



Victorian Certificate of Education

2009

SUPERVISOR TO ATTACH PROCESSING LABEL HERE

STUDENT NUMBER

Figures

Words

Letter

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COMMERCIAL COOKERY

VCE VET HOSPITALITY (OPERATIONS)

Written examination

Tuesday 10 November 2009

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	30	30	30
B	25	25	90
			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

When storing a sauce a cartouche is used

- A. to prevent the sauce from spilling.
- B. to allow the air to circulate around the sauce.
- C. to allow the flavours of the sauce to develop.
- D. to prevent a skin forming on the surface of the sauce.

Question 2

What is the most appropriate base liquid to use when preparing a cream of asparagus soup for a vegan?

- A. cold milk
- B. court-bouillon
- C. vegetable stock
- D. acidulated water

Question 3

In which sequence would you put away the following supplies: fresh fish, chemicals, vegetables and ice cream?

- A. fresh fish, vegetables, ice cream, chemicals
- B. ice cream, fresh fish, vegetables, chemicals
- C. fresh fish, vegetables, chemicals, ice cream
- D. ice cream, chemicals, vegetables, fresh fish

Question 4

Which rice is traditionally used when making a rice salad?

- A. arborio
- B. wild rice
- C. long-grain
- D. short-grain

Question 5

The ingredients used to clarify stocks are

- A. mincemeat, vegetables and egg white.
- B. mincemeat, vegetables and egg yolk.
- C. whisked whole eggs.
- D. egg shells only.

Question 6

When presenting a platter of opened natural oysters, what would be the most suitable item to sit the oysters on to enhance presentation?

- A. crushed ice
- B. a paper doily
- C. shredded lettuce
- D. an Asian flat spoon

Question 7

Sauce chasseur is

- A. a derivative of velouté.
- B. a mother or base sauce.
- C. a warm emulsion sauce.
- D. a derivative of demi-glace.

Question 8

A duxelle is made up of finely diced onion and which other ingredients?

- A. tomato and garlic
- B. potato and parsley
- C. mushroom and tomato
- D. mushroom and parsley

Question 9

Choose the best description of the method used when making a potato and leek soup.

Combine leeks and potatoes with

- A. stock, cook, blend, strain, season, and garnish to serve.
- B. a roux and stock, cook, add a liaison, strain and garnish to serve.
- C. flour, stock and cream, cook, strain, season and garnish to serve.
- D. milk, cook, blend, strain, add an egg, season and garnish to serve.

Question 10

Local, top quality cherries are available in which season?

- A. Winter
- B. Spring
- C. Summer
- D. Autumn

Question 11

When boiling potatoes, the nutritional value is best preserved by

- A. dicing the potato before cooking.
- B. boiling the potato with the skin on.
- C. adding salt to the water when cooking.
- D. leaving the lid on the saucepan when boiling.

Question 12

When making a Greek salad, what ingredients would you select?

- A. avocado, olives, carrot, feta, vinaigrette
- B. potato, olives, cucumber, feta, vinaigrette
- C. tomato, olives, cucumber, feta, vinaigrette
- D. celery, tomato, cucumber, cheddar, mayonnaise

Question 13

Which of the following is traditionally served with steamed cauliflower?

- A. fleurons
- B. croutons
- C. polonaise
- D. mayonnaise

Question 14

The term 'correcting a sauce' refers to

- A. adjusting the consistency or flavour just prior to service.
- B. wiping spills from the plate edge when serving.
- C. reconstituting the sauce after storage.
- D. calling the sauce by the French term.

Question 15

When finishing a risotto, which ingredients should be added near the end of the cooking process to ensure you produce a quality dish?

- A. butter and flour
- B. parmesan and milk
- C. cream and egg yolk
- D. butter and parmesan

Question 16

Caviar is best described as

- A. dried fin tips from a shark used in Chinese soups.
- B. fish eggs that range in colour from black to grey.
- C. the liver sac from codfish preserved in oil.
- D. the yellow mustard found in crustaceans.

Question 17

Pasta carbonara is best described as

- A. twists and curls of pasta in a creamy cheese sauce.
- B. pasta with a sauce made from bacon, cheese and egg.
- C. baked pasta sheets layered with meat and cheese sauce.
- D. pasta shapes tossed with mayonnaise, peas, corn and cooked bacon.

Question 18

When cleaning out the freezer you find a food item with 'freezer burn'.

What should you do with this food item?

- A. replace the wrapping and return it to the freezer
- B. defrost and then refreeze the item correctly
- C. thaw in the coolroom and use as normal
- D. reject the item and throw it out

Question 19

The traditional flavours associated with stir-fried hokkein noodles are

- A. miso, tamari and mirin.
- B. chilli, tomato and capers.
- C. soy sauce, ginger and garlic.
- D. coconut milk and palm sugar.

Question 20

What product is most commonly used to glaze cold canapés?

