



**Victorian Certificate of Education
2005**

SUPERVISOR TO ATTACH PROCESSING LABEL HERE

STUDENT NUMBER

Figures
Words

Letter

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**VCE VET HOSPITALITY (OPERATIONS)
COMMERCIAL COOKERY**

Written examination

Tuesday 8 November 2005

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	30	30	30
B	22	22	102
			Total 132

- 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 white out liquid/tape.
- No calculator is allowed in this examination.

Materials supplied

- Question and answer book of 17 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 question and answer 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 is the correct set-up procedure when poaching an egg?

- A. bring a pan of water to a gentle simmer with a little vinegar
- B. mix one part water with one part vinegar in a pan and simmer gently
- C. bring a pan of water to a rolling boil and add salt
- D. heat a pan of water and cover with a bowl to create a bain-marie

Question 2

Which fruit is traditionally served with sliced prosciutto as an antipasto item?

- A. grapes
- B. tomato
- C. cantaloupe
- D. pineapple

Question 3

Bouchées can be filled with a variety of different fillings to serve as hot hors d'oeuvres.

What are bouchées made from?

- A. wonton wrappers
- B. shortcrust pastry
- C. puff pastry
- D. day-old bread

Question 4

Which ingredient is added to the cooking liquid when preparing red cabbage to maintain its red colour?

- A. salt
- B. vinegar
- C. brown sugar
- D. beetroot juice

Question 5

Which combination of vegetables is used in ratatouille?

- A. capsicum, pumpkin and tomato
- B. tomato, cauliflower and beans
- C. carrot, fennel and eggplant
- D. eggplant, capsicum and zucchini

Question 6

The term 'mesclun' refers to a

- A. variety of potatoes.
- B. cooked mixture of mushrooms.
- C. bunch of raisins.
- D. mixture of salad leaves.

Question 7

You are required to prepare cauliflower 'au gratin'. There is not enough cauliflower for the portions required. Which vegetable would be the most suitable alternative to serve au gratin?

- A. bok choy
- B. celeriac
- C. beetroot
- D. spinach

Question 8

When deep-frying crumbed mushrooms, the correct temperature of the oil is

- A. 100° C.
- B. 150° C.
- C. 180° C.
- D. 210° C.

Question 9

Hot asparagus is traditionally served with which sauce?

- A. hollandaise
- B. tomato
- C. white wine
- D. mayonnaise

Question 10

Which vegetable will oxidise the quickest after cutting?

- A. artichoke
- B. cucumber
- C. parsnip
- D. tomato

Question 11

Paella is best described as a

- A. baked pasta dish with peas, ham and cheese sauce.
- B. tiny shaped pasta often used as a garnish in soup.
- C. pizza with artichoke, mozzarella cheese and salami.
- D. dish made with rice, vegetables, chicken and seafood.

Question 12

A dark grey ring has formed around the yolk of a hard-boiled egg.
This is most likely because the egg was

- A. cooked with vinegar.
- B. contaminated.
- C. overcooked.
- D. undercooked.

Question 13

What is the most appropriate simmering time for the preparation of brown beef stock?

- A. 20 minutes
- B. 1 hour
- C. 2 hours
- D. 5 hours

Question 14

Which combination of ingredients is used to prepare a traditional fish stock?

- A. carrots, leeks, herbs
- B. onions, celery, herbs
- C. carrots, tomato, herbs
- D. tomato, onion, herbs

Question 15

Which sauce is a derivative of mayonnaise?

- A. béchamel
- B. rémoulade
- C. béarnaise
- D. french dressing

Question 16

Which of the following is an example of a permanent emulsion sauce?

- A. vinaigrette
- B. espagnole
- C. mayonnaise
- D. infused oil

Question 17

You are preparing pumpkin and ricotta filo triangles as a hot appetiser.
What method is used to cook them?

- A. baking
- B. roasting
- C. steaming
- D. grilling

Question 18

Which one of the following is used to clarify a stock?

- A. muslin
- B. chinois
- C. egg white
- D. absorbent paper towel

Question 19

Which sauce is prepared using a bain-marie?

- A. béchamel
- B. beurre blanc
- C. brown onion
- D. béarnaise

Question 20

You are preparing the vegetables for minestrone soup.

Traditionally, what vegetable cut is used?

