



**2004 VCE VET Hospitality Commercial Cookery GA 2: Written examination**

**GENERAL COMMENTS**

**Marking policies**

Where students provided extra information, the additional information was not accepted. For example, if a student was asked to identify three points and gave four points, only the first three points were assessed. The additional point was not taken into consideration, even if correct.

Students who gave two responses that meant the same thing did not gain a mark for both, in this case they were combined and one mark was given for the two similar responses.

**SPECIFIC INFORMATION**

**Section A – Multiple-choice questions**

	A	B	C	D	No Answer	Comments
Question	%	%	%	%	%	
1	15	9	71	5	0	
2	24	4	61	11	0	
3	31	3	5	61	0	Risotto is the correct answer. It describes a rice dish and not a variety of rice.
4	17	66	15	2	0	
5	14	12	36	38	0	
6	93	2	3	2	0	
7	21	7	8	64	0	
8	21	11	18	48	1	
9	0	0	45	55	0	
10	33	19	9	38	1	
11	17	50	20	13	1	
12	9	1	39	51	0	Agnolotti is a filled, disk shaped pasta similar to ravioli, not a noodle.
13	24	16	29	31	0	'Red lentils' is the correct answer. These are the smallest of all lentils and break down to a puree during cooking. They do not have to be soaked prior to cooking, but if done so this will lessen the cooking time.
14	2	12	23	62	0	
15	2	26	62	10	0	
16	10	86	2	2	0	
17	67	2	19	12	0	
18	7	16	15	61	0	
19	81	14	2	2	0	
20	29	59	2	10	0	
21	11	11	23	55	0	After consideration of the statistical analysis for this item, all students were credited with one mark
22	32	2	51	14	1	Cumberland sauce is a convenience sauce with a sweet/sour flavour. It is made with the zest and juice of oranges and lemons with the addition of port and red current jelly. It is a traditional accompaniment to game meats and usually served cold.
23	14	45	16	24	0	A coulis is a pureed fruit sauce and it is used to accompany meringues.
24	41	38	7	14	0	Court bouillon is a spiced, aromatic stock or liquor used to poach seafood, poultry or offal. It should not be discarded after use but strained and used in



						soups or sauces, or it can be used again for cooking.
25	8	21	45	25	0	'Cheese and egg yolks' is the correct answer. Traditionally, cheese and egg yolks are added to Bechamel sauce when preparing a Mornay sauce that is to be glazed under the grill or browned in the oven. The addition of egg yolk or some hollandaise sauce promotes a golden colour when exposed to high heat. Without this addition the cheese in the sauce may become stringy and separate resulting in an oily finish and uneven browning.
26	1	0	99	0	0	
27	3	55	23	19	0	Sorbet is a frozen, flavoured ice that loses its quality if it defrosts, therefore it should be the first item to be stored.
28	36	11	12	41	0	An invoice is a document that usually accompanies a delivery and lists the goods sent by a supplier. It also details the cost of each item and includes a total charge for all goods supplied. A delivery docket does not detail the cost of goods delivered, only the stock quantity. This should be matched with an invoice to inform the customer of the amount of money owing for the goods that have been provided.
29	17	13	9	61	0	
30	7	67	21	6	0	A suppliers' statement itemises the amount of money owing from all invoices that have been issued to a customer over a period of time. It will also provide all details of payment or credit transactions from the closing date of the previous statement.

## Section B – Short answer questions

The following answers reflect the marking guide used by assessors when marking the exam papers. Please note that not all possible answers have been listed in this report.

### Question 1

Marks	0	1	2	3	Average
%	14	35	35	16	1.5

Correct answers included Vietnamese (hot) mint, coriander, mint, basil (all types), chives, lemongrass and dill.

Many students did well and scored at least two marks on this question.

### Question 2a

Marks	0	1	2	3	Average
%	9	25	42	24	1.8

Correct answers included the following:

- wash
- decorative stage – peel, score or cut in half and deseed
- cut appropriately, for example slice finely.

### Question 2b

Marks	0	1	Average
%	17	83	0.8

Vinaigrette or oil and vinegar dressing.

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Also accepted were acidulated cream, yoghurt, mayonnaise, crème fraiche or sour cream.

## Question 2c

Marks	0	1	2	Average
%	69	27	4	<b>0.4</b>

Mustard, herbs such as dill/chives/parsley, fennel, lemon rind, preserved lemon, capers, shallots or finely diced red onion.

No marks were given for salt and pepper or lettuce.

Students did not score as well as expected in this question, which was disappointing. A common response was to list ingredients such as carrot, tomato or egg; however, combining these dominant flavours or colours with the cucumber would alter this to a mixed salad. These answers did not gain any marks as the question asked for a simple cucumber salad.