- A. flavoured aspic
- B. Béarnaise sauce
- C. seasoned egg wash
- D. extra virgin olive oil

Question 21

The role of the egg yolk in an anglaise sauce is to

- A. thicken the sauce.
- B. emulsify the sauce.
- C. add colour to the sauce.
- D. make the sauce more nutritious.

Question 22

Which one of the following soups and garnishes are paired correctly?

- A. borsch and cumin yoghurt
- B. Scotch broth with shredded mint
- C. minestrone and grated parmesan
- D. pea and ham with chopped tarragon

Question 23

When soaking chickpeas overnight, where should they be stored?

- A. dry store
- B. coolroom
- C. kitchen bench
- D. near the stove

Question 24

Why are items labelled with dates and names before being placed in storage?

- A. to identify who has received the goods
- B. to ensure staff are able to find the product
- C. to identify where the products are to be stored
- D. to ensure efficient stock rotation can be undertaken

Question 25

Which of the following fruit accompaniments is matched correctly to the menu item listed?

- A. roast pork with apple sauce
- B. snapper with sautéed cherries
- C. kangaroo fillets with lemon glaze
- D. chicken breast with cranberry jelly

Question 26

As the storeperson, what checks should you make of a kitchen linen delivery?

- A. check number and sizes of items
- B. inspect for damage and insects
- C. check for correct temperature
- D. check date stamps and weight

Question 27

When cutting cabbage, what cut would you use to create a traditional coleslaw?

- A. chiffonade
- B. macedoin
- C. brunoise
- D. julienne

Question 28

In a large hotel, a requisition order is similar to a

- A. list from a standard recipe detailing all the ingredients needed.
- B. stock count done on a monthly basis to establish stock levels.
- C. document requesting dry goods from a central stores area.
- D. monthly supplier's statement listing money owed.

Question 29

When making sauces, which of the following ingredients can be used as thickening agents?

- A. yeast, stock cubes, egg whites
- B. orange juice, red wine, stock
- C. milk, stock syrup, peas
- D. arrowroot, bread, rice

Question 30

When preparing mini spring rolls for a cocktail function, what equipment would you need to cook them?

- A. salamander
- B. deep fryer
- C. steamer
- D. wok

SECTION B – Short answer questions

Instructions for Section B
 Answer **all** questions in the spaces provided.

Question 1

Identify the name of each vegetable pictured by selecting from the word list and writing in the correct name below.

french beans	wing beans	snake beans
split peas	green peas	chickpeas
borlotti beans	snow peas	broad beans

Note: images are not to scale



3 marks

Question 2

What is the purpose of dressing a salad? List three reasons.

1. _____

2. _____

3. _____

3 marks

Question 3

- a. In addition to water, tick the ingredients in the table below that are used when making a beurre blanc. One has been ticked as an example, you will need to tick **four** more boxes.

<input type="checkbox"/>	vinegar	<input type="checkbox"/>	lemon juice
<input type="checkbox"/>	capers	<input type="checkbox"/>	egg yolk
<input type="checkbox"/>	flour	<input type="checkbox"/>	diced shallots
<input type="checkbox"/>	crushed garlic	<input checked="" type="checkbox"/>	butter
<input type="checkbox"/>	orange juice	<input type="checkbox"/>	milk
<input type="checkbox"/>	mustard	<input type="checkbox"/>	white wine

1 mark

- b. Describe the process of making a beurre blanc or similar butter sauce.

3 marks

Question 4

A range of dry goods is delivered. Describe what you are required to do to ensure the stock is rotated as it is put away.

2 marks

Question 5

Complete the following sentences by inserting the correct words from the list below. Each word should be listed only once.

velouté	clear	crab	french onion
cauliflower	puréed	cold	tomato
veal	pea and ham	roux	broth

Consommé is an example of a _____ soup.

When making a bisque _____ stock can be used.

_____ soup is an example of a broth.

3 marks

Question 6

a. Identify three common cooked vegetable accompaniments to serve with poached eggs for breakfast.

1. _____
2. _____
3. _____

3 marks

b. What is the traditional sauce served on poached eggs?

1 mark

c. In addition to parsley, list three fresh herbs suitable to use in other egg dishes.

1. _____
2. _____
3. _____

3 marks

Question 7

From the list below match the correct country of origin to the national soup in the table. Each country should only be listed once.

Japan	Greece	Malaysia	Germany
Russia	Hungary	Spain	Italy
Portugal	France	Romania	Thailand

Soup	Country
Gazpacho	
Miso	
Laksa	
Goulash	

4 marks

Question 8

You have just finished cooking 500 cocktail meatballs, which will be used for several functions over the coming weeks. Describe the correct procedure to follow to freeze these items.

- remove from oven

- place in freezer

4 marks

Question 9

You are serving vichyssoise soup as an entrée.

- a. At what temperature should the soup be served?

1 mark

- b. Identify **one** piece of equipment you could use to help serve consistent portions of soup.

1 mark

- c. When serving soup, what two checks would you make to ensure that the presentation is correct?

1.

2.