- A. julienne
- B. paysanne
- C. brunoise
- D. chiffonade

Question 21

Which list contains **only** varieties of salad leaves and lettuce?

- A. red oak, mignonette, lamb's tongue
- B. sorrel, silverbeet, dandelion
- C. watercress, alfalfa, pea shoots
- D. witlof, spinach, choy sum

Question 22

The term 'to dress' a salad refers to

- A. placing the salad decoratively on a plate.
- B. enhancing eye appeal by garnishing with finely chopped herbs.
- C. coating the leaves with a thin layer of vinaigrette.
- D. covering the salad with cling wrap to keep it fresh.

Question 23

Bruschetta is best described as

- A. grilled bread brushed with oil, rubbed with garlic then topped with various items.
- B. a selection of sliced meats, char-grilled vegetables and seafood.
- C. toasted corn chips served with sour cream, guacamole and salsa.
- D. assorted cold bite-sized pieces of finger food served on a crispy base.

Question 24

You are asked to prepare aioli to serve with vegetable crudités.

Which ingredients are required for aioli?

- A. pinenuts, garlic, basil, oil
- B. garlic, egg yolks, lemon juice, oil
- C. chilli, walnuts, tomato, oil
- D. mayonnaise, garlic, parsley, oil

Question 25

Traditionally, which sauce and accompaniment are offered with sashimi?

- A. tamari and sesame oil
- B. soy sauce and wasabi
- C. hoisin and grated daikon
- D. plum sauce and pickled ginger

Question 26

You are required to prepare tomato concasse to use as a garnish.

What equipment is required when preparing tomato concasse?

- A. cook's knife
- B. cleaver
- C. mandolin
- D. food processor

Question 27

A commercial freezer should be maintained at what temperature?

- A. -18°C
- B. -10°C
- C. 0°C
- D. 4°C

Question 28

You have just received a delivery of fresh chicken from the butcher. Before accepting the delivery you are required to check the temperature of the goods.

What is the correct temperature range for the chicken?

- A. -4°C to 0°C
- B. 0°C to 4°C
- C. 4°C to 10°C
- D. 10°C to 14°C

Question 29

You are required to store a box of tomatoes in the coolroom.

Which of the following describes the correct technique to use when picking up the box?

- A. feet together, knees straight, back straight, load held close to body
- B. feet apart, knees bent, back straight, load held close to body
- C. feet together, knees straight, back straight, load held away from body
- D. feet apart, knees bent, back straight, load held away from body

Question 30

A credit note is issued by a supplier when

- A. a delivered item is unsuitable and has been returned.
- B. an item has been ordered but is out of stock.
- C. the invoice is missing and you need to know the total.
- D. the supplier delivers more stock than was ordered.

SECTION B – Short-answer questions

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

Question 1

List **three** good qualities you should look for when selecting and checking salad leaves prior to use in a salad.

- i. _____
- ii. _____
- iii. _____

3 marks

Question 2

You are preparing mise en place for an entrée dish to be served later in the day.

The menu item is an avocado fan with fresh prawns served with a Thai coconut dressing.

a. Identify **two** qualities to consider when selecting avocado for this task.

- i. _____
- ii. _____

2 marks

b. Describe the process of removing the stone and flesh from an avocado in preparation for use in the entrée. Do not include details about fanning technique.

5 marks

c. After it has been prepared how should the avocado flesh be stored prior to use?

3 marks

Question 3

Name **three** common ingredients of a traditional caesar salad.

Do not refer to the dressing in your response.

- i. _____
- ii. _____
- iii. _____

3 marks

Question 4

Describe **four** ways to minimise wastage when preparing and presenting salads.

- i. _____
- ii. _____
- iii. _____
- iv. _____

4 marks

Question 5

You are preparing a mayonnaise and it has started to curdle before you have finished.

a. List **three** reasons why a mayonnaise may curdle during preparation.

- i. _____
- ii. _____
- iii. _____

3 marks

b. Describe **two** methods to 'fix' the curdled mayonnaise.

- i. _____

- ii. _____

2 marks

Question 6

List **four** characteristics of a well-made finished meat or fish stock.

- i. _____
- ii. _____
- iii. _____
- iv. _____

4 marks

Question 7

You are required to prepare 50 portions of broccoli to serve as a main course accompaniment for a function later in the day. When prepared, it should be suitable for reheating just prior to service.

