

STUDENT NUMBER Letter

VCE VET HOSPITALITY KITCHEN OPERATIONS

Written examination

Wednesday 2 November 2016

Reading time: 11.45 am to 12.00 noon (15 minutes)

Writing time: 12.00 noon to 1.30 pm (1 hour 30 minutes)

QUESTION AND ANSWER BOOK

Structure of book

<i>Section</i>	<i>Number of questions</i>	<i>Number of questions to be answered</i>	<i>Number of marks</i>
A	25	25	25
B	21	21	95
			Total 120

- Students are permitted to bring into the examination room: pens, pencils, highlighters, erasers, sharpeners, rulers and one scientific calculator.
- Students are NOT permitted to bring into the examination room: blank sheets of paper and/or correction fluid/tape.

Materials supplied

- Question and answer book of 23 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

Source: Gortenzija/
Shutterstock.com

What is the correct name for the common piece of kitchen equipment shown above?

- A. conical strainer
- B. steam basket
- C. drum sieve
- D. colander

Question 2

When preparing avocado for a tossed salad, what should be added to keep it from oxidising or going brown?

- A. water
- B. cold milk
- C. acidulated liquid
- D. salt and olive oil

Question 3

What is an induction cooktop?

- A. a bratt pan
- B. a ceramic cooktop
- C. a convection cooktop
- D. an electromagnetic energy hotplate

Question 4

Frozen prawns need to be defrosted for a function to be held in 24 hours.

To ensure food safety and minimise spoilage, the best way to defrost the prawns is to

- A. leave them in a covered bowl on the bottom shelf of the coolroom overnight.
- B. put them in a covered bowl on the top shelf of the coolroom.
- C. place them in a sink filled with warm water for two hours.
- D. leave them in a covered bowl on the bench overnight.

Question 5

Aioli is best described as a

- A. cold soup.
- B. confit of garlic.
- C. cold sauce flavoured with garlic.
- D. warm sauce served with poached chicken.

Question 6

A cocktail sauce is best described as a sauce that is

- A. cold and mostly used in the preparation of hors d'oeuvres.
- B. traditionally served with roast beef.
- C. frequently made with yoghurt.
- D. always made with fish stock.

Question 7

Fondant potatoes are

- A. sliced potatoes fried with sliced onions.
- B. mashed potatoes mixed with egg yolk and butter.
- C. turned potatoes, cooked in stock and brushed with butter.
- D. potatoes cooked in the skin, scooped out and mixed with milk and butter.

Question 8

Espagnole is the French culinary term for

- A. chicken velouté.
- B. brown sauce.
- C. bread sauce.
- D. white sauce.

Question 9

Which one of the following best describes a mirepoix?

- A. choices from a tapas menu
- B. Mexican salsa served with fried chicken
- C. studded onions used in the production of a white sauce
- D. a rough cut of vegetables used to flavour various dishes

Question 10

What is agnolotti?

- A. filled pasta in the shape of a half-moon
- B. long, flat, ribbon pasta
- C. navel-shaped filled pasta
- D. long, tube-shaped pasta

Question 11

To make a blond roux, take equal quantities of butter and flour, and then

- A. melt the butter in the microwave and mix in the flour.
- B. melt the butter in a saucepan, then add the flour and mix in well, keeping on a high heat.
- C. melt the butter into gluten-free flour and ensure that it reaches the appropriate temperature.
- D. melt the butter in a saucepan, add the flour and mix in well, then cook gently until the texture becomes sandy.

Question 12

Bernaise sauce is a derivative of

- A. fish velouté.
- B. chicken velouté.
- C. bechamel sauce.
- D. hollandaise sauce.

Question 13

When making fish velouté, overcooking will result in

- A. a stronger and more appetising flavour.
- B. the loss of its clean, fresh taste.
- C. a lighter-coloured sauce.
- D. a thicker consistency.

Question 14

Why is it important to season an omelette pan?

- A. to ensure the pan is clean
- B. to create a non-stick surface
- C. to ensure even heat throughout the pan
- D. to ensure the omelette is well seasoned

Question 15

Source: Brian Hendricks/
Shutterstock.com

What is the correct name for the piece of equipment shown above?

