

STUDENT NUMBER  Letter

# VCE VET HOSPITALITY: KITCHEN OPERATIONS

## Written examination

Tuesday 31 October 2023

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	17	17	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 15 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**

When cooking legumes, salt is not added because salt

- A. breaks the skin.
- B. hardens the skin.
- C. makes the legumes taste bitter.
- D. changes the shape of the legume.

**Question 2**

When clarifying a stock, best practice is to whisk egg whites into

- A. cold stock and bring to the boil.
- B. boiling stock, and then constantly skim.
- C. boiling stock until egg is dispersed.
- D. cold stock and gently heat to simmer.

**Question 3**

Name the shape of the pasta in the picture below.



Source: Natykach Nataliia/Shutterstock.com

- A. orecchiette
- B. conchiglie
- C. farfalle
- D. fusilli

**Question 4**

A warm emulsion sauce has been made too thin.

Select the most appropriate method of thickening the sauce.

- A. Add a cornflour slurry.
- B. Mix in modified starch.
- C. Reduce until thickened.
- D. Whisk in some more clarified butter.

**Question 5**

Select the most appropriate dressing for a classic garden salad.

- A. aioli
- B. caesar
- C. vinaigrette
- D. salsa verde

**Question 6**

Cavendish is a variety of

- A. pineapple.
- B. banana.
- C. grape.
- D. apple.

**Question 7**

Identify the most appropriate thickening agent for a coulis.

- A. beurre manié
- B. arrowroot
- C. liaison
- D. roux

**Question 8**

Tamari is a thick fermented soy sauce.

What is tamari used for?

- A. to flavour miso
- B. to colour stock
- C. to tenderise fish
- D. to marinate chicken

**Question 9**

Braising chicken means to

- A. marinate and cook chicken over a hot surface.
- B. coat chicken with oil and cook it in a hot oven.
- C. cook small pieces of chicken fully submerged in liquid.
- D. seal large pieces of chicken before partially covering it in liquid to finish cooking.

**Question 10**

Tzatziki is a classic sauce made from yogurt, garlic, mint and which fruit or vegetable?

- A. fennel
- B. zucchini
- C. cucumber
- D. capsicum

**Question 11**

Select the list that includes only varieties of rice.

- A. brown, black, risoni, jasmine
- B. basmati, fusilli, black, brown
- C. basmati, sushi, jasmine, brown
- D. jasmine, sushi, pappardelle, brown

**Question 12**

A cream sauce has split during production.

What is the most likely cause of the sauce splitting?

- A. It was reduced too much.
- B. It was not cooked for long enough.
- C. Too much thickening agent was added.
- D. Incorrect quantities of ingredients were used.

**Question 13**

Corn is included in a Mexican salad.

Identify the best method of preparing the corn so that it retains optimum texture and flavour.

- A. baking
- B. grilling
- C. poaching
- D. deep frying

**Question 14**

Egg whites have not aerated.

Which statement best describes why this would occur?

- A. Fat was present in the whites.
- B. Not enough icing sugar was added.
- C. The eggs had not been cooked adequately.
- D. The eggs were taken out of the cool room too close to production.

**Question 15**

Fruit-based sauces, such as apple, plum or orange, are served with fatty meats because the sauce

- A. enhances the fattiness of the meat.
- B. provides a seasonal component to the dish.
- C. can be used as a basic sauce to produce a derivative.
- D. balances the richness of the meat and aids digestion.

**Question 16**

One chicken breast produces six goujons.

How many chicken breasts are required to produce 56 goujons?

- A. 8
- B. 9
- C. 10
- D. 11

**Question 17**

Polenta is made from

- A. corn.
- B. flour.
- C. wheat.
- D. burghal.

**Question 18**

The best method to rectify a Napoli sauce that is lacking in flavour is to add

- A. meat glaze and then simmer.
- B. warm water and seasoning.
- C. tomato paste, a bouquet garni and reduce.
- D. mirepoix and cook for another 10 minutes.

**Question 19**

The cookery method most suitable when preparing devilled eggs is

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

**Question 20**

Identify the traditional ingredients of a tabbouleh salad.