2 marks

Question 10

Robert has been asked to make a chicken stock for a chicken glaze (glace de volaille).

Step 1 In a large stockpot he combines washed chicken bones, mirepoix with 10 litres of hot water and a bouquet garni. He places the stockpot on the stove.

Step 2 The stock is simmered for 20 minutes and is regularly skimmed. It is then removed from the stove. The stock is cooled, strained and placed in the coolroom overnight.

Step 3 In the morning Robert takes the stockpot, with the fat on the top, from the coolroom, and places it on the stove.

Step 4 He brings the stock back to a simmer and reduces it by half (50%), regularly skimming to remove any scum.

The chicken glaze Robert has produced does not meet industry standards. Identify one important mistake he makes in each of the four steps outlined. Do not include Occupational Health & Safety considerations in your answer.

Step 1 mistake

Step 2 mistake

Step 3 mistake

Step 4 mistake

4 marks

Question 11

Describe the three steps you would have to complete to peel and prepare roasted capsicum flesh for service.

- remove the tray of roasted capsicums from the oven

- cut into strips, cover and label prepared capsicum flesh and place in the coolroom

3 marks

Question 12

You have just completed making a mayonnaise. In addition to fresh herbs and seasoning, identify three flavouring ingredients used to make a traditional tartare sauce and describe their method of preparation.

Ingredient	Description of preparation
for example: Herbs – parsley and chives	washed and finely chopped

3 marks

Question 13

a. Define the term 'farinaceous product'.

1 mark

b. Circle the **four** farinaceous products listed in the table below.

walnuts	spinach	milk	almonds
farfalle	cashews	sugar	figs
pumpkin	polenta	mushrooms	tomatoes
eggs	semolina	cheese	lentils

4 marks

Question 14

Give three reasons why a stocktake is performed.

1. _____

2. _____

3. _____

3 marks

Question 15

Select the **four** correct instructions to describe how to poach an egg by ticking (✓) the boxes below.

<input type="checkbox"/>	add water and vinegar to pan
<input type="checkbox"/>	turn egg during cooking
<input type="checkbox"/>	separate egg yolk from white
<input type="checkbox"/>	cook the egg gently
<input type="checkbox"/>	break eggs into a bowl and whisk
<input type="checkbox"/>	add egg to boiling water
<input type="checkbox"/>	break egg into cold water
<input type="checkbox"/>	add oil and salt
<input type="checkbox"/>	remove using a slotted spoon
<input type="checkbox"/>	break egg into very hot water
<input type="checkbox"/>	remove using a spatula

4 marks

Question 16

You have been asked to prepare 1 kg of julienne carrots using a mandolin. Describe how you would safely use a mandolin to complete this task.

Do not include food hygiene aspects in your answer.

3 marks

Question 17

List two considerations you would make to maintain the quality of the pasta listed below when stored covered in the coolroom.

a. 2 kg of **cooked** linguini

1. _____

2. _____

2 marks

b. 2 kg of **fresh** linguini

1. _____

2. _____

2 marks

Question 18

When planning a variety of hot hors d'oeuvres, list two considerations you would make to ensure balance in the selection you serve.

1. _____

2. _____

2 marks

Question 19

You have been asked to prepare 2 kg of large fresh broad beans for cooking. How would you complete this task? Do not include washing in your answer.

- remove from the coolroom

- sauté in butter

3 marks

Question 20

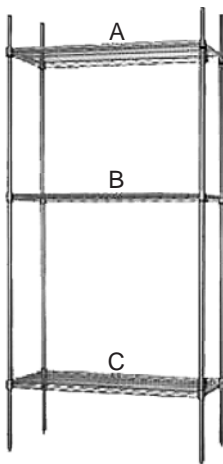
When preparing and storing chicken satays for a cocktail party, list three food hygiene considerations that should be made.

1. _____
2. _____
3. _____

3 marks

Question 21

Below is a picture of a coolroom shelf. Identify the correct shelf to store these items on by using the letters A, B or C. Note: you are able to put more than one item on the same shelf.



Item	Shelf
roasted whole porterhouse	
tub of rocket	
bag of lamb and rosemary sausages	
bowl of cleaned calamari	
tray of raspberries	

5 marks

Question 22

Chef has asked you to prepare soufflés as a restaurant special. What four principles of using egg whites apply when preparing successful soufflés?

1. _____

2. _____

3. _____

4. _____

4 marks

Question 23

Provide two reasons why it is important to maintain the following in storage areas.

good lighting

1. _____

2. _____

adequate ventilation

1. _____

2. _____

4 marks

Question 24

Chef has requested that you prepare some California rolls (nori maki) for a cocktail function.



a. What traditional piece of equipment is used to shape these rolls?

1 mark

b. List three traditional accompaniments that are served with California rolls.

1. _____

2. _____

3. _____

3 marks

Question 25

List two steps you would take to prevent lumps occurring when making a sauce thickened with cornflour.

1. _____

2. _____

2 marks