## Question 3

Marks	0	1	2	3	4	5	Average
%	6	14	23	33	17	6	<b>2.6</b>

The focus of this question was to identify hygienic procedures that relate to keeping food (assorted canapés) safe during preparation and storage. As with any food preparation, items that are old, damaged or show signs of decay are not suitable for use and were not acceptable answers.

Correct answers included:

- keep hands clean to prevent cross contamination
- use clean equipment (platters, boards and tongs) to prevent cross contamination
- keep foods refrigerated and not left at room temperature for long periods
- keep raw and cooked foods separate during preparation
- keep raw and cooked foods separate during storage
- wear gloves when handling food
- ensure personal hygiene practices are followed, for example wash hands after sneezing or touching the body, do not cough or sneeze near food
- ensure work space is clean at all times
- keep food covered where possible
- ensure food items are washed before use, for example cucumber or tomato.

Students did not score a mark if the responses related to the **presentation** of canapés, OH&S regulations, workplans, the identification of common allergy ingredients, or if the response contained insufficient detail (for example, 'correct storage'). In general, there was a common misunderstanding of what would make food unsafe.

## Question 4

Marks	0	1	2	Average
%	48	45	7	<b>0.6</b>

Allow the scum to cool, then place the solidified fat or decant fat layer into a container and dispose of in the bin. Liquids should be strained and washed down the drain with hot running water.

To gain full marks, the response needed to take into account that the scum from the lamb stock was part water, some food matter and a generous amount of fat. Responses such as 'just pour it down the sink' did not score a mark; besides not being environmentally friendly, lamb fat will solidify in the drainage system and may cause a blockage.

## Question 5

Marks	0	1	2	3	Average
%	8	14	44	34	<b>2.1</b>

Correct answers included soy, tamari, ketchup manis, sweet soy, fish, sweet chilli, hoisin, oyster, black bean, mushroom soy, plum, teriyaki and bean paste.

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Students scored reasonably well in this question and could identify three sauces suitable to use in the stirfry; however, some responses included sauce combinations that were not suitable to flavour this dish (for example, a response that gave Worcestershire, sweet chilli and plum sauce would score only two marks).

No marks were given for items not considered to be 'sauces'; for example, coconut milk/cream, or Thai curry paste. Sauces such as sweet and sour, HP or tomato sauce were not considered suitable to use for the sauce described in the task.

## Question 6

Marks	0	1	2	3	4	Average
%	1	5	20	43	32	3.0

Correct answers included sauce/gravy boat, ladle, jug, squeezey bottle, soda siphon, piping bag, kitchen spoon, tablespoon or teaspoon.

Students did very well when answering this question.

## Question 7

Marks	0	1	2	3	Average
%	34	46	16	4	0.9

Students were required to identify a sauce to match the thickening method used in its preparation.

Correct answers included:

- Blond roux – any veloute
- Arrowroot slurry – any clear sauce (for example, lemon sauce)
- Puree – coulis.

No mark was given for Béchamel or Mornay sauce, as they are made using a white roux. Some students identified names of soups, which was not acceptable.

## Question 8a

Marks	0	1	2	3	4	Average
%	5	12	31	36	17	2.5

The final checks prior to service are to ensure the soup is:

- at the correct serving temperature
- appealing in appearance/colour
- appropriate in consistency/texture
- appealing in taste (adjust seasoning if necessary)
- of a sufficient quantity for service.

Responses relating to reconstituting soup did not score any marks. Responses such as 'check everything is good' did not provide sufficient detail.

## Question 8b

Marks	0	1	2	3	4	Average
%	13	21	34	25	7	2.0

At this stage the soup is ready to serve. For this part of the question, marks were awarded for correctly identifying the other preparations required to serve soup.

Correct answers included organising:

- appropriate garnish
- a ladle to serve the correct portion size
- clean and suitable bowls (no chips/cracks in bowls)
- that the bowls are preheated
- a cloth for wiping spills
- that the pot or portion of soup is positioned appropriately for serving.

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Unfortunately, students did not score high marks on this question. No marks were given for responses that related to reheating the soup, final adjustments to the soup, preparing the underplate, or identifying the cutlery set at the table.

## Question 9

Marks	0	1	2	3	Average
%	43	25	22	10	<b>1.0</b>

Correct answers included:

- sauces – fish veloute, bisque, cardinal, bercy, homard, white wine Genevoise
- soups – Bouillabaisse, tom yum, chowder, dashi, bisque, laksa, consommé and glace de poisson (fish glaze).

Students were quite successful at identifying the names of soups and sauces that use fish stock as a base. Sharkfin soup, fish sauce, fish soup, shellfish soup and tartare sauce were common responses that did not gain a mark as they were not examples of a sauce or soup based on fish stock.

## Question 10

Marks	0	1	2	3	4	5	Average
%	59	23	11	4	2	1	<b>0.7</b>

A traditional jus roti is a reduction sauce made from the juices of roasted meat and stock without the use of starch. Marks were not deducted for giving the steps out of order.

