:

* 4 hours
* 60 degrees

Many students did not demonstrate knowledge of the temperature requirements for food storage and the minimum safe internal temperature for hot food.

Question 8

|  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- |
| Marks | 0 | 1 | 2 | 3 | 4 | 5 | Average |
| % | 19 | 5 | 7 | 10 | 22 | 37 | 3.2 |

Any four of the following ingredients:

* rice
* oats
* pasta or type of pasta
* barley
* semolina
* bread
* tapioca
* flour
* starchy vegetables/potato
* wheat
* couscous
* yams
* burghul/cracked wheat
* pulses
* freekeh
* noodles
* polenta
* sago
* grains

Question 9

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| Marks | 0 | 1 | 2 | Average |
| % | 28 | 33 | 39 | 1.1 |

For full marks, the following four responses were required:

* lentils
* chickpea
* mung Bean
* kidney bean

Question 10a.

|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
| Marks | 0 | 1 | 2 | 3 | Average |
| % | 6 | 15 | 29 | 50 | 2.2 |

The following responses were accepted:

* salamander grill
* overhead grill
* broiler

Functions included the following:

* grill
* broil
* warm/heat/reheat
* toast/crisp
* gratinate/caramelise
* brown
* finish off
* melt

Question 10b.

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| Marks | 0 | 1 | 2 | Average |
| % | 9 | 55 | 36 | 1.3 |

Safety procedures included the following:

* light pilot carefully and do not leave it on
* protect hands with oven mitts or dry tea towel when removing hot items
* do not pull rack out too far, preventing rack or food items from falling
* clear space/make a pathway/make sure that people are not behind you
* adjust to height required for food items
* turn off when not in use
* do not leave unattended

Question 10c.

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| Marks | 0 | 1 | 2 | Average |
| % | 41 | 38 | 21 | 0.8 |

For one mark, any two of the following ingredients were required:

* flour
* butter
* milk
* onion *clouté*
* bay leaf

For a further mark, students were required to state that mornay sauce is a derivative of bechamel sauce and includes the addition of cheese.

This question tested knowledge of basic sauces; results indicated that the difference between the two sauces was not as well understood as the common ingredients.

Question 11a.

|  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- |
| Marks | 0 | 1 | 2 | 3 | 4 | 5 | Average |
| % | 10 | 16 | 10 | 17 | 33 | 13 | 2.9 |

The process of making mayonnaise required the following key pieces of information:

* Add the mustard and white vinegar to egg yolks.
* Slowly add the oil while whisking until an emulsion is formed.
* Adjust the consistency until it thickens and is smooth.
* Season with salt and pepper.

Any one of the following pieces of electrical equipment was also required:

* electric beater/whisk
* food processor
* stick blender
* kitchen mixer

The expectation is that students are familiar with this basic sauce as listed in the training package Performance Evidence under stocks, soups and sauces.

Question 11b.

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| Marks | 0 | 1 | 2 | Average |
| % | 42 | 35 | 23 | 0.8 |

Mayonnaise splits due to curdling and/or separates when the oil is added too quickly.

Solutions to this problem include:

* Create a new batch with egg yolk first.
* Add the split mayonnaise to a new batch.
* Slowly add boiling/hot/iced water to the batch.

Question 12a.

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| Marks | 0 | 1 | 2 | Average |
| % | 25 | 50 | 26 | 1.0 |

* Equipment must be cleaned/washed and removed to the dishwashing area.
* Store all food in appropriate areas; for example, store cold food in under-bench fridges, fridges or cool rooms.
* Clear equipment and food remnants from bench/place in dishwashing area.
* Wash bench with hot soapy water, dry and sanitise.
* Set up with a yellow board with cloth underneath to secure.

Where responses included sanitising only, marks could not be awarded for the cleaning aspect of this question. Sanitising occurs after cleaning has occurred.

Question 12b.

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| Marks | 0 | 1 | 2 | Average |
| % | 20 | 36 | 44 | 1.2 |

* Remove skin and tenderloin, clean chicken of any fat.
* Soak skewers, removing any splintered skewers.
* Cut chicken into even-sized pieces and submerge in marinade.
* Skewer chicken.

Marks could not be awarded for the following non-specific phrasing in relation to the cutting of the chicken: ‘suitable sizes’, ‘the right size’, ‘desired pieces’ and ‘appropriate pieces’.

Question 12c.

|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
| Marks | 0 | 1 | 2 | 3 | Average |
| % | 1.6 | 10 | 31 | 58 | 2.5 |

Any two of the following:

* adds flavour
* tenderises meat
* adds moisture
* preserves
* time efficiency
* assists in the browning/colouring when cooking
* to add fat and to protect while cooking
* prevents oxidisation
* increases shelf life
* adds eye appeal

For a further mark, any one of the following uses for the offcuts and trimmings was required:

* stuffings and farces
* stocks, soups and sauces
* sausages
* burger
* meatballs
* clarification

Question 13a.

|  |  |  |  |
| --- | --- | --- | --- |
| Marks | 0 | 1 | Average |
| % | 12 | 88 | 0.9 |

2 hours or 120 minutes

Question 13b.