- A. parsley, coriander, bulgur, tomato, olive oil and lemon juice
- B. coriander, tomato, couscous, onion, olive oil and lemon juice
- C. parsley, tomato, bulgur, mint, onion, olive oil and lemon juice
- D. parsley, coriander, tomato, couscous, onion, olive oil and lemon juice

**Question 21**

Identify the best method for reheating a sauce anglaise.

- A. Place in a saucepan on high heat.
- B. Boil to re-melt the gelatine.
- C. Heat over a bain-marie.
- D. Sauté in a frying pan.

**Question 22**

A vegetable spring roll recipe requires sesame oil to fry the filling ingredients prior to rolling. Sesame oil is not available.

Select the most appropriate alternative oil.

- A. olive
- B. peanut
- C. coconut
- D. vegetable

**Question 23**

Identify the most appropriate description for a chicken galantine.

- A. deboned stuffed chicken that is poached and served cold
- B. terrine made from chicken livers and herbs
- C. deboned, stuffed and braised chicken thigh
- D. trussed and roasted whole chicken

**Question 24**

Passionfruit, mangosteen, rambutan and lychee are examples of

- A. soft fruit.
- B. purple fruit.
- C. winter fruit.
- D. tropical fruit.

**Question 25**

The most appropriate piece of equipment with which to puree soup is

- A. a whisk.
- B. a stick blender.
- C. a potato masher.
- D. an electric beater.

**SECTION B****Instructions for Section B**

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

**Question 1** (2 marks)

The chefs have been cleaning and preparing calamari on the kitchen bench. They then wipe down the bench with a tea towel that is on hand, before assembling the smoked-salmon-and-dill canapés.

Identify a risk in this situation and suggest a solution to eliminate this risk.

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**Question 2** (4 marks)

Sushi is a popular Japanese dish.

- a. Name **two** ingredients that may be used to flavour the rice when making sushi. 2 marks

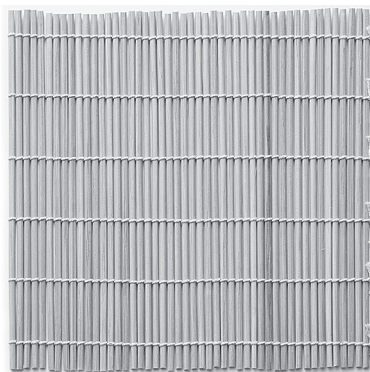
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- b. i. Name the equipment shown below. 1 mark

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Source: kitsune05/Shutterstock.com

- ii. Describe how the equipment shown above is used in the production of sushi. 1 mark

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**SECTION B – continued**  
**TURN OVER**

**Question 3** (21 marks)

- a.** The table below lists the ingredients and quantities to produce **four** portions of mushroom risotto.

Complete the table by adjusting the quantities to produce 28 portions.

9 marks

<b>Ingredient</b>	<b>Quantity for 4 portions</b>	<b>Quantity for 28 portions</b>
arborio rice	300 g	
olive oil	30 mL	
onion, diced	80 g	
garlic, crushed	2 cloves	
white wine	50 mL	
stock	1.5 L	
mixed mushrooms, sliced	400 g	
butter	60 g	
parmesan	50 g	

- b.** Describe the steps used, in sequence, to make the risotto in **part a.**

7 marks

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DO NOT WRITE IN THIS AREA



c. Identify two quality indicators of the finished risotto. 2 marks

1. \_\_\_\_\_

2. \_\_\_\_\_

d. List three varieties of mushroom that would be suitable for the risotto. 3 marks

1. \_\_\_\_\_

2. \_\_\_\_\_

3. \_\_\_\_\_

**Question 4** (3 marks)

Name the paper lid shown below and describe two functions for which it would be used.



Source: <https://www.seriousseats.com/how-to-make-a-parchment-paper-lid>

Name \_\_\_\_\_

Function 1 \_\_\_\_\_

\_\_\_\_\_

Function 2 \_\_\_\_\_

\_\_\_\_\_

**Question 5** (4 marks)

For tonight’s dinner service you require 2 kg of chicken breast.

