



# Victorian Certificate of Education 2007

SUPERVISOR TO ATTACH PROCESSING LABEL HERE

## STUDENT NUMBER

Letter

Figures

Words


# VCE VET HOSPITALITY (OPERATIONS) COMMERCIAL COOKERY

## Written examination

Tuesday 13 November 2007

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	32	32	32
B	21	21	96
			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 18 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**

You have been asked to prepare an egg filling for sandwiches.

Which is the most appropriate method of cookery for the eggs?

- A. soft boiled
- B. shallow fried
- C. hard boiled
- D. en cocotte

**Question 2**

Chat potatoes are best described as

- A. small, baby or new season potatoes.
- B. a red-skinned variety with yellow flesh.
- C. a variety of sweet potato.
- D. large potatoes that are baked whole and often filled.

**Question 3**

The most appropriate dressing for use in a rice salad is

- A. vinaigrette.
- B. mayonnaise.
- C. tartare.
- D. acidulated cream.

**Question 4**

Cous cous is a traditional accompaniment to serve with

- A. Moroccan lamb tagine.
- B. Irish stew.
- C. roast leg of lamb.
- D. lamb fricasse.

**Question 5**

The three main ingredients used when making fresh pasta are

- A. rice flour, milk and oil.
- B. cornflour, eggs and oil.
- C. corn meal, milk and salt.
- D. flour, eggs and salt.

**Question 6**

Which one of the following is classified as a tropical fruit and is a suitable accompaniment to serve with fresh mango and sweet coconut rice?

- A. apricot
- B. orange
- C. papaya
- D. cumquat

**Question 7**

In relation to cooking pasta or rice, the term 'al dente' means

- A. undercooked and still hard in the centre.
- B. tender and has some resistance when bitten.
- C. fully expanded and soft to eat.
- D. all the water is completely drained.

**Question 8**

Which one of the following menu items contains a wheat product **unsuitable** to serve guests with wheat allergies?

- A. **cellophane noodles** with grilled prawns and sweet Thai dressing
- B. traditional tabouli with **bulghur**, falafel and tahini sauce
- C. grilled **polenta** with pesto, fontina cheese and slow-roasted tomatoes
- D. Indian **rice pilaf** with chicken korma, eggplant and yoghurt raita

**Question 9**

What is the name of the pasta pictured above?

- A. macaroni
- B. tortellini
- C. penne
- D. fusilli

**Question 10**

When preparing white long-grain rice using the absorption method, what is the correct ratio of water to rice?

- A. 1 part water to 2 parts rice
- B. 2 parts water to 1 part rice
- C. 4 parts water to 1 part rice
- D. 10 parts water to 1 part rice

**Question 11**

Which one of the following dishes requires the eggs to be prepared as a sabayon?

- A. timbale
- B. sauce anglaise
- C. zabaglione
- D. mayonnaise

**Question 12**

A compound salad consists of

- A. assorted green leaves with a traditional vinaigrette.
- B. finely cut vegetables marinated in vinegar and oil.
- C. one main ingredient such as tomato with basil and olive oil.
- D. a mixture of raw and/or cooked ingredients bound with a dressing.

**Question 13**

A velouté is traditionally finished with cream and

- A. butter.
- B. whole eggs.
- C. egg whites.
- D. egg yolks.

**Question 14**

Which one of the following is made using espagnole sauce?

- A. jus
- B. béchamel
- C. demi-glace
- D. Béarnaise

**Question 15**

What is the correct ratio of ingredients for making a meat stock?

- A. 10 parts water, 5 parts bones, 1 part vegetables
- B. 8 parts water, 5 parts bones, 1 part vegetables
- C. 5 parts water, 5 parts bones, 1 part vegetables
- D. 1 part water, 5 parts bones, 1 part vegetables

**Question 16**

Which of the following ingredients are commonly used when preparing brown stock but not used in white stock?

- A. garlic and mushroom
- B. mushroom and bacon
- C. shallots and leek tips
- D. caramelised onion and tomato

**Question 17**

A court bouillon is a

- A. classic French sauce often served with seafood.
- B. flavoured stock used to sweeten dessert sauces.
- C. aromatic stock used for poaching fish.
- D. small bunch of herbs used to flavour stock.

**Question 18**

Which list includes **only** derivatives of sauce mayonnaise?