- A. bouquet garni
- B. funnel
- C. zester
- D. ladle

Question 16

Which one of the following is a classic Spanish chilled soup?

- A. borsch
- B. gazpacho
- C. minestrone
- D. vichyssoise

Question 17

A common name for a clear soup is

- A. consommé.
- B. congee.
- C. velouté.
- D. laksa.

Question 18

When making a clear soup

- A. a roux must be used.
- B. artificial colouring must be added.
- C. the soup must be garnished with croutons.
- D. the soup must take on the flavour of the stock used in its preparation.

Question 19

To estimate the required amount of soup per customer, how many portions per litre of soup should the calculation be based on?

- A. 3
- B. 5
- C. 2
- D. 10

Question 20

Which pair of ingredients is required to make stock syrup?

- A. caramel and salt
- B. water and sugar
- C. egg yolks and cream
- D. palm sugar and cinnamon

Question 21

Bechamel sauce traditionally has a thick consistency.

To achieve a thinner consistency, what can be added?

- A. hot milk
- B. demi-glace
- C. stock syrup
- D. sauce diable

Question 22

A customer orders their eggs over easy.

This cooking method involves

- A. frying.
- B. boiling.
- C. poaching.
- D. scrambling.

Question 23

Which one of the following sequences describes the correct way to prepare quinoa?

- A. soak and drain
- B. wash, boil and drain
- C. soak, simmer and drain
- D. soak, boil and then simmer until al dente

Question 24

Which milk would be suitable for a person following a vegan diet?

- A. milk with only A2 protein
- B. reduced-fat cows' milk
- C. coconut milk
- D. goats' milk

Question 25

When making pasta, the term 'laminating' refers to

- A. a stuffed type of pasta.
- B. hanging and drying the fresh pasta.
- C. cooking the pasta until it is just firm.
- D. creating layers in the pasta to create a smooth, silky product.

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TURN OVER

SECTION B**Instructions for Section B**

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

Question 1 (2 marks)

In a commercial kitchen, food and equipment thermometers must be calibrated.

Give two reasons why calibration is necessary.

1. _____

2. _____

Question 2 (4 marks)

Seasoning is a key component in the preparation, production and presentation of a salad. Seasoning is used to create balance between flavours.

In the table below, list four dried spices (salt is not acceptable) and four fresh soft herbs that can be used to season a salad. Each response must be used only once.

Dried spices	Fresh soft herbs
<i>pepper</i>	<i>parsley</i>

Question 3 (4 marks)

- a.** What is the reduction of a stock commonly known as? Select the most appropriate term from the following: stock syrup, glaze, emulsification, estouffade. 1 mark
-

- b. i.** What would this reduction be used for? 1 mark
-

- ii.** How should the reduction be stored? 1 mark
-

- iii.** Where should the reduction be stored? 1 mark
-

Question 4 (5 marks)

The following ingredients are required to make 10 portions of potage parmentier.

Quantity	Ingredient
50 g	butter
500 g	onions and leeks
2.5 L	white stock
1 kg	washed potatoes
100 g	parsley or cream
salt and pepper, to taste	

- a. What is potage parmentier more commonly known as? 1 mark

- b. Complete the method below, listing the four additional steps required to produce potage parmentier successfully. Steps 1 and 6 have been completed for you. 4 marks

Method

1. *Prepare all ingredients.* _____
2. _____
3. _____
4. _____
5. _____
6. *Season and garnish to serve.* _____

Question 5 (5 marks)

The table below lists the ingredients required to make 15 portions of sauce anglaise.

