

2019 VCE VET Hospitality: Kitchen Operations examination report

General comments

The 2019 VCE VET Hospitality: Kitchen Operations written examination was based on the following five units of competency:

- SITHCCC006 Prepare appetisers and salads
- SITHCCC007 Prepare stocks, sauces and soups
- SITHCCC008 Prepare vegetables, fruit, eggs and farinaceous dishes
- SITHCCC011 Use cookery skills effectively
- SITHCCC012 Prepare poultry dishes

Generally, the 2019 VCE VET Hospitality: Kitchen Operations examination was completed well by students. The quality of responses was good.

Students are reminded to use the reading time to their advantage and carefully read the questions. For example, in Question 3b., where students did not indicate that the bones need to be browned, they did not receive full marks; the question clearly stated that it was referring to a brown beef stock, therefore the response needed to be specific.

Students are reminded to pay attention to measurements when completing tables. An example of this is Question 8a., where some students only wrote numbers in the space provided and neglected to take across the measurements.

Students are encouraged to get to know a wide range of fruits and vegetables. For example, Question 4a. demonstrated that many students were not familiar with fennel.

Unless otherwise specified, or where a question refers to a specific item, single-word responses are not likely to be sufficient. Students are reminded not to give answers such as 'correct temperature', 'correct time' or 'correct place' in the oven. Responses such as these do not score any marks as they are insufficient.

Specific information

This report provides sample answers or an indication of what answers may have included. Unless otherwise stated, these are not intended to be exemplary or complete responses.

The statistics in this report may be subject to rounding resulting in a total more or less than 100 per cent.

Section A – Multiple-choice questions

The table below indicates the percentage of students who chose each option. The correct answer is indicated by shading.

Question	% A	% B	% C	% D	
1	23	58	10	9	0
2	1	86	14	0	0
3	13	38	33	17	0
4	4	57	7	32	0
5	21	25	48	6	0
6	6	13	70	11	0
7	13	3	83	1	0
8	6	42	24	27	0
9	35	36	19	11	0
10	1	17	51	30	1
11	20	8	54	18	0
12	23	36	21	20	0
13	49	24	14	13	0
14	10	81	8	2	0
15	2	18	73	6	0
16	4	7	57	32	0
17	2	14	2	83	0
18	68	15	15	1	0
19	43	31	3	23	0
20	16	35	46	4	0
21	1	7	15	76	0
22	11	80	4	5	0
23	8	79	9	5	0
24	7	1	5	86	0
25	10	1	17	72	0

Section B

Question 1a.

Marks	0	1	2	Average
%	53	32	15	0.6

The Training Package stipulates that students must be familiar with large pieces of kitchen equipment.

Accepted responses included combi, combination or rational oven.

Many responses did not identify this piece of commercial kitchen equipment.

Question 1b.

Marks	0	1	2	Average
%	7	22	70	1.7

Students scored very well in Question 1b. despite difficulties they may have experienced in Question 1a. There were many correct responses, including:

- baking or roasting (indicating dry heat)
- steaming
- combination of both dry heat/steaming.

Students were required to provide two responses on separate lines. In instances where a student provided two responses on the first line, these were the basis of the marking and any further responses could not be considered.

Question 2

Marks	0	1	2	Average
%	11	15	74	1.7

The following responses were accepted.

Type of stock	Simmering time	Type of stock	Simmering time
brown beef	six to eight hours	fish stock	20 minutes
white chicken stock	two to three hours	quail stock	30–60 minutes

Question 3a.

Marks	0	1	2	Average
%	9	17	74	1.7

Full marks were awarded for the following.

Quantity	Ingredients
1 kg	beef bones
1 each	bouquet garni
2 tbs	tomato paste
1 cup	wine
450 g	mirepoix
2.5 L	water (cold)

Students generally responded very well. In instances where students gained only one mark, it appeared that they had difficulty with common French terminology. In this case, students needed to know the difference between *bouquet garni* and *mirepoix*.

Question 3b.

Marks	0	1	2	3	4	5	Average
%	46	1	4	13	30	7	2.0

Students were required to describe the process for making a classical brown beef stock.

Critical information that allowed the students to gain full marks included:

- the bones had been browned via the process of roasting
- vegetables needed to be roughly chopped/mirepoix
- deglazing with wine or stock to loosen remaining sediment and baking tray juices
- placing bones, bouquet garni and vegetables into a pot and topping up with water
- allowing the stock to reach the boil and turn to a simmer without the use of a lid
- skimming of foam/écume as required
- straining.

