

STUDENT NUMBER Letter

VCE VET HOSPITALITY KITCHEN OPERATIONS

Written examination

Thursday 15 November 2018

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

<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	18	18	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 21 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 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

What is a coulis?

- A. a roux-thickened milk sauce
- B. a puree of vegetable or fruit
- C. the pressed juice of unripened grapes
- D. a type of wine used for poaching fruit

Question 2

Ratatouille is made with which ingredients?

- A. zucchini, capsicum, tomato, eggplant, onion
- B. olives, capsicum, tomato, capers, rice
- C. carrot, cabbage, onion
- D. eggplant, onion, okra

Question 3

A simple salad is made of

- A. lettuce leaves only.
- B. more than three ingredients.
- C. one main ingredient and a dressing.
- D. two main ingredients and a dressing.

Question 4

Coral, endive and tatsoi are most likely to be used in a

- A. salad.
- B. rice dish.
- C. spice mix.
- D. noodle dish.

Question 5

Cherry tomato tartlets require 40 g of tomato per tartlet.

How many tartlets can be made using 2 kg of tomato?

- A. 120
- B. 100
- C. 75
- D. 50

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Question 6

Which of the following lists seasonal vegetables that are more likely to be produced in winter?

- A. fennel, corn, okra
- B. swede, parsnip, turnip
- C. asparagus, corn, carrot
- D. snow peas, zucchini, eggplant

Question 7

Which one of the following is the service style for canapés?

- A. on trays with napkins
- B. on plates with a knife and a fork
- C. in baskets with doilies, with toothpicks provided
- D. in individual service containers, such as Chinese spoons

Question 8

What are the main nutritional components of green leafy salads?

- A. fats, minerals and iron
- B. water, minerals and fibre
- C. calcium, fibre and protein
- D. minerals, carbohydrates and water

Question 9

Which one of the following indicates that a fried crumbed prawn appetiser is cooked and ready to serve?

- A. soft to touch
- B. outside is crisp
- C. colour is golden brown
- D. internal temperature is above 75 °C

Question 10

A classical vinaigrette is made of

- A. 3 parts oil to 1 part vinegar.
- B. 2 parts vinegar to 1 part oil.
- C. 3 parts oil, 2 parts vinegar and an egg yolk.
- D. 4 parts oil, 1 part vinegar and 1 part mustard.

Question 11

Which one of the following has a creamy texture?

- A. mayonnaise
- B. vinaigrette
- C. tapenade
- D. oil

Question 12

Which one of the following is considered a classical warm salad?

- A. caprese
- B. waldorf
- C. coleslaw
- D. Thai beef

Question 13

Which one of the following is an accurate translation of hors d'oeuvre?

- A. free food
- B. small bites
- C. tasty morsels
- D. outside the work

Question 14

Fresh fish stock is simmered for only 20–30 minutes to prevent the

- A. stock from getting oily.
- B. stock from reducing too much.
- C. stock from becoming overly salty.
- D. bones from leaching calcium and making the stock bitter.

Question 15

How does a fish fumet differ from a fish stock?

- A. A fumet is made by sweating the bones off in butter before water is added.
- B. A fumet contains oily fish bones to ensure a richer flavour.
- C. A fumet is cooked longer to ensure sweetness.
- D. A fumet contains fennel, dill and lemon.

Question 16

Why is clarified butter used to make emulsified sauces?

- A. It will thin the sauce.
- B. The sauce will have a transparent finish.
- C. The finished product will have a richer flavour.
- D. Removing the milk solids allows the butter to be heated to a higher temperature.

Question 17

Sauce anglaise is a

- A. derivative sauce of hollandaise sauce.
- B. pureed sauce made from fruit and sugar.
- C. sauce best served with baked cauliflower.
- D. sweet, creamy sauce served with desserts.

Question 18

Writing a detailed list for mise en place before commencing a shift will assist with

- A. creating a special of the day.
- B. assembling equipment correctly and safely.
- C. managing time, efficiency, cleanliness and hygiene practices.
- D. minimising food risk and, therefore, food poisoning outbreaks.