Ingredient	Quantity	Usable yield	Amount required	Cost per unit	Total cost per ingredient
milk (litres)	1	100%		\$2.00 per litre	
sugar (grams)	125	100%		\$2.50 per kilogram	
eggs	9		9	\$3.50 per dozen (12 eggs)	
vanilla bean	1		1	\$4.50 per bean	
Total cost for 15 portions					
Total cost per portion					

- a. Complete the table above by calculating the missing information for each of the following:
- the amount of each ingredient required, taking into account the usable yield from the quantity given in the table
 - the usable yield, taking into account the quantity and amount required
 - the total cost of each ingredient, based on the amount required and the cost per unit
 - the total cost to make 15 portions of the sauce anglaise and the cost per portion
- 3 marks

- b. A restaurant uses the sauce anglaise as an accompaniment to a lemon tart that costs \$3.20 per portion to produce. The garnish costs \$0.50 per portion.

How much must each portion of the dessert be sold at in order to achieve a 350% mark-up or profit?

1 mark

- c. Not all parts of the eggs purchased to create the sauce anglaise are used.





Suggest **one** way that the unused edible part of the egg could be utilised to avoid waste.

1 mark

Question 6 (6 marks)

a. Name each of the produce items shown below in the spaces provided.

2 marks

	
<p>A.</p>	<p>B.</p>
	
<p>C.</p>	<p>D.</p>

Sources: A. SOMMAI/Shutterstock.com; B. Tim UR/Shutterstock.com;
C. oriori/Shutterstock.com; D. Nattika/Shutterstock.com

b. Choose two of the produce items shown above.

For each item chosen, describe the requirements and specifications for quality that would be given to a supplier when ordering these items.

2 marks

Produce item 1 _____

Requirements and specifications _____

Produce item 2 _____

Requirements and specifications _____

c. Describe the storage conditions required for one of the produce items chosen in **part b.** and suggest why these conditions are necessary.

2 marks

Produce item _____

Storage conditions _____

Question 7 (4 marks)

Source: Masami Reilly/Shutterstock.com

- a. Name the vegetable shown above. 1 mark

- b. In the correct order, list the steps involved in preparing this vegetable in its entirety. Step 1 has been completed for you. 3 marks

1. *Wash and dry the vegetable.*

2. _____

3. _____

4. _____

Question 8 (3 marks)

Provide a definition for each of the following culinary terms.

- Clear soup _____

- Thick soup _____

- Passed soup _____

Question 9 (9 marks)

- a. The ingredients in the table below are required to make 10 portions of wild mushroom risotto.

Complete the table by showing how much of each ingredient would be required to make 100 portions of the risotto.

1 mark

Quantity	Ingredient	Quantity required to make 100 portions
450 g	fresh mixed mushrooms	4.5 kg
150 g	dried mushrooms	1.5 kg
5 cups	stock	50 cups (12.5 L)
110 g	butter	
¼ cup	oil	2.5 cups (625 mL)
1	brown onion	10 brown onions
1 clove	garlic	
2 cups	arborio rice	20 cups
½ cup	white wine	
100 g	parmesan cheese	1 kg
salt and pepper, to taste		

- b. Both fresh mixed mushrooms and dried mushrooms are used in this dish.

- i. Other than button mushrooms, name **one** type of fresh mushroom that would be most suitable for this recipe.

1 mark

- ii. Describe the process of reconstituting the dried mushrooms so they can be used to make the risotto.


2 marks

- c. Write a mise en place list for making the risotto using any appropriate culinary terms that would be used within the hospitality industry. Your response should include **one** safety or hygiene consideration and **one** storage condition for the risotto. 3 marks

- d. Describe how the risotto should be finished during service. Include the presentation and appropriate service ware. 2 marks

Question 10 (8 marks)

A hollandaise sauce is to be made for a dinner service. The following items of equipment are available in the kitchen.

		
Item 1	Item 2	Item 3
		
Item 4	Item 5	Item 6

Sources: 1. Pichest/Shutterstock.com; 2. vnlit/Shutterstock.com; 3. ifong/Shutterstock.com; 4. Evgeny Karandaev/Shutterstock.com; 5. nito/Shutterstock.com; 6. Marc F Gutierrez/Shutterstock.com

a. i. Name two items shown above that would be **essential** to make the hollandaise sauce. 2 marks

1. _____
2. _____

ii. Which of the items shown above would **not** be required to make the hollandaise sauce? 1 mark

b. Describe four critical techniques that would be used in the preparation of a hollandaise sauce. 4 marks

1. _____

2. _____

3. _____

4. _____

- c. The hollandaise sauce has split during the cooking process.

