

STUDENT NUMBER Letter

VCE VET HOSPITALITY KITCHEN OPERATIONS

Written examination

Thursday 7 November 2019

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

Which of the following are types of pears available in Australia?

- A. fuji, gala, Braeburn, Golden Delicious
- B. Beurre Bosc, Corella, Williams, Packham
- C. nashi, Granny Smith, Williams, pink lady
- D. pink lady, Williams, Packham, Golden Delicious

Question 2

Which one of the following is a likely reason for a chicken stock being cloudy?

- A. The bouquet garni did not have bay leaves in it.
- B. The stock was boiled, not simmered.
- C. The stock had too much mirepoix.
- D. The stock pot used was too big.

Question 3

Which one of the following describes couscous?

- A. potato starch balls
- B. milled corn that is partially cooked
- C. cracked wheat, steamed and rolled in flour
- D. arrowroot pearls that turn clear when cooked in liquid

Question 4

Which one of the following fruits is most readily available and at its best quality and price during summer?

- A. quince
- B. cherries
- C. rhubarb
- D. mandarin

Question 5

Thai green curry paste consists of

- A. curry powder, ginger, turmeric and soy sauce.
- B. garam masala, parsley, yoghurt, coriander and cumin.
- C. coriander, lemongrass, chilli, galangal and shrimp paste.
- D. mustard seeds, peppercorns, garam masala, mint and cinnamon.

Question 6

When making a raft to clarify a consommé, the essential ingredients include

- A. agar-agar, stock and tomato.
- B. gelatine, white wine and stock.
- C. mince, mirepoix and egg whites.
- D. whole egg, bouquet garni and mince.

Question 7

What is the name of the piece of small kitchen equipment shown above?

- A. grater
- B. food mill
- C. mandolin
- D. meat tenderiser

Question 8

Which one of the following is the best way to reconstitute a sauce anglaise?

- A. with high heat in a frypan
- B. in a bowl over a double boiler
- C. with a little stock at the bottom of a pot
- D. with a little water at the bottom of a pot

Question 9

Which of the following are types of mushrooms?

- A. chanterelle, morels, enoki
- B. chermoula, spelt, shiitake
- C. button, choy sum, freekeh
- D. chervil, sumac, truffle

Question 10

A completed hot fish stock is left to cool.

At what temperature should it be placed in a refrigerator?

- A. 100 °C
- B. 80 °C
- C. 21 °C
- D. 5 °C

Question 11

What is another name for squab?

- A. quail
- B. grouse
- C. pigeon
- D. pheasant

Question 12

What is a ballotine?

- A. boned and stuffed whole bird
- B. boned and stuffed leg of poultry
- C. breast of chicken, barded and trussed
- D. wing bone with meat pulled to one end of the bone

Question 13

Chicken Kiev is a classical dish from which one of the following countries?

- A. Russia
- B. England
- C. Netherlands
- D. United States of America

Question 14

Which one of the following cuts forms the leg of a quarter chicken?

- A. buffet breast and drumstick
- B. thigh and drumstick
- C. thigh and breast
- D. thigh and ribs

Question 15

What is the correct weight for a size 22 duck?

- A. 22 g
- B. 220 g
- C. 2200 g
- D. 2000 g

Question 16

Which one of the following could be the cause of long pasta sticking together when cooked?

- A. The pasta is gluten-free.
- B. The pasta is low in starch.
- C. The pasta was not stirred when added to boiling water.
- D. No salt was added to the water before the pasta was added.

Question 17

Steamed rice is cooked as part of the morning mise en place for the evening service.

What is the best way to store the cooked rice?

- A. left on the bench at 21 °C
- B. left in the rice cooker at 55 °C
- C. on a flat tray in an oven at 100 °C
- D. in a flat, sealed container in a coolroom below 5 °C

Question 18

Aubergines are also known as

- A. eggplant.
- B. zucchini.
- C. truffles.
- D. carrots.

Question 19

Hot soft polenta can be made smoother and creamier by

- A. pureeing and stirring.
- B. aerating with a whisk.
- C. adding more polenta and stirring.
- D. increasing the cooking time and adding more water.

Question 20

The best potatoes for mashing are

- A. new potatoes.
- B. waxy potatoes.
- C. floury potatoes.
- D. potatoes stored in a fridge.

Question 21

Tapas is best described as a

- A. sorbet.
- B. petit four.
- C. degustation menu.
- D. small savoury dish.

Question 22

Which one of the following is the preferred base for a canapé?

- A. iceberg lettuce
- B. Melba toast
- C. tomato slice
- D. nori sheet

Question 23

Traditional bruschetta toppings commonly include which of the following ingredients?

