



# Victorian Certificate of Education 2013

SUPERVISOR TO ATTACH PROCESSING LABEL HERE

## STUDENT NUMBER

Figures

Words


Letter

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# VCE VET HOSPITALITY KITCHEN OPERATIONS

## Written examination

Thursday 7 November 2013

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	25	25	25
B	26	26	95
			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 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.**

**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 one of the following best indicates that a lemon is of good quality?

The fruit is

- A. pale yellow and soft to the touch.
- B. firm and juicy, with a smooth skin.
- C. firm to the touch and green in colour.
- D. dark yellow to black, with a wrinkled skin.

**Question 2**

Bacon and eggs on toast is a breakfast menu item.

Which of the following are the most appropriate accompaniments?

- A. sautéed spinach, roast tomato and a hash brown
- B. avocado, cucumber and cherry tomatoes
- C. mushrooms, olives and grilled eggplant
- D. pommes frites and a garden salad

**Question 3**

When should fresh lettuce for an evening function be prepared?

- A. the morning of the function
- B. the day before the function
- C. two days before the function
- D. hours before the function begins

**Question 4**

Which one of the following is an appropriate condiment for falafels?

- A. creamed cheese
- B. garlic yoghurt
- C. oyster sauce
- D. ginger relish

**Question 5**

You are required to make a salad containing apple.

Which is the best method to prevent the apple from browning?

- A. Peel the apple with a sharp knife.
- B. Wrap the sliced apple tightly in cling wrap.
- C. Use pink lady apples as they will not brown.
- D. Prepare the apple and submerge it in acidulated water.

**Question 6**

What are the ingredients in duchess mix?

- A. mashed potato, egg yolks and seasoning
- B. rice, stock, bay leaves and seasoning
- C. polenta, stock, butter and seasoning
- D. mashed potato, flour and seasoning

**Question 7**

Which of the following is an appropriate sauce to serve with semolina gnocchi?

- A. burnt butter and sage
- B. beurre blanc
- C. hollandaise
- D. bearnaise

**Question 8**

Why are standard recipes important when making egg-based desserts?

- A. They make the chef look good.
- B. Everyone understands the recipe.
- C. They are necessary as eggs are cheap to purchase.
- D. They result in consistent products and lower the cost of dishes.

**Question 9**

When cooking, at what temperature do whisked plain eggs set?

- A. 60–65 °C
- B. 65–70 °C
- C. 70–75 °C
- D. 80–85 °C

**Question 10**

A croque madame is

- A. a precision cut.
- B. an egg-based sauce.
- C. a French appetiser, crumbed and deep-fried.
- D. a ham and cheese sandwich served with a poached egg.

**Question 11**

What are the optimum storage conditions for freshly cooked pasta?

- A. in the dry store
- B. coated in oil and stored in the fridge
- C. portioned and stored in the freezer
- D. in a large plastic container and stored in the fridge

**Question 12**

What is the common ingredient shown above?

- A. sage
- B. chives
- C. rocket
- D. bay leaves

**Question 13**

Which cheese is traditionally used in a Greek salad?

- A. fetta
- B. parmesan
- C. gorgonzola
- D. pecorino

**Question 14**

Which one of the following salads includes potatoes, carrots, cornichons, mayonnaise and sour cream?

- A. caesar
- B. French
- C. waldorf
- D. Russian

**Question 15**

A salad is looking wilted and limp.

The most likely reason for this is

- A. the refrigerator where the salad was stored is too cold.
- B. the dressing was added too early prior to service.
- C. the service-ware is not suited to the salad.
- D. the salad contains too many ingredients.

**Question 16**

The best equipment to use to ensure consistency when slicing vegetables for canapés is a

- A. grater.
- B. chinois.
- C. mandolin.
- D. food processor.

**Question 17**

Leftover, uncooked bacon trimmings will be stored in a cool room for later use in savouries.

The best way to maintain the condition of the meat is to

- A. cover it with a damp cloth.
- B. soak it in a mixture of salt and water.
- C. cover it with foil and store it low in the cool room.
- D. cover it with cling wrap and store it high in the cool room.

**Question 18**

Saganaki is a traditional Greek appetiser.

It can be described as a

- A. type of vegetable.
- B. seafood dish.
- C. cheese dish.
- D. cured meat.

**Question 19**

Which one of the following sauces is a derivative of mayonnaise?

