

STUDENT NUMBER Letter

VCE VET HOSPITALITY KITCHEN OPERATIONS

Written examination

Wednesday 8 November 2017

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

Section	Number of questions	Number of questions to be answered	Number of marks
A	25	25	25
B	24	24	95
			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 correction fluid/tape.
- No calculator is allowed in this examination.

Materials supplied

- Question and answer book of 22 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

Which one of the following agents thickens a sauce so that the sauce remains clear?

- A. arrowroot
- B. corn starch
- C. blond roux
- D. beurre manié

Question 2

A biryani is a

- A. rice dish.
- B. cut of beef.
- C. type of soup.
- D. seasonal vegetable.

Question 3

Which of the following are feathered game?

- A. chicken, pheasant, pigeon, partridge
- B. quail, pheasant, pigeon, partridge
- C. quail, pheasant, pigeon, sparrow
- D. chicken, duck, quail, pheasant

Question 4

The appropriate temperature range at which to serve heated bearnaise sauce is

- A. 10–21 °C
- B. 30–41 °C
- C. 60–71 °C
- D. 80–91 °C

Question 5

Source: Danny Smythe/Shutterstock.com

The piece of equipment shown above is commonly used to cook which dish?

- A. osso buco
- B. paella
- C. risotto
- D. soufflé

Question 6

The traditional sauce that is served with roast turkey at Christmas is

- A. mint.
- B. jus gras.
- C. cranberry.
- D. vinaigrette.

Question 7

A box of rocket is close to its use-by date.

What is the best course of action to maximise profitability?

- A. Give the rocket to a staff member to take home.
- B. Wash and store in a labelled airtight container.
- C. Place the rocket in the compost bin.
- D. Make it into a rocket pesto.

Question 8

Which one of the following is used to coat a salmon en crouste canapé?

- A. aspic
- B. egg wash
- C. lemon juice
- D. melted butter

Question 9

What is the weight of a size 16 chicken?

- A. 160 g
- B. 1160 g
- C. 1600 g
- D. 160000 g

Question 10

Source: Antonio Gravante/Shutterstock.com

What is the name of the ingredient shown above?

- A. garlic
- B. kumara
- C. asparagus
- D. Jerusalem artichoke

Question 11

To maximise profitability, turkey trimmings can be used in

- A. hummus.
- B. sausages.
- C. spanakopita.
- D. spaghetti marinara.

Question 12

The main ingredient in the production of falafels is

- A. quinoa.
- B. spinach.
- C. couscous.
- D. chickpeas.

Question 13

Inserting strips of fat into lean poultry flesh is called

- A. larding.
- B. barding.
- C. stuffing.
- D. trussing.

Question 14

Duchess, dauphinois, boulangère and lyonnaise are

- A. cuts of meat.
- B. types of soups.
- C. types of rice dishes.
- D. types of potato dishes.

Question 15

The standard recipe for chicken meatballs requires three 50 g chicken meatballs per portion. An apprentice has prepared 35 g meatballs.

How many of the 35 g meatballs should be served to get as close as possible to the standard portion size?

- A. 8
- B. 6
- C. 4
- D. 2

Question 16

Which one of the following is a French term for a base sauce made from a reduced stock, thickened and enriched by re-cooking with more stock and flavourings?

- A. roux
- B. bearnaise
- C. demi-glace
- D. beurre noisette

Question 17

A mayonnaise that is too thin could be thickened by

- A. reducing.
- B. adding more oil.
- C. adding cornflour.
- D. whisking in more vinegar.

Question 18

How long does a chicken stock take to cook to fully develop its flavour?

- A. one hour
- B. 30 minutes
- C. five to six hours
- D. two to three hours

Question 19

Source: drpnncptak/Shutterstock.com

What is the piece of equipment shown above used for?

- A. bruise of carrot
- B. serving Asian salads
- C. grinding herbs and spices
- D. whisking dressings and sauces

Question 20

If a raspberry coulis is too thin, what can be done to fix the problem without affecting the quality of the sauce?

- A. Strain and freeze.
- B. Thicken with a roux.
- C. Add more raspberries and blend.
- D. Add red wine, set aside and strain.

