VICTORIAN CURRICULUM AND ASSESSMENT AUTHORITY

Victorian Certificate of Education 2010

SUPERVISOR TO ATTACH PROCESSING LABEL HERE

STUDENT NUMBER

Figures									Letter
Words									

VCE VET HOSPITALITY

KITCHEN OPERATIONS

Written examination

Monday 8 November 2010

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	25	25	90
			Total 120

- 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 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 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

Tapas, antipasto and mezza are various cultural ways of describing

A. soups.
B. salads.
C. desserts.
D. appetisers.

Question 2

Baba ghanoush is a traditional Middle Eastern dip made from

A. potato.
B. tomato.
C. zucchini.
D. eggplant.

Question 3

What piece of commercial equipment would be used to prepare beef or fish carpaccio?

A. scales
B. food slicer
C. scone cutter
D. food processor

Question 4

A typical French dressing is made from

A. oil, vinegar and mustard.
B. egg yolks, oil and lemon juice.
C. cream, lemon juice and fresh herbs.
D. oil, basil, pine nuts, garlic and parmesan cheese.

Question 5

A tossed garden salad should be dressed

A. the night before.
B. just prior to serving.
C. at the table by the guest.
D. two–three hours before serving.

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Question 6

Classic scrambled eggs contain butter, eggs, seasoning and

A. flour.
B. stock.
C. cream.
D. cheese.

Question 7

The traditional sauce used in a lasagne is

A. velouté.
B. Béarnaise.
C. béchamel.
D. mayonnaise.

Question 8

Which herb is used when making traditional pesto?

A. dill
B. sage
C. basil
D. parsley

Question 9

When frying pumpkin risotto balls, which item of equipment should be used to remove them from the hot oil?

A. fork
B. spider
C. metal tongs
D. palette knife

Question 10

Which of the following is the best description of a soft-boiled egg?

A. The egg white and egg yolk are both set.
B. The egg white and yolk are both soft and runny.
C. The egg yolk is set and the egg white is soft and runny.
D. The egg yolk is soft and runny and the egg white is set.

Question 11

Eggs Florentine includes which of the following sauces?

A. napoli or choron
B. Béarnaise or tartare
C. cheese or hollandaise
D. béchamel or mayonnaise

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Question 12

Which method of cookery is used for tempura vegetables?

A. baking
B. roasting
C. deep-frying
D. shallow-frying

Question 13

Which herb is best suited to use when oven-roasting chat potatoes?

A. sage
B. chervil
C. tarragon
D. rosemary

Question 14

What shape of pasta is shown in the photograph?

A. fusilli
B. penne
C. rigatoni
D. risoni

Question 15

Which fresh herb is shown in the photograph?

A. dill
B. thyme
C. oregano
D. rosemary

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Question 16

Enoki, shitake and porcini are all different types of

A. rice.
B. pasta.
C. vinegar.
D. mushroom.

Question 17

Which variety of potato has a waxy quality?

A. sweet
B. kipfler
C. sebago
D. toolangi

Question 18

What is the purpose of blanching chips?

A. to par-cook
B. to remove skin
C. to remove starch
D. to remove bitter flavour

Question 19

When making a beef stock, what is the correct ratio of bones to water?

A. 1 part bones to 2 parts water
B. 2 parts bones to 2 parts water
C. 3 parts bones to 2 parts water
D. 1 part bones to 6 parts water

Question 20

Lemon juice is suitable to be added to which of the following stocks?

A. fish
B. beef
C. chicken
D. vegetable

Question 21

A meat glaze is made from

A. stock.
B. red wine.
C. demi-glace.
D. sauce espagnole.

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Question 22

Which part of the egg is used to clarify stock?

A. egg yolk
B. egg shell
C. egg white
D. chalaza

Question 23

Crème anglaise is a custard sauce that is thickened with

A. egg.
B. a roux.
C. a slurry.
D. butter.

Question 24

At which point during the sauce production should beurre manié be used?

A. near the end
B. at the start
C. halfway through
D. when the raft is forming

Question 25

Which of the following thickening agents becomes transparent when cooked and is suitable for making a warm, wheat-free, clear orange sauce?

A. flour
B. gelatine
C. cornflour
D. arrowroot

Question 26

A fresh tomato sauce should not be made using a

A. brat pan.
B. stock pot.
C. sauté pan.
D. black iron pan.

Question 27

Stock syrup is made using

A. white meat bones.
B. sugar, water and spice.
C. reduced brown stock and brown sauce.
D. powdered stock that has been reconstituted.

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Question 28

Which one of the following ingredients promotes gelatinous qualities in a stock or sauce?

A. water
B. bones
C. vegetables
D. fresh herbs

Question 29

A consommé is a type of

A. soup.
B. sauce.
C. serving dish.
D. cooking utensil.

Question 30

The basic components of a white or brown sauce are

A. carrot, onion and garlic.
B. onion, turnip and celery.
C. carrot, onion, leek and celery.
D. onion, leek, tomato and mushroom trimmings.

END OF SECTION A
TURN OVER

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SECTION B

Instructions for Section B

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

Question 1

Complete Table 1 by inserting the most appropriate sauce from the list below.

List of sauces

pesto	cranberry jelly	apple sauce	tomato chutney	mint raita
soy sauce	horseradish cream	sweet chilli	aïoli	

Table 1

Appetiser	**Sauce**
sashimi	
prawn wontons	
fish goujons	
potato samosas	

4 marks

Question 2

a. Identify the **four** main ingredients, other than tomato, required to create traditional tomato bruschetta by ticking the appropriate boxes in the following list.