Question 19

Using reconstituted milk powder for a bechamel sauce is a cheaper option than using fresh milk.

For what other reason would powdered milk be used?

- A. It can be heated to a higher temperature.
- B. It has more nutritional value.
- C. It produces a lighter sauce.
- D. It is a convenience product.

Question 20

Carbonara sauce is traditionally served with which type of pasta?

- A. orecchiette
- B. linguine
- C. ravioli
- D. penne

Question 21

Which one of the following is a quality indicator for a fresh chicken?

- A. The skin is sticky and white.
- B. There are feathers left on the carcass.
- C. The tip of the breastbone cartilage is flexible.
- D. There are water or ice crystals inside the carcass.

Question 22

Salt is added first when preparing confit duck legs in order to

- A. reduce cooking time.
- B. draw the fat out of the legs.
- C. reduce the moisture content.
- D. assist in making the skin crisp.

Question 23

Chicken 'supreme' refers to which cut?

- A. breast with drumette attached
- B. drumstick with bone removed
- C. a whole boned chicken
- D. thigh with bone in

Question 24

Which one of the following is a squab?

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

Question 25

A menu item requires 150 g of chicken, bones removed, per person.

How many portions could be made from a size 16 chicken if the carcass and trimmings weigh 400 g?

- A. 6
- B. 7
- C. 8
- D. 9

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SECTION B

Instructions for Section B

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

Question 1 (2 marks)

Why are spreads, such as cream cheese, used in the preparation of canapés?

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Question 2 (5 marks)

- a. Below is an ingredients list for fetta and spinach triangles.

Adjust the quantities of the ingredients listed in the table below to yield 30 portions.

3 marks

Ingredients list

Ingredient	Amount for six portions	Amount for 30 portions
fetta cheese	20 g	
spinach	30 g	
onion	15 g	
five-spice powder	1 g	
salt and pepper	to taste	to taste
filo pastry	1 sheet	
butter	20 mL	

- b. Re-order the steps in the table below to give the best method for preparing and cooking the spinach for fetta and spinach triangles. Use the numbers 1–4 to show the new order.

1 mark

Step	Method	Re-ordered step
1	Wilt the spinach in a hot sauté pan and cool.	
2	Wash and roughly chop the spinach.	
3	Remove stalks.	
4	Squeeze out the excess moisture.	

- c. Name three ingredients in five-spice powder.

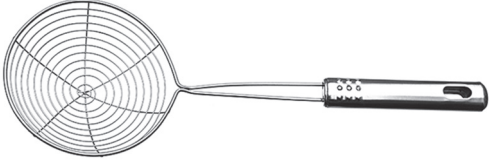



1 mark

1. _____ 2. _____ 3. _____

Question 3 (10 marks)

a. Name each piece of equipment shown below and state its key use.

8 marks

<p>1.</p> 	<p>2.</p> 
<p>Name:</p>	<p>Name:</p>
<p>Key use:</p>	<p>Key use:</p>
<p>3.</p> 	<p>4.</p> 
<p>Name:</p>	<p>Name:</p>
<p>Key use:</p>	<p>Key use:</p>

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Source: Audrius Merfeldas/Shutterstock.com

- b. Provide two examples of possible faults that could occur with the piece of equipment shown above. 2 marks

1. _____

2. _____

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Question 4 (7 marks)

The piece of equipment shown below can be used in the preparation of gnocchi.



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Alamy Stock Photo

- a. Name this piece of equipment. 1 mark

- b. Which key ingredient in gnocchi would this piece of equipment be used to prepare? 1 mark

- c. Describe how this piece of equipment is used. In your response, include disassembly and washing instructions that align with best industry practice. 5 marks

Question 5 (4 marks)

- a. Chorizo is a common ingredient in tapas.