Question 21

Where should a 20 L pot of stock that is cooling be stored in the coolroom?

- A. on the floor
- B. on the middle shelf so it is easy to get to
- C. on the bottom shelf with nothing above the pot
- D. on the floor with a wooden spoon beneath the pot

Question 22

Udon, Hokkien and ramen are types of

- A. rice.
- B. flour.
- C. noodles.
- D. mushrooms.

Question 23

A classic marinade for tandoori chicken is made from

- A. fish sauce, palm sugar and chilli.
- B. yoghurt, turmeric and masala.
- C. rock salt, vinegar and sugar.
- D. lime juice, soy and ginger.

Question 24

Which of the following potatoes are best suited to producing a quality pommes puree?

- A. nicola, sebago, kipfler
- B. sebago, King Edward, coliban
- C. purple congo, pink-eye, pontiac
- D. delaware, pink fir apple, patrone

Question 25

A 100 L pot full of hot stock needs to be moved across the kitchen.

Which one of the following is the safest workplace procedure to complete this task?

- A. Lift the pot off the stove and slide it along the floor.
- B. Lift the pot onto a trolley, let the pot cool and then move it.
- C. Decant the stock into smaller buckets with a jug, let the stock cool and then move it.
- D. Get two staff members to lift the pot, bending their knees and keeping their backs straight, and carry it.

SECTION B

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

Question 1 (2 marks)

Complete the table below by selecting a pasta shape from the list provided and matching it to the description.

pappardelle orecchiette rigatoni agnolotti

Pasta shape	Description
	filled moon-shaped pasta
	tube-shaped pasta
	small ear-shaped pasta
	long pasta

Question 2 (5 marks)

a. Describe how to grill a beef rump steak for a Thai beef salad. 2 marks

b. Describe a process used to assemble a salad. 1 mark

c. Describe the quality points in a well-plated Thai beef salad. 2 marks

Question 3 (3 marks)

Pumpkin is not a suitable ingredient for the production of stocks.

Provide three reasons why.

1. _____
2. _____
3. _____

Question 4 (5 marks)

Source: alexytrener/Shutterstock.com

- a. Name the piece of equipment shown above. 1 mark

- b. Identify three safety considerations when using this piece of equipment. 3 marks

1. _____

2. _____

3. _____

- c. State **one** safety consideration when cleaning this piece of equipment. 1 mark

Question 5 (8 marks)

- a.** Twelve chickens are individually wrapped and frozen in one box. The chickens are required for service in two days' time.

Describe the process of defrosting the chickens.

3 marks

- b.** A recipe states that a whole stuffed chicken takes 30 mins per 500 g at 180 °C to roast. The available chicken is a size 12 and the recipe calls for 300 g of minced chicken stuffing.

Based on the recipe, how long will the stuffed chicken take to cook?

1 mark

- c.** Explain **two** food safety indicators, other than cooking time, that would indicate the whole stuffed chicken is cooked.

2 marks

- d.** Name **two** preparation processes that can ensure a moist and evenly cooked roast chicken.

2 marks

Question 6 (6 marks)

- a. Complete the table below by selecting a knife from the list provided and matching it to the most suitable task.

2 marks

filleting knife palette knife turning knife
 serrated knife cook's knife

Knife	Task
	dicing an onion
	shaping vegetables
	spreading
	deboning fish
	cutting sandwiches

- b. During mise en place for appetisers for a function, the apprentice chef decides to use a paring knife to chop a bunch of flat-leaf parsley.

Identify and explain four implications of this decision.

4 marks

1. _____

2. _____

3. _____

4. _____

Question 7 (2 marks)

Source: akepong srichaichana/Shutterstock.com

- a. Name the ingredient shown above using one of the options provided. 1 mark

clementine kaffir lime quince tangelo

- b. Explain a culinary use of the ingredient named in **part a**. 1 mark

Question 8 (2 marks)

The table below lists four problems that can occur with poached eggs.

