

VCE VET Hospitality: Kitchen Operations

Written examination – End of year

Sample questions

SECTION A – Multiple-choice questions

Question 1

Which cut of poultry takes the longest to cook?

- A. ribs
- B. supreme
- C. drumstick
- D. tenderloin

Question 2

What is the commonly used culinary term for a chicken leg that is boned, stuffed and rolled with the skin intact?

- A. Kiev cut
- B. sausage
- C. ballotine
- D. maryland

Question 3

Which type of poultry is considered feathered game?

- A. duck
- B. quail
- C. turkey
- D. chicken

Question 4

Which of the following are the quality characteristics of a correctly cooked roast chicken?

- A. white flesh, soft to touch
- B. flesh is firm to touch, pale-coloured skin
- C. temperature of the chicken is above 100 °C, slightly pink flesh
- D. temperature of the chicken is above 75 °C, juices running clear

Question 5

Which cut of raw chicken and method of storage will result in the chicken lasting longer in the refrigerator?

- A. minced chicken stored in vacuum-packed bags
- B. a whole chicken covered with a breathable cloth
- C. portioned chicken breast and leg pieces stored in plastic bags
- D. a whole chicken sitting in excess juice and stored in an airtight container

SECTION B

Question 1 (1 mark)

Why is the wishbone removed from a chicken when portioning it into quarters prior to cooking?

Question 2 (3 marks)

List **three** signs that raw poultry is fresh.

Question 3 (2 marks)

Which equipment would be most appropriate to use to portion raw poultry?

Question 4 (4 marks)

A mallet is used to flatten a chicken breast for schnitzel.

- a. How should the mallet be cleaned following this task to ensure correct food safety? 2 marks

- b. Which side of the mallet should be used – the flat side or the toothed side? Explain why. 2 marks

Question 5 (2 marks)

What method of thawing a frozen turkey breast (turkey buffe) that weighs 3 kg is considered best practice?

Question 6 (4 marks)

Outline the preparation techniques and methods of cookery that would be required to cook a whole duck in a style of your choice.

Question 7 (1 mark)

What does the term 'spatchcock' mean?

Answers to multiple-choice questions

Question	Answer
1	C
2	C
3	B
4	D
5	B