Where responses did not indicate that the bones had to be browned, they did not receive full marks. This question was not done well. Students and teachers should consult competency SITHCCC007 / Elements and Performance Criteria 4.1.

Question 4a.

Marks	0	1	Average
%	47	53	0.6

The correct response was fennel.

Just over half of responses were correct. Knowledge of a range of fruits and vegetables is an essential part of the program. Students and teachers should consult competency SITHCCC006 / Elements and Performance Criteria 1.3.

Question 4b.

Marks	0	1	2	3	Average
%	11	20	35	34	1.9

Correct responses included:

- stems/fronds intact, firm and not wilting
- tight compact bulb, not shrunken, heavy for its size
- no bruising/bumps/cuts indicating poor handling, no odour
- stems fronds pale green in colour with a clean white base
- free from insects/pests/fungus.

Only about one-third of responses gained full marks. Where responses were ambiguous and non-specific, they did not score well.

Question 4c.

Marks	0	1	2	Average
%	37	34	28	0.9

Correct responses included:

- wash and remove stalks and fronds (this specific information was required, not just 'wash')
- peel off any brown spots, discarding the outer layer
- remove/discard outer layer
- remove core
- add to acidulated water to prevent from browning.

Question 4d.

Marks	0	1	Average
%	21	79	0.8

Responses gained full marks for reference to cutting and tossing it, and lightly covering it in oil in preparation for roasting.

Question 5

Marks	0	1	2	Average
%	2	40	58	1.6

Correct responses were as follows.

removal of rubbish	sweeping and mopping of 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

Question 6a.

Marks	0	1	2	3	Average
%	21	35	26	18	1.4

Less than a quarter of students gained full marks, a reminder to refer to the Training Package assessment requirements for the competencies included in the program.

Responses gained full marks for the following:

- check that the deep fryer has been cleaned and is dry
- check the tap at the bottom is closed, at a right angle and/or the pipe is well installed
- refill to the indicator or maximum level
- lift oil safely
- clean up any spillages should they arise
- check that the fryer is switched off

- follow the manufacturer's instructions.

Question 6b.

Marks	0	1	2	3	Average
%	15	28	35	21	1.7

Students were required to provide two safe operational practices and to name an additional piece of equipment for safely deep-frying zucchini fritters. The second was frequently omitted.

Students gained full marks for the following responses:

- gently place the fritters in **small batches** into the oil, away from the body
- ensure no liquid/water is near the fryer
- clean up spilt oil/hazards
- clear workstation/ (no marks were awarded for the use of tongs as the hot oil can travel down the arms of the tongs, burning the user)
- keep the deep fryer uncovered
- follow the manufacturer's instructions and/or training provided by the workplace for its use
- wear personal protective clothing.

To gain one mark for equipment, responses needed to include:

- deep fryer basket, spiders, slotted spoon
- personal protective clothing.

Question 7

Marks	0	1	2	Average
%	41	47	13	0.7

The correct responses were

- boning knife
- carving, slicing or butchers knife.

Few students gained full marks.

Question 8a.

Marks	0	1	2	3	Average
%	20	1	8	71	2.3

Full marks were awarded for the following.

Ingredient	Recipe amount	Amount for 25 portions
chicken wings	10 pieces	50 pieces
chilli paste	30 g	150 g
flour	20 g	100 g
garlic powder	2 g	10 g

pepper	3 g	15 g
salt	4 g	20 g

Students were required to follow the format indicated in the partially completed table. Where students wrote, for example, 50 instead of 50 pieces (chicken wings) as the amount required for 25 portions, they were not awarded full marks. Students should not overlook the importance of what may appear to be minor detail.

Students generally responded well.

Question 8b.

Marks	0	1	2	Average
%	28	52	20	0.9

Either of the following number sequences was accepted as correct.

Flour chicken wings	3	4
Toss wings in salt, garlic and pepper seasoning mix	5	5
Fry chicken wings	4	3
Marinade chicken wings in chilli paste	2	2
Clean chicken wings by removing any excess feathers	1	1

Question 8c.

Marks	0	1	Average
%	4	96	1.0

Correct responses included:

- to add flavour or preserve them longer / partially cure them
- to adjust texture
- to change colour.

This question was done well.