Problem no.	Problem
1	white is tough, yolk has set
2	egg tastes sour
3	egg is flat on the bottom
4	poor shape with yolk separated from white

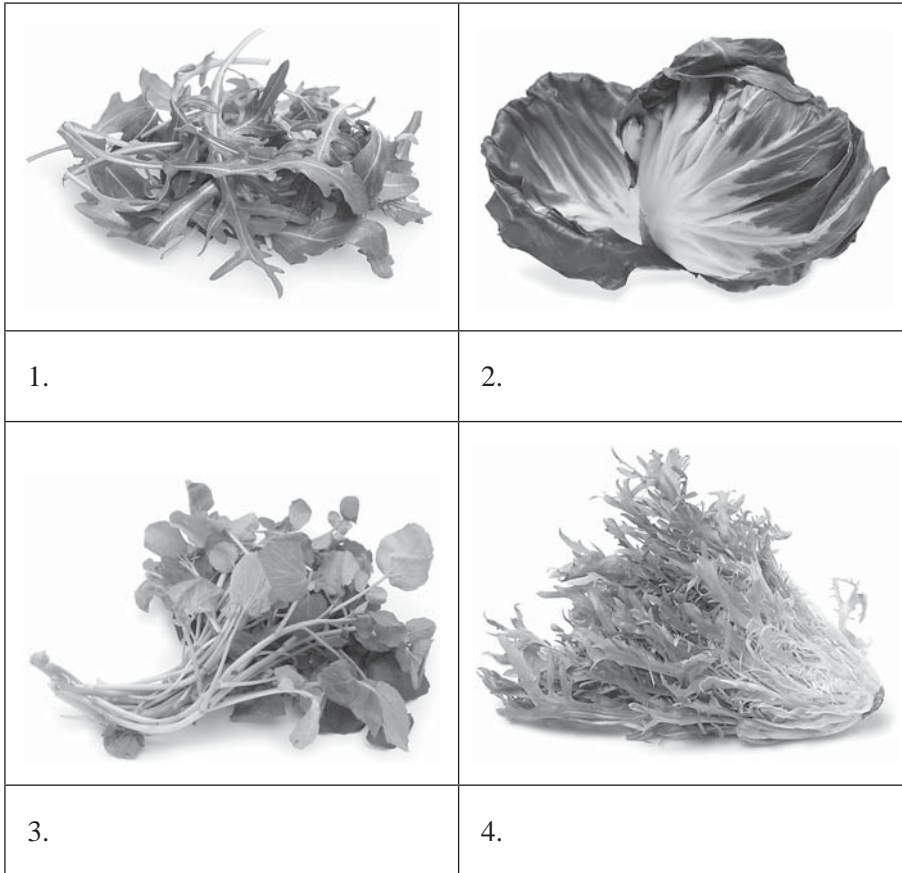
Using each number **only** once, match each problem with the correct cause of the problem.

Problem no.	Cause of problem
	poaching liquid is too cool when egg is added
	poaching liquid is boiling or stale, old eggs have been used
	egg cooked for too long
	poaching liquid has too much acid added to it

Question 9 (4 marks)

Identify each of the ingredients pictured below using one of the options provided. You do **not** need to use all of the options.

cos radicchio wild rocket butter lettuce
iceberg lettuce curly endive red oak watercress



Sources (clockwise from top left): GooDween123/Shutterstock.com;
Wealthylady/Shutterstock.com; jiangdi/Shutterstock.com;
karistockphoto/Shutterstock.com

Question 10 (2 marks)

Complete the table below by matching each description with the correct name from the list provided.

baba ganoush nuoc cham taramasalata skordalia ranch

Name	Description
	dip made with fish roe
	Asian dressing made from lime juice, palm sugar and fish sauce
	dip made from garlic and potato
	eggplant dip
	dressing made from mayonnaise and sour cream

Question 11 (7 marks)

A salmonella outbreak was reported to the Department of Health and Human Services. The source of the salmonella outbreak was traced back to freshly made mayonnaise used during the preparation of chicken sandwiches.

- a. Which ingredient in the freshly made mayonnaise is likely to have led to the salmonella outbreak? 1 mark

- b. In addition to minimising food safety issues, state **two** reasons why kitchens might choose to use commercially made mayonnaise. 2 marks

- c. Name two classical French derivative sauces of mayonnaise and list three or more main ingredients of each. Aioli will **not** be accepted as a derivative. 4 marks

Derivative sauce	Three or more main ingredients (Mayonnaise, salt and pepper will not be accepted.)