Correct answers included:

- caramelize any sediment
- drain off any fat
- add brown stock or red wine to the roasting pan over heat, cook off (other flavours such as tomato paste or colouring ingredients were also acceptable)
- simmer and stir to lift the sediment, transferring the caramelised flavours into the liquid
- strain through a fine sieve into a clean pan
- return to the boil and skim
- simmer until the sauce has reduced to a thickened consistency, skimming as required
- strain again and add the correct seasoning.

Some students did not seem to be familiar with traditional sauce making methods and described how to make a sauce using convenience products that contain modified starch and flavour boosters (for example, Gravox). Many responses incorrectly referred to adding flour at various stages and could not receive full marks as this is not an ingredient of jus roti. Often these descriptions were similar to the making of a basic brown sauce or a jus lie

## Question 11a

Marks	0	1	2	3	Average
%	2	25	59	13	<b>1.9</b>

Benefits of using a mandolin include:

- it has adjustable blades to produce different cuts at varied thickness
- it could produce patterns that were not achievable with a knife
- it allows for uniformity and consistency when cutting vegetables
- it is a speedy means of preparation
- there is less wastage due to precision cuts.

Students were familiar with the use of a mandolin and could identify the benefits of using it for vegetable preparation. Marks were not given for responses that did not provide sufficient detail in their answer, for example 'easier'.

## Question 11b

Marks	0	1	2	3	Average
%	0	1	9	90	<b>2.9</b>

Correct answers included any firm vegetable: potato, onion, celeriac, carrot, pumpkin, parsnip, swede, radish, fennel and zucchini.

Students did very well answering this question

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## Question 12

Marks	0	1	2	3	4	5	Average
%	2	12	32	36	17	1	2.6

Considerations should have related to the preparation of the fruit and presentation of fruit platters. When selecting food items, any that are old, damaged or show signs of decay would not be considered suitable for use and were not acceptable answers.

Correct answers included:

- ensure that the fruit is all of good eating quality, is ripe and is not over handled
- ensure the consistency of cutting techniques/portions on platters
- make use of contrasting colour, shapes, texture and flavours
- place fruit attractively (layout/centrepiece)
- ensure that the fruit is cut to an appropriate size for service
- ensure that the fruit is treated for oxidation
- ensure that all fruit is washed and peeled appropriately
- ensure that fruit is prepared correctly to avoid wastage and is portioned as required.

Marks were not given to responses related to principles of hygiene, colour of the platters, details of storage or if the fruit was in season.

## Question 13a

Marks	0	1	2	3	Average
%	0	3	26	71	2.7

Strong flour, eggs, water, oil and salt.

## Question 13b

Marks	0	1	2	3	Average
%	31	27	33	9	1.2

Pasta colour	Ingredient added to create colour
Black	Squid ink
Red	Tomato paste or red capsicum puree
Green	Spinach or herb puree

Students were very inventive with the range of different ingredients they deemed suitable to use as a colouring agent, unfortunately most were not appropriate and were not given a mark (for example, food dye).

## Question 13c

Marks	0	1	Average
%	85	15	0.2

For students to gain a mark with this question, responses needed to clearly indicate that the colouring agent is thoroughly mixed with the eggs **prior** to being incorporated with the flour.

Many responses did not clarify this stage and provided comments such as 'when you mix it together' or 'when you roll it out'.

## Question 14

Marks	0	1	2	3	4	5	6	Average
%	4	4	10	15	20	22	25	4.1

Correct answers included convenience tomato products such as:

- canned whole
- chopped/diced/crushed
- pureed
- strained puree (passata)
- juice
- paste concentrate

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- cooked as a pasta sauce with other ingredients
- sun dried tomatoes (dehydrated)
- semi dried tomatoes
- pesto
- soup
- relish/chutney/salsa
- tomato sauce/ketchup.

Students scored very well on this question. Marks were not given for concasse or varieties of fresh tomato. Responses such as preserved, canned or peeled did not provide sufficient information.

## Question 15

Marks	0	1	2	3	4	Average
%	66	8	9	7	9	<b>0.9</b>

Correct answers included:

- select a wide or other suitable pot(s)
- wash and drain the rice well
- sweat off rice in melted butter/oil (onion/shallots may be included)
- add hot stock or other liquid (bay leaf or garlic clove may also be included)
- bring to the boil then reduce heat to a simmer, cover and cook (may be placed onto a tray and cooked in the oven at this stage)
- cook rice until the liquid is absorbed
- remove from heat source to arrest further cooking and decant to cooling trays.

The focus of this question was to describe the cooking procedure to follow when preparing two kilograms of rice pilaf. Marks were given for identifying the key stages in preparing rice pilaf in this quantity.