- A. Choron
- B. cocktail
- C. bearnaise
- D. bechamel

**Question 20**

A good-quality meat glaze is best described as

- A. an opaque, brown stock, thickened with a roux, that is rich and creamy in flavour.
- B. a light-brown stock that is enhanced with convenience stock to darken and enrich it.
- C. a brown stock clarified with a raft, and reduced to obtain a strong flavour and clear colour.
- D. a clear, reduced stock that is darker in colour and thicker than the original stock, and free of impurities.

**Question 21**

What does 'deglazing' mean?

- A. to brush with egg wash
- B. to add butter to blanched vegetables
- C. to add liquid to a cooking pan to release residue
- D. to cover a sauce with paper to prevent a skin from forming

**Question 22**

Which thickening agent is made from an equal amount of flour and butter, and is cooked out before the liquid is added?

- A. roux
- B. liaison
- C. beurre manié
- D. beurre noisette

**Question 23**

Sediment is present in a jus.

What should you do?

- A. Add more water.
- B. Pass the jus through a chinois.
- C. Pass the jus through muslin cloth.
- D. Throw the jus away and start again.

**Question 24**

When preparing a soup garnish, what should be considered?

- A. The garnish should be large and colourful to attract the eye.
- B. The garnish should float on the surface of the soup.
- C. The garnish should sit easily on a soup spoon.
- D. The garnish should have a crisp texture.

**Question 25**

Which one of the following rows matches each soup with its country of origin?

	<b>Russia</b>	<b>Italy</b>	<b>Spain</b>
<b>A.</b>	borscht	minestrone	gazpacho
<b>B.</b>	cream of asparagus	vichyssoise	chicken noodle
<b>C.</b>	bisque	consommé	pho
<b>D.</b>	won ton	pumpkin	chowder

**SECTION B****Instructions for Section B**

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

**Question 1** (4 marks)

- a. Indicate which accompaniment (**A.–D.**) matches each of the dishes below by completing the table.

2 marks

<b>A.</b> steamed Asian greens	<b>B.</b> poached strawberries
<b>C.</b> mashed potato	<b>D.</b> glazed apples

Cumberland sausages with caramelised onion jus	
pork loin with sweet potato	
honey and soy chicken breast	
chocolate bavarois with crème anglaise	

- b. List **two** considerations for food presentation when plating up.

2 marks

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**Question 2** (2 marks)

Wilted spinach is an accompaniment to a dish served at a function.

What is the best way to pre-prepare the spinach in order to get the best presentation and flavour?

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**Question 3** (2 marks)

Why should soft fruits be purchased only as required?

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**Question 4** (4 marks)

Traditionally, roast lamb is served with accompaniments.

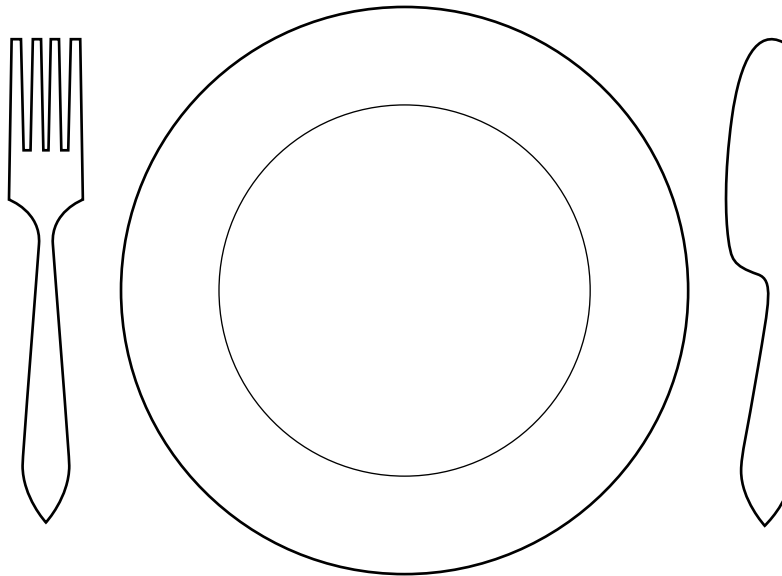
- a. Complete the table below by suggesting two vegetables and two sauces suitable to serve with roast lamb.

2 marks

Vegetable	Sauce

- b. On the diagram below, show how roast lamb, and the vegetables and **one** of the sauces suggested in **part a.** would be best presented. Label each food item.

2 marks





**Question 5** (6 marks)


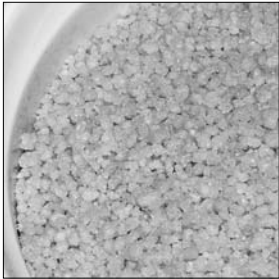


Complete the table below to show the differences between pilaf and risotto.

