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Write your **student number** in the boxes above.

Letter

VET Hospitality: Cookery

Question and Answer Book

YYYY VCE Examination: Day Date Month

- **Reading time:** — to — (15 minutes)
- **Writing time:** — to — (1 hour 30 minutes)

Approved materials

- One scientific calculator

Materials supplied

- Question and Answer Book of 10 pages
- Multiple-Choice Answer Sheet

Instructions

- Write your **student number** in the space provided above.
- Check that your **name** and **student number** as printed on your Multiple-Choice Answer Sheet are correct, and sign your name in the space provided to verify this.
- Write your responses in English.
- At the end of the examination, place the Multiple-Choice Answer Sheet inside the front cover of this book.

Students are **not** permitted to bring mobile phones and/or any unauthorised electronic devices into the examination room.

Contents	pages
Section A (10 questions, 10 marks)	2–4
Section B (12 questions, 46 marks)	5–9

Section A – Multiple-choice questions

Question 1

Identify a strategy a head chef could use to promote inclusivity and relationship building within the kitchen brigade.

- A. Encourage chefs to speak in their native language during service.
- B. Promote disagreement among staff.
- C. Encourage cultural celebrations.
- D. Employ chefs from one culture.

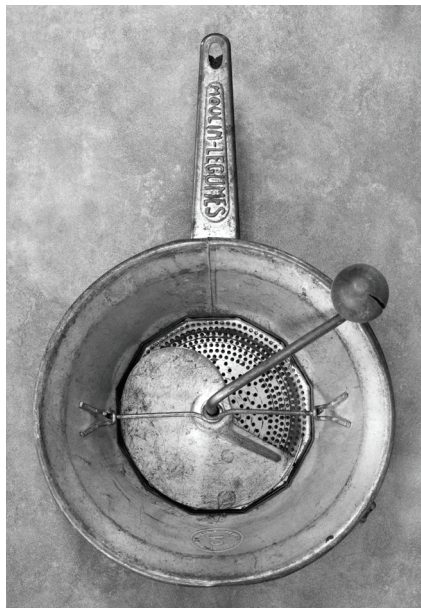
Question 2

Two chefs are disagreeing on the best plating method for an appetiser for a large function. Identify the most appropriate solution to resolve the disagreement.

- A. The appetiser is divided equally, with half plated according to each chef's method.
- B. Each chef plates their appetiser and colleagues are asked to vote.
- C. The most senior of the two chefs determines how the appetiser is plated.
- D. A sample appetiser is plated in both chefs' styles with the choice being made based on practicality.

Question 3

SAMPLE



Source: Some Wonderful Old Things/Alamy Stock Photo

The most appropriate method to clean the equipment in the image above is to

- A. wash and air dry.
- B. unplug, wash and air dry.
- C. disassemble, wash and air dry.
- D. wash, disassemble and tea towel dry.

Question 4

Cleaning procedures that must be followed as part of kitchen end-of-shift procedures include

- A. cleaning and sanitising of equipment, work surfaces, walls and floors.
- B. monitoring and completion of storage facility records.
- C. storage of mise en place, equipment and deliveries.
- D. washing and polishing of glassware.

Question 5

Identify the name and description of the technique used with the pastry shown in the image above.

- A. Mixing – allows consistent distribution of ingredients.
- B. Laminating – ensures better texture and bite.
- C. Kneading – strengthens dough.
- D. Dusting – improves consistency.

Question 6

The most appropriate mise en place for preparing mushrooms for an omelette is

- A. grating mushrooms.
- B. salting and rinsing mushrooms.
- C. slicing and sautéing mushrooms.
- D. peeling and soaking mushrooms in water.

Question 7

The list of equipment most suitable to puree a soup is

- A. mouli, sieve, blender, ricer.
- B. mouli, blender, chinois, ricer.
- C. sieve, blender, food processor, mouli.
- D. stick blender, chinois, food processor, sieve.

Question 8

Which of the following is an integral step in a standard soufflé recipe?