- A. egg, bacon, cream
- B. tomato, basil, garlic
- C. spinach, ricotta, garlic
- D. egg, mayonnaise, anchovy

Question 24

When should a warm chickpea, chicken, roast pumpkin and rocket salad be plated for the lunch service?

- A. during the previous service period
- B. first thing in the morning
- C. two hours before service
- D. à la minute

Question 25

One of the quality points of fresh poultry is

- A. sticky skin.
- B. signs of ice crystals.
- C. firm, white, flaky fat.
- D. a soft, flexible breastbone.

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SECTION B

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

Question 1 (4 marks)



- a. Name the piece of commercial equipment shown above and state the feature that is unique to its operation. 2 marks

Name _____

Feature _____

- b. Baby chat potatoes are to be cooked for a buffet using the piece of equipment shown above. Name two cookery methods that use this piece of equipment and that would be most suited to cooking the baby potatoes. 2 marks

1. _____

2. _____

Question 2 (2 marks)

Use the following list to complete the table below with the correct simmering time for each type of stock to gain full flavour.

20–30 minutes 30 minutes – 1 hour 2–3 hours 6–8 hours

Type of stock	Simmering time	Type of stock	Simmering time
brown beef stock		fish stock	
white chicken stock		quail stock	

Question 4 (7 marks)



Source: JRP Studio/Shutterstock.com

- a.** Name the vegetable shown above. 1 mark

- b.** Describe three indicators of quality, other than freshness, that are important when purchasing the vegetable shown above. 3 marks

1. _____

2. _____

3. _____

- c.** How should the vegetable shown above be prepared prior to commencing a recipe? 2 marks

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- d. What is the best way to prepare the vegetable shown on page 10 for roasting? 1 mark

Question 5 (2 marks)

The table below lists procedures that are required to be completed in a restaurant kitchen.

Circle **five** organisational end-of-night-shift procedures.

removal of rubbish	sweeping and mopping floors	informing floor staff of specials
baking pastries	debriefing	labelling and storing all food items
checking off deliveries	rotating food products	cleaning and sanitising benches and equipment

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Question 6 (6 marks)

A batch of fried zucchini fritters is required for today’s specials and the deep-fryer is found to be empty of oil.

- a. Explain how a commercial deep-fryer would be filled, noting the specific assembly requirements.

3 marks

- b. Describe **two** safe operational practices that are required when using a commercial deep-fryer. In your response, name an additional piece of equipment that is essential for safety when deep-frying zucchini fritters.

3 marks

Question 7 (2 marks)

Complete the table below by identifying the most appropriate type of knife to use in each situation.

Situation	Type of knife
removing chicken breast, thighs and legs from a whole chicken	
slicing pieces of roast turkey breast at a Christmas lunch buffet	

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Question 8 (6 marks)

A restaurant requires 25 portions (finger food) of salt and pepper chicken wings. It has a recipe for five portions.

- a. Table 1 shows the ingredients for five portions.

Complete Table 1 by adjusting the quantities to reflect 25 portions.

3 marks

Table 1. Ingredients list

Ingredient	Quantity	Quantity for 25 portions
chicken wings	10 pieces	
chilli paste	30 g	
flour	20 g	
garlic powder	2 g	
pepper	3 g	
salt	4 g	

- b. Table 2 gives the method for making salt and pepper chicken wings, but in no particular order.

In Table 2, number the 'Step' column with 1–5 to show the correct order.

2 marks

Table 2

Method	Step
Flour chicken wings.	
Toss chicken wings in salt, garlic and pepper seasoning mix.	
Fry chicken wings.	
Marinate chicken wings in chilli paste.	
Clean chicken wings by removing any excess feathers.	

- c. The method for making salt and pepper chicken wings includes a marinade.

What is the purpose of marinating the chicken wings?

1 mark

Question 9 (4 marks)

A turkey breast is to be filled with a chestnut, sage and bread stuffing for a Christmas lunch function. A food processor will be used to prepare the stuffing.

Outline how a food processor is assembled. Name two occupational safety points that should be followed when using a food processor.

How it is assembled _____

Safety point 1 _____

Safety point 2 _____

Question 10 (10 marks)

a. Ingredients for a pasta dough have been combined but the dough has not been formed yet.

What are the next two steps required to prepare the dough for rolling?

2 marks

1. _____

2. _____

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- b. Five basic steps for successfully rolling out pasta dough are listed in the table below.

Place each step in the correct order using the numbers 1–5.

2 marks

Number	Step
	Pass the dough through the pasta machine while decreasing dough thickness after each turn.
	Roll the dough through the pasta machine, folding it in half.
	Secure the pasta machine to the bench.
	Ensure the pasta machine is clean.
	Slightly flatten the dough.