Question 12 (2 marks)

A food product is being used after its best-before date.

Explain two food quality indicators that would confirm that the product is still safe to use.

1. _____

2. _____

Question 13 (4 marks)

a. Which country do soba noodles originate from? 1 mark

b. What is the main ingredient in soba noodles? 1 mark

c. How should cooled soba noodles be stored in the coolroom? 2 marks

Question 14 (5 marks)

a. Define the following culinary techniques.

2 marks

Blanching _____

Refreshing _____

b. Provide three reasons why green vegetables are blanched and refreshed.

3 marks

1. _____

2. _____

3. _____

Question 15 (2 marks)

Complete the table below by matching each description to the five classical soups from the list provided.

gazpacho

bisque

chowder

laksa

borsch

Classical soup	Description
	rich beef or duck stock-based soup, traditionally using beetroot, potato and dill as main ingredients
	creamy, thick, seafood-based soup containing a variety of ingredients, such as corn, bacon and potato
	rich reduction of crustaceans and their shells with tomato, mirepoix and alcohol, often finished with cream
	fine puree of vegetables, such as cucumber, tomato and capsicum, along with olive oil and bread
	curry-style broth with noodles and combinations of seafood, fish balls, tofu puffs and chicken

Question 16 (5 marks)

- a. Name the four key ingredients in a bechamel sauce other than salt and pepper. 1 mark

1.	2.	3.	4.
----	----	----	----

- b. Describe the method of making a bechamel sauce. 4 marks

Question 17 (5 marks)

In a fruit salad, each of the fruits listed in the table below requires a unique preparation technique.

Complete the table below by describing each unique preparation technique.

Fruit	Unique preparation technique
papaya	
apple	
grapefruit	
pomegranate	
pineapple	

Question 18 (4 marks)

List four ways of using teamwork to follow a food safety plan.

1. _____
2. _____
3. _____
4. _____

Question 19 (3 marks)

Eggs are used in the culinary tasks of aerating and enriching.

- a. Define each culinary task.

2 marks

Aerating _____

Enriching _____

- b. If there are no date indicators to determine the freshness of an egg, how can its freshness be determined without cracking or cooking the egg?

1 mark

Question 20 (6 marks)

Below is a list of ingredients for a beef consommé, which is missing one ingredient.

Ingredients

beef mince, lean

carrots, medium

celery

leeks

brown onion

bouquet garni

tomato paste

water

beef stock

- a. Name the missing ingredient. 1 mark

- b. Explain the purpose of the missing ingredient when making a beef consommé. 2 marks

- c. Explain **two** outcomes of the consommé being boiled too rapidly. 2 marks

- d. A consommé is fully cooked and has good flavour; however, it lacks colour.

How can this problem be rectified?

1 mark

Question 21 (3 marks)

In the table below are suggested items for an antipasto plate.

marinated octopus	grilled corn cobs	siu mai dumplings	party pies
baked eggplant half	stuffed roasted baby capsicums	marinated fetta	chicken vol-au-vent

Select only three items to prepare an antipasto plate for a customer.

1. _____
2. _____
3. _____

Question 22 (3 marks)

The breakfast service has just finished in a hotel restaurant.

Fill in the table below by selecting five end-of-shift requirements from the list provided that would be completed following the breakfast service.

End-of-shift requirements

Restock section for following day.

Complete ordering list.

Receive and store deliveries.

Set up workspace.

Participate in a post-shift debrief and act upon any feedback and/or requests.

Read dockets.

Cover, label and store any breakfast preparation in the breakfast section for the following day's service.

Communicate breakfast specials with front-of-house staff.

Complete prep list.

1.
2.
3.
4.
5.

Question 23 (1 mark)

Explain why salt is not added when making stock.

Question 24 (6 marks)

a. Explain what needs to be considered when reconstituting and reheating a velouté to ensure product quality.

5 marks

b. Name the piece of equipment that is the most appropriate to use when serving and portioning the velouté.

1 mark