- A. Bordelaise, Chateaubriand, Madeira
- B. beurre blanc, beurre noisette, beurre meuniere
- C. cocktail, tartare, rémoulade
- D. aioli, chaudfroid, choron

**Question 19**

How long should fish stock be cooked?

- A. 2 hours
- B. 1 hour
- C. 40 minutes
- D. 20 minutes

**Question 20**

What are traditional accompaniments to freshly shucked oysters served on ice?

- A. brown bread and butter and lemon wedges
- B. Melba toast and lemon wedges
- C. tartare sauce
- D. mornay sauce

**Question 21**

A tomato concasse is best described as

- A. diced fresh tomato with salt and pepper.
- B. diced, skinned and deseeded tomato flesh.
- C. bottled or tinned tomato puree.
- D. slow-cooked roma tomatoes with sea salt and herbs.

**Question 22**

Which one of the following is an example of a traditional canapé?

- A. California roll
- B. duck pâté on a crouton
- C. marinated olives
- D. mini vegetarian quiche

**Question 23**

Traditionally, the ratio of olive oil and white wine vinegar used when making a simple vinaigrette dressing is

- A. 1 part oil to 1 part vinegar.
- B. 3 parts oil to 1 part vinegar.
- C. 5 parts oil to 1 part vinegar.
- D. 10 parts oil to 1 part vinegar.

**Question 24**

When checking parsley against a delivery docket it is usually counted in which measure?

- A. box
- B. punnet
- C. grams
- D. bunch

**Question 25**

Why are stocktakes conducted on a regular basis?

- A. to audit the stock stored in the kitchen and dry store
- B. to ensure the level of par-stock is maintained in the kitchen and dry store
- C. to monitor the cleanliness of the equipment being used in the kitchen
- D. to check that the stock is always being stored in the correct place

**Question 26**

Which one of the following items should be stored separately in an airtight container in the coolroom?

- A. garlic bulbs
- B. live mussels
- C. blue cheese
- D. avocados

**Question 27**

A document that lists the invoices sent to a business over a trading month is known as a supplier's

- A. statement.
- B. code of conduct.
- C. inventory list.
- D. delivery docket.

**Question 28**

You are required to remove the skin from capsicums.

Which is the correct method to use?

- A. scrub under water then use a vegetable peeler
- B. char-grill the skin until blistered then peel away skin with fingers
- C. blanch in boiling water then slip skin off with fingers
- D. cook for 10 seconds on high in the microwave then scrape off using a cook's knife

**Question 29**

The chef asks you to **brunoise** the shallots.

This means that the shallots are to be

- A. very finely diced.
- B. cut into fine slithers.
- C. roughly chopped.
- D. blanched and peeled.

**Question 30**

Which vegetable is pictured above?

- A. shallot
- B. leek
- C. spring onion
- D. salad onion

**Question 31**

Goujons, croquettes and tempura vegetables are all examples of hot hors d'oeuvres that are

- A. pastry based.
- B. bread based.
- C. battered or crumbed.
- D. patties or ball shaped.

**Question 32**

Which fish is commonly used in Niçoise salad?

- A. salmon
- B. sardines
- C. tuna
- D. trevally

**SECTION B – Short answer questions**

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

**Question 1**

The qualities of a well-made stock can only be achieved with attention to detail throughout the stock-making process.

Identify four qualities of a well-made stock. Explain how each of these is achieved in the process.

Quality 1 \_\_\_\_\_

Explanation \_\_\_\_\_

\_\_\_\_\_

Quality 2 \_\_\_\_\_

Explanation \_\_\_\_\_

\_\_\_\_\_

Quality 3 \_\_\_\_\_

Explanation \_\_\_\_\_

\_\_\_\_\_

Quality 4 \_\_\_\_\_

Explanation \_\_\_\_\_

\_\_\_\_\_

8 marks

**Question 2**

Explain how you would clarify stock for use as a clear soup.

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

4 marks



**Question 3**

You are required to prepare a glaze using 20 litres of brown meat stock.

- a. Explain the process of making the meat glaze using this volume of stock.

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3 marks

- b. What are two characteristics of a well-made glaze?

1. \_\_\_\_\_

2. \_\_\_\_\_

2 marks

- c. How are meat glazes used in food service? Give two examples.