Students did not score well with this question and often described the boiling or absorption method of cooking plain rice and not rice pilaf. Often responses did not consider the amount of rice being prepared and the appropriate equipment that would be required.

## Question 16

Marks	0	1	2	Average
%	37	54	9	<b>0.7</b>

It is important to cool the rice quickly to prevent it overcooking and, as rice is considered a high-risk food, to meet food safety guidelines.

Correct methods to aid cooling include:

- divide into smaller, flatter portions
- decant into flat trays.
- use a kitchen fork to separate the rice grains
- fan whilst forking grains
- use a blast chiller.

Responses that indicated the rice should be placed in a refrigerator (which would raise the refrigeration temperature, putting other foods at risk) or placed in containers into an ice bath did not gain a mark. Often responses had insufficient detail; for example 'place rice into containers', which does not indicate what shape or size container was being used.

## Question 17

Marks	0	1	2	Average
%	10	44	45	<b>1.4</b>

Correct answers included:

- as a glaze on pastry or breads to promote browning and shine
- as a binding agent prior to coating with crumbs or flour
- to seal joins on pastry prior to cooking.

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Students did quite well in identifying two uses of an egg wash, although the wordy descriptions suggested unfamiliarity with appropriate culinary terms.

## Question 18

Students were clearly divided on this question and either knew this classic breakfast dish or not.

### Question 18a

<b>Marks</b>	<b>0</b>	<b>1</b>	<b>Average</b>
<b>%</b>	42	58	

Poaching

### Question 18b

<b>Marks</b>	<b>0</b>	<b>1</b>	<b>Average</b>
<b>%</b>	48	52	

Hollandaise

### Question 18c

<b>Marks</b>	<b>0</b>	<b>1</b>	<b>2</b>	<b>Average</b>
<b>%</b>	33	39	28	

Traditionally, tongue. Ham, bacon and buttered toast or muffin were other acceptable answers.

## Question 19

<b>Marks</b>	<b>0</b>	<b>1</b>	<b>2</b>	<b>3</b>	<b>4</b>	<b>5</b>	<b>6</b>	<b>Average</b>
<b>%</b>	5	18	25	26	21	5	1	

Correct answers included:

- avocados – in moulded packaging or a box (not layered) in the dry store. Storing avocados in the cool room will arrest the ripening process and this response was not given a mark; however, this would be correct if the avocados were already ripe
- brown sugar – in a sealed container in the dry store
- Spanish onions – in a dry, dark place that allows for air circulation. A common response was to 'store the onions in the box within the dry store'. This did not clarify the ideal storage conditions as they may be exposed to light (causing sprouting) or placed in a tub, which may promote moulding (cardboard boxes are not suitable and are against food standard regulations).

To maintain the quality of goods whilst in storage it is important that food items are stored correctly. The context of storage should always be within a commercial kitchen and not a domestic environment.

## Question 20

Students scored well on both parts of this question. Correct responses should have been specific to eggs and potatoes without being repeated in parts a and b, and should have related to checks that would be made when receiving the goods as part of a delivery.

### Question 20a

<b>Marks</b>	<b>0</b>	<b>1</b>	<b>2</b>	<b>3</b>	<b>Average</b>
<b>%</b>	0	12	44	44	

Checks that should be made on a box of eggs include:

- the size is as specified
- the quality – for example, they are free from matter, of a consistent size and have clean shells
- the quantity is as ordered
- the carton is not damaged externally (no wet spots from damaged eggs)
- the freshness, as indicated by the date stamp, best before or use by date.

Students often made comments that referred to checking an egg for freshness; for example, 'place in a bowl of water to see if it floats'. These comments did not score a mark as this was not considered a practical method for a box of eggs and is not industry practice.

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## Question 20b

Marks	0	1	2	3	Average
%	1	12	48	40	2.3

Checks that should be made on a sack of unwashed potatoes include:

- that it is the correct weight
- it is the correct specification as ordered (correct size, washed/unwashed, correct variety)
- the potatoes are free of infestation
- check the bag for smells, which may indicate damaged or rotten potatoes
- check potatoes for freshness/quality (that they aren't sprouting or green)
- that the bag is free of moisture/undamaged.

## Question 21a

Marks	0	1	2	3	Average
%	2	15	44	39	2.2

- the meat was not checked for freshness when received
- the meat was stored at the incorrect temperature prior to receiving
- the meat was not stored immediately in the fridge upon receiving
- the meat was poorly packaged and was contaminated due to handling prior to receiving.

## Question 21b

Marks	0	1	2	3	Average
%	3	16	57	25	2.1

- the meat was contaminated whilst in storage within the fridge (left uncovered, causing cross contamination)
- the fridge was not running at correct temperature/faulty equipment
- the meat was not stored immediately in the fridge after receiving
- the meat was contaminated when being prepared for storage (by dirty hands/equipment).