Question 9

Marks	0	1	2	3	4	Average
%	8	20	26	28	18	2.3

Students were required to demonstrate sound knowledge of how to assemble a food processor, providing two safety points. Marks were awarded for the following:

- Assembly
 - bowl/container, blade and lid placed in this sequence

- bowl and lid magnetics lined up, clicking/locking into place
- instruction manual / supervisor-provided training
- blade placed prior to the addition of food items.
- Safety
 - read instructions / be trained
 - check all parts are there, intact and not frayed
 - use guards and feeders / do not introduce utensils/body parts / do not touch blade
 - turn off at power point prior to assembly
 - secure onto bench, making sure the surface is stable
 - do not overheat
 - do not use near water
 - place blade in before the food (only accepted once)
 - do not overfill
 - plug in to power socket only once assembled

More than half of the responses scored two out of a possible four marks, a reminder to students to read all requirements of the question and to follow the layout as a guide to all the information required.

Question 10a.

Marks	0	1	2	Average
%	29	42	29	1.0

Correct responses were:

- knead the dough/develop gluten
- rest the dough.

Less than one-third of responses received full marks.

Question 10b.

Marks	0	1	2	Average
%	12	22	66	1.6

The correct responses were as follows.

5	Pass the dough through the pasta machine while decreasing dough thickness after each turn
4	Roll the dough through the machine, folding it in half
2	Secure the machine to the bench
1	Ensure the machine is clean
3	Slightly flatten the dough

About two-thirds of responses received full marks.

Question 10c.

Marks	0	1	2	Average
%	34	42	24	0.9

Correct responses included:

- follow the 2/4 hour rule (dough needs to be dry, refrigerated or frozen), not be left in the danger zone 5–60 °C
- be aware of bacterial growth with raw egg and dough / salmonella / prevent of cross-contamination
- cook dough fully to kill off bacteria
- if refrigerated, cook within two days
- be aware of the possibility of allergens
- pay attention to use-by dates.

About one-third of responses received no marks. Students should draw on the practical experience provided in the program, which develops the skills, tools and knowledge needed to respond to the requirements of written questions.

Question 10d.

Marks	0	1	2	Average
%	20	48	32	1.1

Correct responses included:

- time and temperature from a standardised recipe
- doubles in size, floats, pale in colour, al dente.

Only about one-third of responses received full marks.

Question 10e.

Marks	0	1	2	Average
%	34	41	25	0.9

Correct responses included:

- oil the pasta to keep its strands/shapes separate
- follow a standard recipe
- use portion control, weigh it to create portions, or use a standard measure.

Only about one-quarter of responses were awarded full marks. Students and teachers should refer to the assessment requirements for SITHCCC008, which include preparing at least three different types of fresh pasta and use of a pasta machine.

Question 11

Marks	0	1	2	3	4	5	Average
%	3	5	16	43	0	34	3.4

Correct responses were as follows.

	Dip/sauce		Vegetable or farinaceous dish
1	guacamole	4	penne pasta
2	mustard cream sauce	3	dahl
3	yoghurt cucumber raita	1	corn chips and tomato salsa
4	basil pesto	2	braised cabbage and speck
5	sauce gribiche	5	fried fish

Students did not appear to be familiar with this selection of sauces and responses overall were poor.

Question 12

Marks	0	1	2	3	Average
%	59	14	12	15	0.9

A very wide variety of dried beans was accepted including:

- dried beans (red kidney, butter, borlotti, blackeye, haricot, cannellini, turtle, mung, bambara)
- dried broad beans
- dried peas
- chickpeas
- cow peas
- pigeon peas
- lentils
- split peas
- lupins.

Students had difficulty in answering this question.

Question 13a.

Marks	0	1	Average
%	22	78	0.8

Correct responses were:

- small muffin tray
- baking tray

Many students responded very well.

Question 13b.

Marks	0	1	Average
%	6	94	1.0

The only correct response was Size A.

Most students responded very well.

Question 13c.

Marks	0	1	2	Average
%	16	23	61	1.5

Correct responses included:

- When
 - at a cocktail party/ at a stand up function or food
 - at an afternoon tea
 - at the start of a meal
- Why
 - to stimulate the appetite / amuse the guests
 - as a small taste offering
 - to showcase or set the scene

To be awarded full marks, responses needed to address both aspects of the question, the 'when' and the 'why'. Many students responded well.

Question 13d.

Marks	0	1	2	Average
%	24	53	23	1.0

Step	Instructions
1	Remove all excess food that remains stuck/attached/soak in water.
2	Place in dishwasher or wash in hot soapy water.
3	Rinse with water.
4	Leave to drip dry / put in oven / air dry / use a tea towel.