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| Marks | 0 | 1 | 2 | Average |
| % | 10 | 52 | 39 | 1.3 |

* to add moisture
* flavour
* retain shape
* cook stuffing

Question 13c.

|  |  |  |  |
| --- | --- | --- | --- |
| Marks | 0 | 1 | Average |
| % | 54 | 46 | 0.5 |

Place fat over the bird to prevent drying out and to add flavour.

Question 14a.

|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
| Marks | 0 | 1 | 2 | 3 | Average |
| % | 55 | 10 | 10 | 25 | 1.0 |

The missing ingredient responses that were accepted included:

* chicken liver
* duck liver
* goose liver

Indicators of poor quality included:

* dull in colour
* soft or soggy
* broken/packaging damaged/dry
* excessive blood
* slimy/sticky/smelly
* lots of fat and sinews

Question 14b.

|  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| Marks | 0 | 1 | 2 | 3 | 4 | 5 | 6 | 7 | Average |
| % | 48 | 24 | 15 | 6 | 4 | 2 | 1 | 1 | 1.1 |

The method for making pâté includes the following steps:

* Trim the livers so they are free of any connective tissue.
* Wash and pat dry.
* Heat 25g of butter in a pan until foaming, add the livers and sauté until brown on the outside and slightly pink in the middle.
* Add garlic, thyme and Madeira. Fry for another 2 minutes until the Madeira has evaporated.
* Transfer to a food processor, add 100g butter and blend until smooth. Adjust seasoning.
* Pass through a sieve.

The pâté is then placed into a presentation dish and topped with the remaining melted butter to preserve and set.

The pâté should be stored in a cool room in small containers.

Serving accompaniments include:

* small piece of crunchy bread/crackers
* crostini or toast
* cornichons

The question required students to provide sufficient information for the method (4 marks), with a further 3 marks awarded for the other key aspects of this question. Students are reminded to read through the entire question to ensure the response provided addresses all components of the question.

Question 15a.

|  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- |
| Marks | 0 | 1 | 2 | 3 | 4 | Average |
| % | 10 | 9 | 11 | 27 | 44 | 2.9 |

To gain full marks students were required to provide four responses from the following:

* vegetable stock: soup
* brown beef stock: red wine jus
* fish stock: risotto
* chicken stock: braised chicken/brandy glaze
* stock syrup/*gomme*: caramelised ginger cake

Question 15b.

|  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- |
| Marks | 0 | 1 | 2 | 3 | 4 | 5 | Average |
| % | 13 | 25 | 46 | 14 | 0 | 2 | 1.7 |

Students were required to complete the table with the following responses:

* caramelised ginger cake = *pâtissier*
* grilled eye fillet = saucier
* prawn mussel and pea risotto= *poissonier*
* roasted tomato, smoked capsicum and basil soup = *entremetier*
* zucchini, corn and chickpea fritter = garde manager

Many students were unable to demonstrate an understanding of the French cookery terminology that represents a kitchen brigade.

Question 16

|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
| Marks | 0 | 1 | 2 | 3 | Average |
| % | 23 | 20 | 35 | 22 | 1.6 |

Accepted responses included:

* a dark, rich meat-based sauce/beef stock
* a reduction/deglaze the pan, reduced by 10 per cent

Question 17

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| Marks | 0 | 1 | 2 | Average |
| % | 17 | 50 | 34 | 1.2 |

Any two of the following:

* scum (blood and coagulated protein) will start to form on the top of the stock
* stock will become cloudy if boiled too rapidly
* maximum flavour will be extracted
* calcium breakdown
* bitter flavour

Question 18

|  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- |
| Marks | 0 | 1 | 2 | 3 | 4 | Average |
| % | 86 | 5 | 2 | 5 | 3 | 0.3 |

Full marks were awarded for the following key pieces of information.

Milk is to be heated with vanilla in a saucepan or double boiler. Mix egg yolks and sugar in a separate bowl until combined, thick and pale in colour. Pour the heated milk into the yolk mixture while whisking to prevent lumps from forming. Return to the saucepan and allow to thicken until it coats the back of the spoon.

Question 19

|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
| Marks | 0 | 1 | 2 | 3 | Average |
| % | 9 | 41 | 37 | 12 | 1.5 |

* Tomato *concassé*: washed, scored, cored, blanched, refreshed, skinned/peeled, de-seeded, diced tomato flesh
* *À la minute*: prepared to order, as required, in that moment
* Mise en place: completed prior to a service period, to organise, to prepare all items as required for a particular dish or component of a dish, everything in its place

Question 20

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| Marks | 0 | 1 | 2 | Average |
| % | 19 | 47 | 34 | 1.2 |

* Pre-order duck breasts as required.
* Determine how popular the menu item is to determine par levels.
* Debrief with supervisor/head chef procurement as per end of shift requirements.
* Separate breasts onto a drip tray and place in the bottom of the fridge in the cool room.
* Defrost number required overnight.