Name two methods of cooking chorizo. 2 marks

1. _____

2. _____

- b. Identify the equipment required for one of the methods of cooking chorizo named in **part a**. Explain why this equipment is used to cook chorizo. 2 marks

Equipment _____

Explanation _____

Question 6 (11 marks)

A local bistro requires sausage rolls to be prepared for brunch service the following day. The meat delivery, including lamb mince, arrives at 10.00 am and is left in front of the coolroom door until 2.15 pm. The chef decides to prepare the sausage rolls with shortcrust pastry, lamb mince and pine nuts instead of using more traditional ingredients. The sausage rolls are cooked for an extended period of time, and the pastry is slightly overcooked and smells burnt.

- a. Identify two potential food safety issues in the scenario above, other than burning the sausage rolls. For each issue, suggest a solution that aligns with best industry practice. 4 marks

Potential food safety issue	Solution

- b. For each of the ingredients listed below, provide a suitable alternative for the sausage rolls. 3 marks

Ingredient	Suitable alternative
shortcrust pastry	
lamb mince	
pine nuts	

- c. Explain ways to prevent the sausage rolls from burning. 4 marks

Question 7 (3 marks)

A batch of handmade tahini has just been completed.

- a. What is tahini? 1 mark

- b. Upon tasting, the tahini is a little bitter.
What could cause this? 1 mark

- c. What recipe could tahini be used in? 1 mark

Question 8 (3 marks)

Why is an amuse-bouche often a gift from the kitchen to the customer?

Question 9 (4 marks)

- a. Forty chicken satay skewers are being cooked.

Name two methods of cooking that will ensure that the chicken is evenly cooked, not overcooked and dry.

2 marks

1. _____

2. _____

- b. What temperature should chicken be cooked to in order to ensure it meets appropriate food safety requirements?

1 mark

- c. What is the main ingredient in a satay sauce?

1 mark

Question 10 (2 marks)

A waldorf salad is classically made from five ingredients.

Circle only the five correct ingredients in the table below.

apple	mayonnaise	fried noodles	celery	pepitas
pecans	vinaigrette	witlof	radicchio	walnuts

Question 11 (5 marks)

Describe each of the following ingredients.

quinoa	
celeriac	
jalapeño	
nashi	
turmeric	

Question 12 (3 marks)

a. Explain what miso is and how it is prepared.

2 marks

b. Circle the three ingredients in the table below that are in a classical miso soup.

1 mark

cabbage	okra	spring onions	tomato
tofu	shrimp	seaweed	eggplant

Question 13 (5 marks)



Complete the table below by identifying each cut of chicken and by providing one cooking method for each cut. Do **not** use the same cooking method twice.

	Cut of chicken	Cooking method
1		
2		
3		
4		
5		

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Question 14 (6 marks)

a. State two reasons why takeaway containers are single-use only. 2 marks

1. _____

2. _____

b. Which four key pieces of information must a food label for prepared food stored in a refrigerator include? 4 marks

1. _____

2. _____

3. _____

4. _____

Question 15 (6 marks)

Polenta is made from corn.

Describe the method of making wet polenta using an appropriate technique. Include a safety consideration in your response.

Method _____

Safety consideration _____

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Question 16 (10 marks)

- a. Complete the table below by listing the ingredients required to make a velouté. The quantities have been provided.

1 mark

Quantity	Ingredient
80 g	
80 g	
1 L	

- b. Describe the method used to make a velouté. In your response, identify **two** pieces of equipment that are required.

5 marks

- c. Name a derivative of velouté sauce.

1 mark

- d. Explain how a velouté should be stored to prevent a skin from forming.

1 mark

- e. How should a velouté be reheated and reconstituted?

2 marks

Question 17 (6 marks)

Egg whites are whipped to three distinctive stages during the process of preparing a meringue.

Name each stage in the table below. Describe and/or draw each stage.

Stage	Description and/or drawing

Question 18 (3 marks)

a. Name the four main vegetables that are used when making a classical brown beef stock. 2 marks

1. _____

2. _____

3. _____

4. _____

b. Identify the French culinary term used to describe the preparation of the four main vegetables named in **part a.** for a classical brown beef stock. 1 mark