Only about one-fifth of responses gained full marks. Students are reminded to recall what they have been taught in their practical classes. Washing small pieces of kitchen equipment is an activity that is conducted throughout the program during practical sessions.

Question 14ai.

Marks	0	1	Average
%	43	57	0.6

The correct response was puff pastry.

Question 14aii.

Marks	0	1	Average
%	60	40	0.4

The following responses were accepted:

- bechamel
- veloute.

Question 14b.

Marks	0	1	2	Average
%	30	51	19	0.9

Acceptable responses included:

- warmed in the oven
- on a tray
- set to 180–200 °C
- heat filling separately.

Question 15a.

Marks	0	1	2	Average
%	29	51	20	0.9

Correct responses were:

- Caprese
- Greek.

Further development of knowledge in this area is required.

Question 15bi.

Marks	0	1	Average
%	68	32	0.3

The only accepted response was tomato.

Many responses to this question were incorrect.

Question 15bii.

Marks	0	1	2	Average
%	74	13	13	0.4

Correct responses were as follows:

Classical salad	Specific ingredient 1	Specific ingredient 2
1	basil	bocconcini
2	feta cheese	black olive / cucumber

Most responses were incorrect.

Question 16a.

Marks	0	1	Average
%	28	72	0.8

Acceptable responses included:

- fried/toasted bread/crispy
- small piece
- sippet.

Question 16b.

Marks	0	1	Average
%	34	66	0.7

The following answers were accepted:

- as a garnish in soups
- canapes.

Question 16c.

Marks	0	1	Average
%	86	14	0.2

Acceptable responses included:

- that the solids would burn if whole butter was used
- it can be heated a higher temperature

Question 16d.

Marks	0	1	2	3	4	5	6	Average
%	9	6	7	14	17	24	23	3.9

Correct responses included:

- Process (three marks)
 - bread cut into desired shape even and consistent using bread knife
 - butter clarified / whey and solids separated
 - heat clarified butter/oil/fat until hot and add bread pieces in
 - cook until golden brown / toss frequently / seasoning
- Function (two marks)

- slotted spoon to lift out of clarified butter / drains excess fat
- paper towel to further absorb excess fat and to season with salt and pepper
- Safety (one mark)
 - take bread to oil
 - use personal protective equipment
 - do not overheat or leave pan unattended
 - no dripping of clarified butter, cleaning up spills and splashes
 - do not toss too high or throw out of pan
 - secure chopping board and knife safely
 - be careful when handling hot pan / freeman handle

Students appeared to find the process for making croutons difficult. In many instances, students gained marks for the functions of the slotted spoon and paper towel along with the safety aspect. More practice with this lengthier aspect of the question is required. Students are reminded that the space provided suggests the length and detail of the response required.

Question 17a.

Marks	0	1	2	3	Average
%	27	10	10	53	1.9

Students were required to demonstrate their knowledge of the crumbing process.

Step	Name	Explanation
1	flour	coating / drying the fish
2	eggwash/egg	binding / acting as a glue
3	crumbs/crumbling	final coating for texture and taste and appearance

Question 17bi.

Marks	0	1	Average
%	42	58	0.6

The correct response was tartare.

Question 17bii.

Marks	0	1	2	Average
%	67	20	13	0.5

Accepted responses included any two of:

- capers
- gherkins
- cornichons.

Students were unfamiliar with the key ingredients for tartare; a small minority gained full marks.

Question 18a.

Marks	0	1	2	3	Average
%	38	36	19	7	1.0

Accepted responses included:

- ginger sliced thinly and not grated
- dried flat rice noodles placed in boiling water to cook and then drained
- beef fillet sliced thinly

Many responses to this question were incorrect.

Question 18b.

Marks	0	1	2	3	4	Average
%	47	17	15	13	8	1.2

The following responses were accepted.

1. heat the stock with ginger, onion, garlic, star anise, cinnamon, sugar and fish sauce
2. cook the rice noodles in boiling water until just cooked and drain well
3. prepare garnish ingredients
 - julienne the red chilli
 - wash all herbs and bean sprouts
 - thinly slice beef
 - cut lemon wedges
4. strain the stock and assemble
 - taste, adjusting as necessary
 - place the noodles in a serving bowl, top with stock
 - garnish with thinly sliced beef
 - place bean sprouts, herbs, chilli and spring onion on top for garnish
 - serve with chopsticks and an Asian spoon.

This question highlighted the need to keep up to date with current industry practice. In many instances, students found it difficult to provide the correct preparation aspects of this dish.