VICTORIAN CURRICULUM AND ASSESSMENT AUTHORITY

Victorian Certificate of Education 2006

SUPERVISOR TO ATTACH PROCESSING LABEL HERE

STUDENT NUMBER

Figures										Letter
Words										

VCE VET HOSPITALITY (OPERATIONS) COMMERCIAL COOKERY

Written examination

Tuesday 31 October 2006

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

Section	*Number of questions*	*Number of questions to be answered*	*Number of marks*
A	30	30	30
B	23	23	98
			Total 128

- 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 19 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.

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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

Queensland Blue, Butternut and Jarrahdale are all types of

A. potato.
B. pumpkin.
C. capsicum.
D. tomato.

Question 2

Which one of the following is a dish made with filled pasta tubes, white sauce and cheese?

A. cannelloni
B. ravioli
C. tortellini
D. lasagne

Question 3

What is risoni?

A. Italian-style rice salad
B. rice used for risotto
C. soup which is thickened with rice
D. pasta shaped like rice grains

Question 4

What is the correct procedure to follow when cooking whole potatoes in water?
Firstly the potatoes should be washed, checked for damage then placed into

A. boiling water and simmered till tender.
B. boiling water and boiled till soft.
C. cold water and boiled till soft.
D. cold water and simmered till tender.

Question 5

What is the correct procedure to follow when cooking frozen peas for service?

A. thaw peas before cooking then add to simmering salted water
B. add frozen peas to cold unsalted water then bring to the boil
C. place frozen peas into boiling salted water
D. defrost peas then reheat briefly in the microwave

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Question 6

What is mixed with eggs to form a liaison?

A. flour
B. cream
C. milk
D. sugar

Question 7

Gnocchi Piedmontese is traditionally made using

A. semolina, egg and cheese.
B. potato, egg and cheese.
C. choux pastry, egg and cheese.
D. ricotta, egg and cheese.

Question 8

Which variety of apples is most appropriate to use when preparing an apple sauce to accompany roast pork?

A. Jonathan
B. Fuji
C. Granny Smith
D. Golden Delicious

Question 9

When preparing dried kidney beans, which method should you follow?

A. soak overnight, drain and place in hot water to cook
B. wash, soak overnight, drain and place in clean cold water to cook
C. soak for a short time and then cook in the same water to retain the flavour
D. wash, soak in hot water for one hour then cook in the same water

Question 10

What preparation is required for large flat mushrooms prior to cooking?

A. wash under running water, drain and discard the stalk
B. soak in warm water, drain and dry
C. wipe with a clean cloth and trim the stalk
D. soak in salt water for five minutes to remove insects

Question 11

The **most** important characteristic to consider when choosing a variety of potato to use in a particular recipe is whether it is

A. new season or old.
B. red or brown skinned.
C. washed or unwashed.
D. waxy or floury.

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Question 12

The chef has given you a recipe that requires 500 ml of whole eggs.

How should this quantity of eggs be measured?

A. divide by the size of the eggs used in the kitchen

B. by weighing the eggs on the scales before cracking them into a bowl

C. by cracking the eggs open into a measuring jug to the 500 ml line

D. by counting 10 whole eggs each weighing 50 grams each

Question 13

A well-made beef stock sets to a firm jelly when cold.

Which ingredient in the stock would cause this to happen?

A. bouquet garni

B. marrow bones

C. beef trimmings

D. mirepoix

Question 14

A brown chicken stock is different from a white chicken stock because

A. the bones are blanched before using in brown stock.

B. the bones are roasted before using in brown stock.

C. the brown stock is started with hot water.

D. the brown stock is reduced to achieve colour.

Question 15

What feature distinguishes a veal glaze from a veal stock?

A. thick syrupy consistency

B. ingredients used in the preparation

C. addition of a thickening agent

D. rich brown colour

Question 16

Bouillabaisse is a classic French seafood soup.

Which sauce is traditionally served as a garnish with this soup?

A. salsa verde

B. tartare

C. rouille

D. pesto

Question 17

The puréed spinach soup you have made has turned an unattractive colour.

The reason this may have occurred is

A. the soup was heated for too long.

B. too much chicken stock was added.

C. frozen spinach was used.

D. the soup was undercooked.

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Question 18

You have been asked to prepare a minestrone soup using a convenience vegetable stock (booster).

What ingredients are needed in addition to vegetable stock?

A. cream, dried beans and vegetables
B. vegetables, potatoes and tomato paste
C. a roux, tomato puree and dried beans
D. vegetables, pasta and dried beans

Question 19

An example of a warm emulsion sauce is

A. mayonnaise.
B. tartare.
C. buerre blanc.
D. demi-glace.

Question 20

Tom yum soup is traditionally made with which type of stock?