Describe the correct procedure for the preparation of the broccoli.

4 marks

Question 8

You are required to cut a large watermelon into four portions.

Describe how to complete this task in a safe manner. Do not include food hygiene in your answer.

5 marks

Question 9

You are required to prepare 3 kg of penne to use later in the day.

- a. Explain the method to follow when cooking the penne.

5 marks

- b. Describe how the cooked penne should now be prepared for storage.

3 marks

Question 10

Match the most appropriate farinaceous ingredient to each of the dishes listed below (i.–iv.) by inserting the correct farinaceous ingredient in the corresponding space. Any farinaceous item should only be used once.

Farinaceous ingredient

- polenta
- sago
- fusilli
- spätzle
- rice noodles
- rice
- cous cous

- i. Vegetable tagine with _____
- ii. Fresh pesto tossed with _____
- iii. Tomato napoli and parmesan on _____
- iv. Chicken teriyaki with _____

4 marks

Question 11

You are required to prepare a mixed bean salad using dried chickpeas, kidney beans and cannellini beans. Describe **three** important guidelines to consider when cooking these dried pulses for this salad.

i. _____

ii. _____

iii. _____

3 marks

Question 12

The kitchenhand has cooked 3 kg of coliban potatoes for use in potato salad. When draining the potatoes you notice they are slightly overcooked and too damaged for this purpose.

a. The overcooked potatoes can still be used. Suggest **three** uses other than mashed potato.

i. _____

ii. _____

iii. _____

3 marks

b. Describe how to prepare potatoes correctly for use in a potato salad.

4 marks

Question 13

The chef has asked you to prepare 'mirepoix' for use in making 20 litres of brown veal stock.

Describe how to prepare the mirepoix for use in this stock.

4 marks

Question 14

Béchamel is a suitable base for a range of other sauces.

List **two** sauces based on béchamel and describe how each sauce is used in a dish.

i. sauce _____

dish _____

ii. sauce _____

dish _____

2 + 2 = 4 marks

Question 15

A bouquet garni is used to add flavour when preparing stock.

Describe how to prepare a bouquet garni.

3 marks

Question 16

Describe the process used to prepare a traditional white chicken stock by completing the method and identifying the ingredients required at each stage.

White chicken stock

Method

- Collect all ingredients and equipment.

- Strain solids from the liquids.
- Prepare for use or storage as required.

5 marks

Question 17

The list below contains descriptions of different soup categories (A.–F.).

- A. clarified clear soup
- B. thickened soup made using shellfish
- C. smooth soup made from starchy vegetables or legumes
- D. soup using stock and a roux as the thickening agent
- E. stock simmered with vegetables and meat
- F. soup based on a white sauce and finished with cream

Identify the correct description for each of the soup categories shown in the table below.

Soup category	Matching description choose one from A.–F.
purée	
consommé	
bisque	
broth	

4 marks

Question 18

A large pot of demi-glace has just finished cooking and the chef asks you to store the sauce.

Describe the method to follow when preparing this sauce for storage in the fridge.

5 marks

Question 19

There is a range of different convenience soup products available for commercial use.

- a. List **three** reasons why it is important to follow the manufacturer's instructions when using convenience soup products.

i. _____

ii. _____

iii. _____

3 marks

- b. List **three** different forms of convenience soup. Do not include soup names in your answer.

i. _____

ii. _____

iii. _____

3 marks

Question 20

A guest with a coeliac condition has special dietary requirements and must avoid wheat products.

The chef asks you to prepare an alternative sauce to replace the chicken velouté being served with poached chicken breast.

Identify **two** ways to prepare an alternative sauce, using chicken stock as a base, that will be suitable for this guest.

i. _____

ii. _____

2 marks

Question 21

A delivery of chemicals has just been received and you are required to store them.

- a. Describe **two** appropriate storage conditions for chemicals.

i. _____

ii. _____

2 marks

- b. Why is appropriate storage important? Give **two** reasons.

i. _____

ii. _____

2 marks

Question 22

Identify **five** guidelines to follow to ensure frozen goods are kept in the best possible condition while in storage.

- i. _____
- ii. _____
- iii. _____
- iv. _____
- v. _____

5 marks