- c. There are food safety concerns when using fresh egg-based pasta dough for making long pasta.

Describe **two** concerns.

2 marks

- d. When boiling fresh pasta, what indicates that the pasta is fully cooked?

2 marks

- e. When pasta has been cooked and drained, what process should be used to portion it?

2 marks

Question 11 (5 marks)

Complete the table below by matching each dip or sauce to the correct vegetable or farinaceous dish. Use each dip/sauce number (1–5) only once.

Dip/sauce number	Dip/sauce
1	guacamole
2	mustard cream sauce
3	yoghurt cucumber raita
4	basil pesto
5	sauce gribiche

Dip/sauce number	Vegetable or farinaceous dish
	penne pasta
	dhal
	corn chips and tomato salsa
	braised cabbage and speck
	fried fish

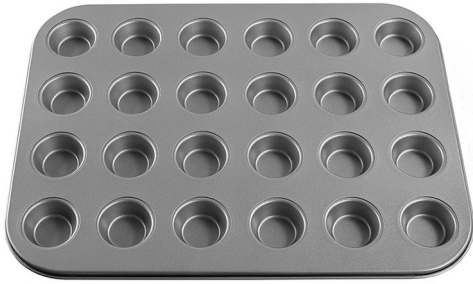
Question 12 (3 marks)

Name three pulses commonly used in Australia that are harvested and then dried.

1. _____
2. _____
3. _____

Question 13 (6 marks)

The same piece of kitchen equipment is shown below but for two different portion sizes – Size A and Size B.

**Size A****Size B**

Sources (from left): photographerstudio/Shutterstock.com;
byggarn.se/Shutterstock.com

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

- b. Which portion size – Size A or Size B – would be the most suitable for the preparation of canapés? 1 mark

- c. When are canapés served and why are they appropriate to serve at this time? 2 marks

- d. Prepare a set of instructions, with four key steps for a new apprentice chef, stating how this piece of equipment should be washed, following best industry practice. 2 marks

Step	Instructions
1	
2	
3	
4	

Question 14 (4 marks)

Classical mini chicken and mushroom vol-au-vents have been selected as an appetiser for a function.

- a. i.** Name the type of pastry that is most suited to this appetiser. 1 mark

- ii.** Which sauce forms an integral component of this appetiser? 1 mark

- b.** How would this appetiser be heated for service? 2 marks

Question 15 (5 marks)

The table below lists the ingredients for two classical salads, both of which share a common ingredient.

black olive	feta cheese
cucumber	basil
bocconcini	tomato

- a.** Name the two classical salads. 2 marks

Salad 1 _____

Salad 2 _____

- b. i.** Identify the ingredient that is common to both classical salads named in **part a.** 1 mark

- ii.** Select from the table above two **other** specific ingredients that are particular to each classical salad named in **part a.** 2 marks

Classical salad	Specific ingredient 1	Specific ingredient 2
1		
2		

Question 16 (9 marks)

Croutons are required as part of the mise en place for a caesar salad.

a. What is a crouton? 1 mark

b. Other than in a salad, where else are croutons used as an accompaniment? 1 mark

c. Why is clarified butter used instead of melted butter when making croutons? 1 mark

d. Describe the process for making croutons. In your response, explain the functions of a slotted spoon and paper towel, and the safety points to consider during this process. 6 marks

Process _____

Functions of slotted spoon and paper towel _____

Safety points _____

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Question 17 (6 marks)

Crumbed fish goujons are a savoury item to be served at a cocktail party.

- a. Name and explain each distinct step in the crumbing process in the table below. 3 marks

Step	Name	Explanation
1		
2		
3		

- b. i. Name the derivative of mayonnaise that would be typically served with fish goujons. 1 mark

- ii. Identify two key ingredients for this derivative sauce, aside from lemon juice and mayonnaise. 2 marks

1. _____

2. _____

Question 18 (7 marks)

Below is an ingredients list for beef pho.

Quantity	Ingredient
1 L	beef stock
5 cm piece	ginger
1	onion
2	garlic cloves
3	star anise
2	cinnamon quills
2 tbs	palm sugar
1/3 cup	fish sauce

Quantity	Ingredient
350 g	dried flat rice noodles
350 g	beef fillet
2	long red chillies
125 g	bean sprouts
1 handful	basil leaves
1 handful	mint leaves
1 handful	coriander leaves
5	spring onions
1	lemon

a. Identify the critical mise en place for the following three ingredients when making beef pho. 3 marks

- Ginger _____
- Dried flat rice noodles _____
- Beef fillet _____

b. Explain the method for making beef pho using the ingredients list provided. 4 marks