A. beef/veal
B. prawn/fish
C. chilli, garlic and tumeric
D. Asian vegetables

Question 21

When served as an appetiser, natural oysters are served

A. raw on the half shell.
B. steamed on a bed of seaweed.
C. grilled with bacon.
D. poached in salted water.

Question 22

Gravlax served on ryebread or pumpernickel is a traditional hors d'oeuvre.

Gravlax is best described as salmon which is

A. pickled in brine with peppercorns.
B. smoked with hickory wood.
C. steamed with lemon and parsley.
D. cured with salt, sugar and dill.

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Question 23

Which one of the following should be selected to julienne 1 kg of carrots to be used as a salad garnish?

A. mandolin

B. box grater

C. food processor

D. cleaver

Question 24

Vietnamese rice paper rolls can be served as appetisers or finger food.

The correct description of a rice paper roll is a wrapper

A. rolled with a filling and deep-fried in oil.

B. filled with a mixture and poached in stock.

C. soaked in water and rolled with a cold filling.

D. stuffed with a filling and steamed in a steamer.

Question 25

The most appropriate oil to use when making a traditional vinaigrette is

A. peanut.

B. sunflower.

C. olive.

D. sesame.

Question 26

Which one of the following best describes a traditional vinaigrette?

A. a temporary emulsion of mustard, oil and vinegar

B. a permanent emulsion of oil and vinegar

C. a dressing of egg yolk, mustard and oil

D. a mixture of lemon juice, sour cream and oil

Question 27

The chef has asked you to prepare 1 kg of risotto.

Which appetiser is produced using risotto as the base ingredient?

A. samosas

B. spring rolls

C. dim sum

D. arancini

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Question 28

Which one of the following items should be stored in the coolroom?

A. whole unwashed potatoes
B. whole uncut pumpkin
C. large field mushrooms
D. brown-skinned onions

Question 29

The best way to store vegetables such as broccoli and cauliflower is

A. in an open box in the dry store.
B. in a covered container in the coolroom.
C. in a large container with their stalks sitting in water in the coolroom.
D. in brown paper bags then covered with plastic in the dry store.

Question 30

Dented tins of fruit have arrived with a delivery.

As the storeperson what should you do?

A. return the stock with the driver
B. open the tins and decant the contents into other containers
C. accept them as the tins were not perforated only dented slightly
D. gently knock the dents out before storing the tins

END OF SECTION A
TURN OVER

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SECTION B – Short answer questions

Instructions for Section B

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

Question 1

You have been asked to prepare a classic nicoise salad. In addition to tuna, boiled egg and dressing, list **three** other main ingredients.

1. _____

2. _____

3. _____

3 marks

Question 2

The chef has asked you to hard-boil 24 eggs for use in salads.

Describe the correct cooking procedure to follow to ensure the eggs are well cooked and presentable. Do not refer to cooking times or storage information in your answer.

_____

_____

_____

_____

_____

4 marks

Question 3

It is important to retain the nutritional value of green vegetables such as spinach or silverbeet during preparation and cooking.

Describe **three** ways to ensure this happens.

1. _____

2. _____

3. _____

3 marks

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Question 4

Explain why it is important to cook pasta using a large ratio of water.

_____

_____

_____

2 marks

Question 5

a. Excluding raspberries, list **three** varieties of berries suitable to use when making a coulis.

1. _____

2. _____

3. _____

3 marks

b. Describe an appropriate method for producing a raspberry coulis using fresh raspberries.

_____

_____

_____

_____

_____

3 marks

c. List **two** reasons why it may be preferable to use frozen berries to make a coulis.

1. _____

2. _____

2 marks

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Question 6

You have been asked to separate six eggs.

The egg whites are to be used to make a meringue and the yolks for a sauce anglaise.

a. List **two** important points to consider when separating egg whites.

1. _____

2. _____

2 marks

b. Identify **four** factors that can affect the whisking of egg whites into firm peaks and **indicate** what effect each factor has.

1. _____

_____

2. _____

_____

3. _____

_____

4. _____

_____

4 marks

c. Which **two** ingredients are required in addition to egg yolks and vanilla bean when preparing sauce anglaise?

1. _____

2. _____

2 marks

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d. A sauce anglaise should be made using a bain-marie.

i. Describe what a bain-marie is. You may illustrate your answer in the space provided.

_____

_____

_____

ii. What is the purpose of using a bain-marie when making sauce anglaise?