Describe how the sauce could be reconstituted.

1 mark

Question 11 (8 marks)

Kale is considered to be a superfood.

- a. What is kale?

1 mark

- b. List three nutritional benefits of kale.

3 marks

1. _____

2. _____

3. _____

- c. State two ways in which kale could be used.

2 marks

1. _____

2. _____

- d. List two indicators of quality to look for when purchasing kale.

2 marks

1. _____

2. _____

Question 12 (4 marks)

It had been a busy day in a commercial kitchen. After the dinner service had finished, the kitchen team left for the evening, ignoring the organisational policy regarding post-shift responsibilities. The following morning, the breakfast chef was an hour late for his shift. He had not advised a team member that he was running late. He decided to make himself a cup of coffee as soon as he arrived at work.

Identify two major problems in the situation described above and explain what should have occurred.

Problem 1 _____

Explanation _____

Problem 2 _____

Explanation _____

Question 13 (5 marks)



Source: Audrius Merfeldas/Shutterstock.com

- a. Identify the piece of kitchen equipment shown above. 1 mark

- b.** Safety considerations must be followed when using this piece of equipment.

Explain how to implement each of the safety requirements listed below.

4 marks

- Follow safety instructions.

- Prevent electric shock.

- Correctly position the blade.

- Correctly clean the unit.

Question 14 (4 marks)

Bacon trimmings are required to produce a seafood appetiser using a mollusc.

- a.** What is the name of this common appetiser?

1 mark

- b.** List **two** ingredients other than bacon that are required to make this appetiser.

1 mark

- c.** Write a step-by-step recipe method explaining how to produce the appetiser named in **part a.**

2 marks

Question 15 (3 marks)

The executive chef schedules a meeting with the chefs to ensure that everyone is familiar with the production of an ideal brown beef stock.

List three critical aspects that are required for the production of an ideal brown beef stock.

1. _____

2. _____

3. _____

Question 16 (4 marks)

Statement number	Statement
1	Cold starters should not be served on hot plates.
2	Overcooked vegetables have more nutritional value.
3	Antipasto is an Italian pasta dish.
4	Crudités can be served with dips.
5	Sashimi consists mainly of poached fish.
6	Fruit salad can be prepared three days before it is required.

- a. Identify one statement from the table above that is **false** and explain why it is false. 2 marks

Statement number

Explanation _____

- b. Identify one statement from the table above that is **true** and explain why it is true. 2 marks

Statement number

Explanation _____

Question 17 (4 marks)

- a. Explain how to make mayonnaise. Your explanation should include the main ingredients required and the correct method for combining the ingredients. 2 marks

Main ingredients _____

Method _____

- b. Explain why the ratio of certain ingredients is critical to the success of the mayonnaise. 2 marks

Question 18 (2 marks)

Outline **two** reasons why cleaning schedules are important in a commercial kitchen.

Question 19 (4 marks)

The two lists below give liquid-to-grain ratios and approximate cooking times.

Liquid-to-grain ratio

- 3:1
- 2:1

Cooking time

- 1 minute
- 15 minutes
- 20 minutes
- 45 minutes

Complete the table below by matching each grain to the correct ratio and cooking time from the lists above. You may use items from the lists more than once.

Grain	Liquid-to-grain ratio	Cooking time
rolled oats		
pearl barley		
quinoa		
couscous		

Question 20 (4 marks)

- a. Explain why it is important to remove as much moisture as possible from the surface of salad greens before any dressing is added. 2 marks

- b. Olive oil is not available for a salad preparation during a particular service.

Give two alternative types of oils that could be used and explain why each would be a suitable substitution. 2 marks

1. _____

2. _____

Question 21 (3 marks)

- a.** Thickening agents are often used in the preparation of flavoured liquids.

Give **one** reason why a thickening agent would be used.

1 mark

- b.** Name three common thickening agents used in the preparation of flavoured liquids.

2 marks

1. _____

2. _____

3. _____