1. \_\_\_\_\_

2. \_\_\_\_\_

2 marks

**Question 4**

You are making a savoury sauce. Towards the end of the sauce-making process you are required to **correct the sauce** before it is ready for use. Describe what this involves.

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3 marks

**Question 5**

When making sauces a number of problems can occur, some of which can be rectified to prevent wastage.

For each of the examples in the table below, give a reason why the problem may have occurred and a suitable remedy.

<b>Problem</b>	<b>Reason</b>	<b>Remedy</b>
Chicken velouté tastes floury		
Napoli sauce has darkened and thickened too much		
Mayonnaise sauce is too thick		
Berry coulis separates and runs on the plate		

8 marks

**Question 6**

Sauces are often classified according to the thickening method used.

Identify the different thickening methods for each of the following sauces.

<b>Sauce</b>	<b>Thickening method</b>
Béchamel	
Fruit coulis	
Anglaise	
Jus	

4 marks

**Question 7**

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

baguette	cucumber	pumpernickel	tabasco
beef	lamb	salmon	tomato
chilli	pastie	sesame	wasabi
cod	potato	soy	wonton

- Smoked \_\_\_\_\_ on dark \_\_\_\_\_ with crème fraiche.
- \_\_\_\_\_ rounds topped with spicy Thai \_\_\_\_\_ salad.
- Tuna sashimi with \_\_\_\_\_ sauce and hot \_\_\_\_\_ .
- Steamed chicken and ginger \_\_\_\_\_ with sweet \_\_\_\_\_ sauce.

4 marks

**Question 8**

The chef must decide on a potato accompaniment to serve with ‘oven-baked whiting with fresh herb crust’ for a large function next week. The chef has considered ‘Hasselback’, ‘Potato Anna’ or ‘fondant potatoes’ and challenges your knowledge of the dishes to determine which **one** will be prepared for the occasion.

- a. Identify three important factors or features to consider when determining the appropriate potato dish.

- \_\_\_\_\_
- \_\_\_\_\_
- \_\_\_\_\_

3 marks

- b. Which one of the three potato dishes considered by the chef is most appropriate to use? Provide a brief description of the dish.

Potato dish \_\_\_\_\_

Description \_\_\_\_\_

1 mark

**Question 9**

You are working in a deli that sells takeaway meals in clear plastic display boxes. You have been asked to package portions of vegetarian lasagna for sale using the clean containers provided.

Describe four important food safety considerations you should make when packaging the lasagna.

1. \_\_\_\_\_
2. \_\_\_\_\_
3. \_\_\_\_\_
4. \_\_\_\_\_

4 marks

**Question 10**

Describe how you would prepare **segments of blood orange** for use in a fennel, orange and olive salad.

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3 marks

**Question 11**

Eggs have a variety of culinary uses.

Match the dishes with the correct culinary use by inserting the most appropriate word from the list below to complete the following sentences. Each word can only be used once.

aerated	coagulated	glazed	set
basted	emulsified	larded	solidified
clarified	fortified	rendered	thickened

1. Baked custard is \_\_\_\_\_ with eggs yolks.
2. Sausage rolls are \_\_\_\_\_ with egg yolk and milk before baking.
3. Veal consommé is \_\_\_\_\_ with egg white.
4. When making mayonnaise, oil is \_\_\_\_\_ with eggs yolks and mustard.
5. Spaghetti carbonara is \_\_\_\_\_ with eggs and cream.
6. Cheese soufflé is \_\_\_\_\_ by egg whites.

6 marks

**Question 12**

Explain the difference between rice pilaf and risotto by completing the following table.

	<b>Rice pilaf</b>	<b>Risotto</b>
<b>Type of rice</b>		
<b>Cooking process</b>		
<b>Use as a menu item</b>		

6 marks

**Question 13**

Salads are used extensively in restaurant menus today. For example, as a side dish in place of vegetables.

List three other ways in which a salad could be offered on the menu.

1. \_\_\_\_\_
2. \_\_\_\_\_
3. \_\_\_\_\_

3 marks

**Question 14**

Identify the correct soup classification from the following list for each of the descriptions shown in the table below.

bisque	broth	clear	convenience
cream	purée	velouté	

<b>Description</b>	<b>Soup classification</b>
Soup thickened with a roux and finished with a liaison	
An unthickened soup made with stock, vegetables, meat, grains and/or pulses	
A soup made from shellfish and thickened with rice	

3 marks

**Question 15**

When preparing canapés or finger food for platters, consistency in production and presentation of each item is most important.

a. What are three features of the food items that should be consistent?