_____

_____

1 + 1 = 2 marks

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Question 7

Insert the most appropriate word from the list below to complete the following menu items. Each word can only be used once.

Main course menu

Mushroom _____ *with grilled chicken*

and grated _____

3 egg omelette with _____ *mushrooms, and green asparagus with* _____

Chinese roast duck with glutinous rice,

steamed _____ *and* _____ *sauce*

_____ *marinara with freshly podded* _____ *and lemon*

dill	orange zest	peas	risotto
daikon	portobello	plum	spaghetti
gnocchi	pak choy	ravioli	rosemary
lemon	parmesan	rice	hollandaise

4 marks

Question 8

List the ingredients and describe the method for cooking scrambled eggs. (Do not use the microwave method.)

ingredients (quantities not required) _____

_____

cooking method _____

_____

_____

_____

_____

4 marks

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Question 9

Mushroom soup is traditionally thickened with a roux.

List **two** alternative ingredients for thickening this soup when preparing 30 portions.

1. _____

2. _____

2 marks

Question 10

When finishing a sauce for service, the recipe requires the sauce to be 'monter au beurre'.

a. What does this mean?

_____

_____

1 mark

b. What is its purpose?

_____

_____

2 marks

Question 11

For service you have been asked to reheat 500 ml of veal jus from a 5 litre container in the coolroom.

Describe **three** hygiene practices you should use when completing this task.

1. _____

_____

2. _____

_____

3. _____

_____

3 marks

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Question 12

Three litres of sweet potato soup has just finished cooking. You are now required to blend the soup using a stick blender (pictured above).

Describe **three** safe practices that could be used when undertaking this task.

1. _____

_____

2. _____

_____

3. _____

_____

3 marks

Question 13

Insert the correct words from the list below to complete the following sentences. Each word can be used only once.

Gazpacho is a traditional _____ soup made with _____ stock. The main ingredients are _____, _____ and onion.

beetroot	cucumber	olive oil	thickened
chicken	fish	potato	tomato
cold	leek	sour cream	veal

2 marks

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Question 14

You have prepared 1 litre of traditional sauce hollandaise for service.

a. What is the best way to store this sauce to ensure its quality and consistency during service?

_____

_____

2 marks

b. How long can this sauce be kept under these appropriate conditions?

_____

1 mark

c. Sauce hollandaise cannot be made in bulk, frozen and then reheated when required for service. Explain why.

_____

_____

_____

2 marks

Question 15

The chef has asked you to make a beurre noisette.

a. What is a 'beurre noisette'?

_____

1 mark

b. Name one dish where it is used.

_____

1 mark

Question 16

You have just produced a large pot of demi-glace. The chef is unhappy because the sauce lacks flavour and colour. Suggest **four** reasons why this may have occurred.

1. _____

2. _____

3. _____

4. _____

4 marks

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Question 17

You have been asked to prepare 120 portions of crumbed fish goujons for a cocktail party this evening.

a. What aspects of food safety would need to be addressed during the **preparation stage** of the fish goujons? Describe **three** key areas of food safety in your response.

1. _____

_____

2. _____

_____

3. _____

_____

3 marks

b. The goujons will be served with tartare sauce. What **three** flavouring ingredients are combined with mayonnaise to make this sauce?

1. _____

2. _____

3. _____

3 marks

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Question 18

You are working in a deli that sells takeaway salads in clear plastic display boxes. Describe **four** important presentation and quality considerations when preparing the salads for sale in containers.

1. _____

_____

2. _____

_____

3. _____

_____

4. _____

_____

4 marks

Question 19

You have been asked to shred three whole cabbages on a meat slicer for use in coleslaw.

Describe how to complete this task in a safe manner. Refer to relevant safe practices in your response.

_____

_____

_____

_____

_____

_____

_____

_____

5 marks

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Question 20

a. Name the main ingredient used in the following dips.

hummus _____

baba ganoush _____

taramasalata _____

guacamole _____

4 marks

b. Name **two** suitable raw crudités to serve with the dips listed above.

1. _____

2. _____

2 marks

Question 21

Several crates of milk have been delivered. Describe **five** checks you should make on this delivery before accepting the goods.

1. _____

2. _____

3. _____

4. _____

5. _____

5 marks

Question 22

List **six** key tasks a storeperson should undertake to ensure stock in the dry store is well maintained.

1. _____

2. _____

3. _____

4. _____

5. _____

6. _____

6 marks

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Question 23

List **four** examples of different occupational health and safety procedures a storeperson should perform when handling or storing kitchen supplies.

1. _____

_____

2. _____

_____

3. _____

_____

4. _____

_____

4 marks

END OF QUESTION AND ANSWER BOOK

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