- a. Size 20 whole chickens have been delivered.

How many chickens will need to be boned if the chicken breasts are 25% of the chicken? 1 mark

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- b. Identify the correct knife to be used for removing the breasts and portioning the chicken. 1 mark

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- c. Describe **two** features of the knife you would check before using it. 2 marks

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**Question 6** (4 marks)

Complete the table below by placing the words or phrases into the corresponding category of kitchen practices that must be followed. Use each response only once.

- washing hands
- refrigeration
- safe lifting techniques
- cooperation
- communication
- knife skills
- clean uniform / apron
- clean chopping board between tasks

Safety	Hygiene – personal	Hygiene – food	Teamwork

DO NOT WRITE IN THIS AREA

**Question 7 (9 marks)**

Falafel is a popular appetiser.

- a. Describe a falafel. 1 mark

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- b. Identify the main ingredient and two traditional flavourings required to make falafel. 3 marks

Main ingredient \_\_\_\_\_

Traditional flavouring 1 \_\_\_\_\_

Traditional flavouring 2 \_\_\_\_\_

- c. Outline the process of preparing falafel. Include in your response **one** piece of electrical equipment required for this process. 4 marks

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- d. Identify the most appropriate cooking method for falafel. 1 mark

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DO NOT WRITE IN THIS AREA

**Question 8** (7 marks)

- a. Identify **four** ways stock may be used. 4 marks

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- b. Outline **three** indicators of a good-quality stock. 3 marks

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**Question 9** (2 marks)

A Vietnamese-style salad includes bean sprouts and fresh herbs.

- a. Describe the most appropriate way to store the bean sprouts. 1 mark

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- b. Name a suitable herb for the Vietnamese-style salad. 1 mark

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**Question 10** (3 marks)

List the three main ingredients required to make fresh pasta (do not include seasoning in your response).

1. \_\_\_\_\_
2. \_\_\_\_\_
3. \_\_\_\_\_

**Question 11** (6 marks)

Complete the table to match the mother sauce with the corresponding derivative from the list below.

bordelaise      mornay      mousseline      supreme      remoulade      bercy

Mother sauce	Derivative
demi-glace	
bechamel	
chicken velouté	
fish velouté	
hollandaise	
mayonnaise	

**Question 12** (3 marks)

Eggs are used in multiple recipes.

Identify a dish for which the following functions of eggs would be used:

- binding \_\_\_\_\_
- setting \_\_\_\_\_
- glazing \_\_\_\_\_

**Question 13** (4 marks)

Bruschetta is a traditional Italian appetiser. Name the preparation required for each ingredient listed in the table below.

Ingredient	Preparation requirement
bread	
basil	
tomato	
red onion	

**Question 14** (12 marks)

The following recipe is for chicken stock.

1 kg	chicken bones
2 L	water
200 g	mirepoix
1	bouquet garni

a. Identify the ingredients that would be included in:

i. mirepoix \_\_\_\_\_ 1 mark

\_\_\_\_\_

ii. bouquet garni \_\_\_\_\_ 1 mark

\_\_\_\_\_

b. Outline the method to be followed for preparing the chicken stock.

7 marks

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

c. List three specific additional or alternative ingredients that could be included to give the stock an Asian flavour.

3 marks

1. \_\_\_\_\_

2. \_\_\_\_\_

3. \_\_\_\_\_

**Question 15** (4 marks)

- a. Describe how to cook a chicken breast using the sous-vide technique. 2 marks

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- b. Outline two benefits of cooking chicken breast sous-vide. 2 marks

1. \_\_\_\_\_

2. \_\_\_\_\_

**Question 16** (4 marks)

- a. List the two main ingredients in a brining liquid. 2 marks

1. \_\_\_\_\_

2. \_\_\_\_\_

- b. Suggest two benefits of why other ingredients may be added to a brining liquid. 2 marks

1. \_\_\_\_\_

2. \_\_\_\_\_

**Question 17** (3 marks)

Other than cleaning, list three actions that must be included in your end-of-shift procedure.

1. \_\_\_\_\_

2. \_\_\_\_\_

3. \_\_\_\_\_