☐ butter	☐ parmesan cheese	☐ salami	☐ feta
☐ breadstick	☐ olive oil	☐ parma ham	☐ grissini stick
☐ garlic	☐ sage	☐ basil	☐ anchovies

1 mark

b. Describe how to prepare each ingredient selected when presenting tomato bruschetta as a plated appetiser.

The first sentence is written for you. *Firstly gather and wash ingredients where required.*

5 marks

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Question 3

List three products that are suitable for a stable canapé base.

1. _____

2. _____

3. _____

3 marks

Question 4

Why is it important to match the right sauce with the type of pasta shape?

In your response, provide **two** examples of different pasta dishes, one being vegetarian, to demonstrate your understanding.

6 marks

Question 5

a. Eggs are an important ingredient for the production of crème caramel.

What are the two culinary roles of the eggs?

2 marks

b. Why is it important that crème caramel be cooked in a water bath at 140 °C–160 °C? Provide **two** details in your response.

2 marks

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Question 6

Describe the difference between **preparing** and **presenting** a filled omelette and a Spanish omelette. Do not list the different ingredients used in the omelettes in your response.

2 marks

Question 7

Describe **two** quality indicators of fresh broccoli.

2 marks

Question 8

Choose the best flavour combinations for each of the fruit/vegetables listed in Table 2 below. Write the best flavour combination in the space beside the appropriate fruit/vegetable. Each item can only be used once.

ricotta	hollandaise sauce	honey glaze	brown butter sauce
chocolate	cinnamon	mint	tomato paste
cranberry sauce	balsamic vinegar	sweet chilli sauce	

Table 2

Fruit/vegetable	**Flavour combination**
broccoli	
carrots	
asparagus	
strawberries	
green peas	
apples	
spinach	

7 marks

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Question 9

How should you make a nut brown butter sauce to serve with ravioli?

2 marks

Question 10

a. Identify three vegetables that are suitable for roasting.

1. _____

2. _____

3. _____

3 marks

b. Why is it important to seal vegetables in hot oil or fat before roasting?

2 marks

Question 11

Describe **two** quality specifications that should be considered when purchasing potatoes that will be used for whole baked potatoes.

2 marks

Question 12

List three culinary uses of beaten egg whites (firm peaks).

1. _____

2. _____

3. _____

3 marks

Question 13

Explain how to prepare 'instant' couscous.

3 marks

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Question 14

What are the recommended cooking times for each stock? Indicate your answer by ticking the appropriate box below.

Stock	20 minutes	30 minutes	3–4 hours	6–8 hours
chicken	☐	☐	☐	☐
vegetable	☐	☐	☐	☐
beef	☐	☐	☐	☐

3 marks

Question 15

While making a fish stock, Steve sweats the salmon bones with mirepoix, potato and leek with butter in a stock pot. He adds cold water, brings the stock to boil, then simmers it for 2 hours and skims it regularly. He then strains the stock into smaller containers which are left to cool in an ice bath. Once cool all the stock is stored correctly in the coolroom.

When you reheat some of the stock the next day you find it is cloudy and bitter.

What did Steve do wrong?

3 marks

Question 16

When clarifying a stock, the mixture must not boil or be stirred once it starts to simmer.

Explain why this is important.

2 marks

Question 17

Why should flour-based sauces be simmered for a minimum of 20 minutes?

2 marks

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Question 18

Match the basic sauce with its derivative by writing the name of the sauce in Table 3 below. Each sauce can only be used once.

Derivative sauces

parsley	Maltese	choron
Marsala	bercy	Béarnaise
supreme	tartare	demi-glace

Table 3

Basic sauce	**Derivative sauce**
brown sauce	
chicken velouté	
fish velouté	
béchamel	
mayonnaise	
hollandaise	

6 marks

Question 19

Describe one advantage and one disadvantage of using cornflour as a thickening agent in soup production.

Advantage _____

_____

Disadvantage _____

_____

2 marks

Question 20

How is a roux made and used in a sauce-making process?

_____

_____

_____

_____

2 marks

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Question 21

The process of making good quality stock is dependent on a number of key factors. Describe **four** of these factors.

4 marks

Question 22

a. Describe the process of deglazing.

2 marks

b. What is the reason for deglazing?

1 mark

Question 23

Table 4 below lists several thickening methods. Complete the table by providing an example of a sauce made using each method.

Table 4

Thickening method	**Example of sauce**
butter	
roux	
reduction	
egg-based	
purée	

5 marks

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Question 24

a. Identify the **five** key stages of making a chicken velouté soup by placing ticks (✓) in the appropriate boxes. Select only 5 boxes.

☐	A	stir in the liaison and diced cooked chicken
☐	B	blend soup and strain, reheat
☐	C	melt butter and sauté onions, leek and celery
☐	D	add chicken bones and bring to the boil
☐	E	add milk and stir well until simmering
☐	F	add hot chicken stock and stir well until simmering
☐	G	add flour and cook gently to form a blond roux
☐	H	strain and reduce by half
☐	I	boil diced potato with leek until tender
☐	J	reduce brown chicken stock by half

5 marks

b. Place the letters of the ticked boxes in the correct sequential order to show the stages when preparing this soup.

1st		2nd		3rd		4th		5th	

1 mark

Question 25

To avoid injury, how would you safely strain a large pot of hot stock?

3 marks

END OF QUESTION AND ANSWER BOOK

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