- 1. \_\_\_\_\_
- 2. \_\_\_\_\_
- 3. \_\_\_\_\_

3 marks

b. Select one of the following finger foods by ticking one of the boxes below. Using this finger food as an example, explain how you would ensure consistency for each of the features you have identified in **part a**.

- risotto balls
- chicken satay sticks
- tiny tomato bruschetta

Feature 1 \_\_\_\_\_  
\_\_\_\_\_

Feature 2 \_\_\_\_\_  
\_\_\_\_\_

Feature 3 \_\_\_\_\_  
\_\_\_\_\_

3 marks

**Question 16**

Describe the key steps required to prepare French toast.

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4 marks

**Question 17**

You are required to prepare a spinach and potato frittata that will be divided into portions the next day. The following mise en place has been completed for you.

**Mise en place**

- steamed whole potatoes, peeled and thinly sliced
- cut onion in fine slithers
- blanched spinach (refreshed and squeezed dry, chopped finely)
- washed and picked parsley leaves, roughly chopped
- whisked eggs with parmesan cheese, salt and pepper
- 2 tablespoons olive oil

Describe how you would prepare and cook the frittata using the prepared items.

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5 marks

**Question 18**

This is an example of an invoice. It relates to the question on the following page.

Bill to: YOUR HIGH SCHOOL 12 Highway Avenue Examton VIC 1234				<b>Vegetables Galore</b> 22 Vegan Way Strawberry Hills VIC 1234			
Phone: 555-555-5555 Fax: 555-555-5555 ABN: 223048958674 Email: xyz@vegiesgalore.com		Invoice#: 67891 Invoice Date: 1/11/07 Customer ID: 45903 Customer Reference: JAR 1234					
Delivery details: Kitchen entrance via Classroom Street Delivery time: Before 10 am only							
Quantity	Item	Units	Specifications	Discount %	GST	Unit Price \$	Total \$
1	Celery	box (6)	Heads	—	—	\$16.00	\$16.00
1	Rocket	box (2 kg)	Baby picked leaves, washed	—	—	\$8.60	\$8.60
3	Spinach	bunch	English, large leaf	—	—	\$2.50	\$7.50
3	Oranges	kg	Navel/juicing	—	—	\$2.99	\$8.97
6	Carrots	bunch	Baby 8 cm long	—	—	\$2.50	\$15.00
Signature goods received _____ Date _____ Delivery driver _____ Time _____						Subtotal \$56.07	GST _____
						Miscellaneous _____	Balance due \$56.07



As the storeperson, what details on the invoice should be verified when checking off received stock on delivery?

- i. Circle five points of information on the invoice on the opposite page and label them 1–5.
- ii. Explain why each point is important in the space below.

1. \_\_\_\_\_

\_\_\_\_\_

2. \_\_\_\_\_

\_\_\_\_\_

3. \_\_\_\_\_

\_\_\_\_\_

4. \_\_\_\_\_

\_\_\_\_\_

5. \_\_\_\_\_

\_\_\_\_\_

5 marks

### Question 19

As the storeperson you are responsible for accepting delivery of raw fresh meat products.

- a. What is the acceptable temperature range of meat products on delivery?

Temperature range \_\_\_\_\_ °C to \_\_\_\_\_ °C

1 mark

- b. Describe how you would accurately determine the temperature of the product.

Type of thermometer used \_\_\_\_\_

Description \_\_\_\_\_

\_\_\_\_\_

1 mark

- c. Explain what procedure you would follow if the meat was outside the acceptable temperature range.

\_\_\_\_\_

\_\_\_\_\_

2 marks

**Question 20**

Salads and cold entrées can be kept in a kitchen under-bench fridge. This fridge must be kept well organised to ensure products are stored correctly to maintain quality: for example all items must be well covered, clearly identified and date marked.

What are three other key features of a well-organised fridge?

1. \_\_\_\_\_
2. \_\_\_\_\_
3. \_\_\_\_\_

3 marks

**Question 21**

A delivery arrives but some items are not available as they are out of stock. As the storeperson, what are two important tasks you must do?

1. \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_
2. \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

2 marks