- A. Beat whole eggs until they are light and fluffy.
- B. Gently cook the egg yolks until ribbon stage.
- C. Vigorously stir the egg whites into the flavour base.
- D. Gently fold the beaten egg whites into the flavour base.

Question 9

The most likely action to cause a dense soufflé is

- A. gently folding in the beaten egg whites.
- B. placing the soufflé into a preheated oven.
- C. allowing the baked soufflé to cool before serving.
- D. coating the soufflé dish with butter using upward strokes.

Question 10

Identify four items that would be included in a post-shift handover.

- A. number of portions remaining, items nearing use-by date, mise en place, items that have been ordered
- B. number of items sold, amount of stock used over the last week, current food cost, budget for previous year
- C. cost of menu items, number of items remaining, cleaning schedule, temperature checks
- D. menu, ideas for new dishes, seasonal product lists, customer preferences

Section B

Question 1 (3 marks)

An apprentice chef is constantly requested to clean down and prepare another chef's section after service so the other chef can finish early, causing the apprentice to miss the last bus home. The apprentice feels this is unfair.

Identify how the apprentice should approach this situation.

Question 2 (3 marks)

List three benefits of promoting an inclusive workplace.

1. _____
2. _____
3. _____

SAMPLE

Question 3 (5 marks)

Organisation and effective time management are important in a busy kitchen environment.

Circle **five** actions and/or factors that are essential to be prepared for kitchen service.

prioritise tasks	seek assistance	identify tasks
delegate tasks	delay opening time	celebrate diversity
seek feedback	effective communication	conflict-resolution skills

Question 4 (7 marks)

During the end of shift debrief, the chef asked you to prepare an order for the dry goods company.

- a. Identify **four** sources of information you may refer to when preparing the order. 4 marks

- b. When giving the order to the chef, it is observed that you forgot to include the ladyfinger biscuits for dessert at tomorrow night's function.
How can you act on this feedback? 3 marks

SAMPLE

Question 5 (3 marks)

Pasteurised liquid egg products are often used for convenience in commercial kitchens. Identify **three** reasons why these are preferable to whole eggs.

Question 6 (2 marks)

Describe why omelettes are cooked at a slightly higher temperature than scrambled eggs.

Question 7 (3 marks)

A new chef has joined the kitchen brigade. This chef is from a different cultural background than the other brigade members and has limited English speaking and writing skills.

Suggest three strategies you could use to promote respect and positive relationships with the new kitchen brigade member.

Strategy 1

Strategy 2

Strategy 3

SAMPLE

Question 8 (6 marks)

List the steps in order from 1 to 6 to make a traditional soufflé.

Place into a pre-prepared soufflé dish.

Stir in egg yolks.

Make a white roux with butter and flour.

Add milk and cook while stirring until the mixture is smooth and thick; cool slightly.

Bake until risen and golden brown.

Fold in beaten egg whites.

Question 9 (2 marks)

A verbal argument between two chefs of different cultural backgrounds has broken out in the kitchen. One of the chefs has accused the other of being racist.

Suggest two actions a fellow chef could take to effectively help deal with this conflict.

Question 10 (6 marks)

A chef is asked to make a tabouli salad for lunch service.

a. List the steps required to prepare the tomato concassé. 5 marks

b. Name the farinaceous ingredient in this salad. 1 mark

Question 11 (1 mark)

Identify the temperature at which raw eggs must be stored, according to the Australian food safety regulations.

Question 12 (5 marks)

Match the herb with the most appropriate menu item.

coriander	mint	parsley	tarragon	sage
Herb		Menu item		
		Thai chicken salad		
		spicy Indian curry, raita		
		gnocchi burnt butter		
		garlic bread		
		pan fried rockling, bearnaise		

SAMPLE

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Answers to multiple-choice questions

Section A

Question	Answer
1	C
2	D
3	C
4	A
5	B
6	C
7	C
8	D
9	C
10	A

SAMPLE