	<b>Pilaf</b>	<b>Risotto</b>
cooking method		
type of rice		
liquid ratio		

**Question 6** (4 marks)

Match each of the images with the correct term from the list below.

- penne
- gnocchi
- basmati rice
- fettucini
- short-grain rice
- fusilli
- couscous
- spaghetti

**Question 7** (6 marks)

Making polenta can be technically difficult.

Identify three problems that may arise and describe how each problem can be avoided.

Problem	How to avoid the problem
1.	
2.	
3.	

**Question 8** (6 marks)

Describe how to make fresh pasta. In your response, explain how to cook the pasta so that it is served al dente.

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**Question 9** (6 marks)

a. Eggs Benedict is a traditional breakfast dish.

Explain how the dish is usually prepared by completing the following.

3 marks

- traditional sauce

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- cooking method

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- two traditional accompaniments

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b. Identify **two** hygiene factors that would need to be considered when preparing eggs Benedict. 2 marks

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c. How do you know when poached eggs are ready to serve?

1 mark

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**Question 10** (2 marks)

Outline **two** key factors that will affect the quality of a meringue for a soufflé.

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**Question 11** (4 marks)

Explain how to separate and store egg whites to maintain their quality. Include food hygiene and wastage considerations in your response.

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**Question 12** (4 marks)

Describe **four** food safety issues that may arise when rice is held in a rice cooker for more than four hours.

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**Question 13** (4 marks)

**a.** Tick (✓) the **three** most appropriate flavouring ingredients for stock. 1 mark

- |        |                          |          |                          |          |                          |
|--------|--------------------------|----------|--------------------------|----------|--------------------------|
| bones  | <input type="checkbox"/> | bay leaf | <input type="checkbox"/> | salt     | <input type="checkbox"/> |
| onions | <input type="checkbox"/> | beetroot | <input type="checkbox"/> | tarragon | <input type="checkbox"/> |

**b.** Name **three** typical ingredients in fond blanc. 3 marks

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**Question 14** (2 marks)

What happens if a fish consommé is rapidly boiled with the raft?

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**Question 15** (4 marks)

Identify **two** quality indicators for a good sauce and provide an explanation for each.

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**Question 16** (4 marks)

a. List **four** ingredients that are required for an aioli. 1 mark

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b. Outline **three** safety issues that need to be considered when making and storing the aioli. 3 marks

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**Question 17** (2 marks)

a. When making a hollandaise sauce, how do you know that the sabayon is ready? 1 mark

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b. When held for a long time, the hollandaise will form a skin.  
Explain what will happen if the skin is stirred into the sauce. 1 mark

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**Question 18** (4 marks)

What are **four** general ways of minimising waste when making soup?

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**Question 19** (3 marks)

What are three considerations when plating soup in relation to hygiene, safety and presentation?

	<b>Consideration</b>
hygiene	
safety	
presentation	

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**SECTION B – continued  
TURN OVER**

**Question 20** (8 marks)

Refer to the recipe for pumpkin soup below and answer the questions that follow.

**Pumpkin soup**

½ tsp vegetable stock, powdered

750 mL water

100 g brown onion, sliced

20 g butter

100 g carrots, diced

150 g potatoes, diced

250 g pumpkin, diced

2 sprigs thyme

75 mL cream

½ tsp parsley, chopped

**Method**

1. Using a large pot, sweat the onions in butter, then add the thyme, pumpkin and carrots.
2. Add the stock to a small amount of hot water, then add to the pot along with the potatoes and 750 mL of water.
3. Bring to a boil and then skim.
4. Simmer for one hour or until the carrots are soft, then puree and pass through a chinois.
5. Check the consistency of the soup.
6. Place the soup back in the pot and bring back to a boil, then add cream and season to taste.
7. Garnish with parsley.

- a. This recipe will make one litre of soup (five entree portions).

Multiply the ingredients to make 20 entree portions. Write the quantities you will need in the table below, next to the appropriate ingredient.

3 marks

	vegetable stock, powdered
	water
	brown onion, sliced
	butter
	carrots, diced
	potatoes, diced
	pumpkin, diced
	sprigs thyme
	cream
	parsley, chopped



- b.** Name **one** vegetarian option that could be used as a replacement for the convenience stock if none were available in the kitchen. 1 mark

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- c.** What commercial equipment could be used to puree the soup smoothly? 1 mark

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- d.** How should you safely transfer 20 litres of soup from a pot into containers? 3 marks

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**Question 21** (2 marks)

Name **two** characteristics of quality to look for when purchasing radicchio.

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**Question 22** (3 marks)

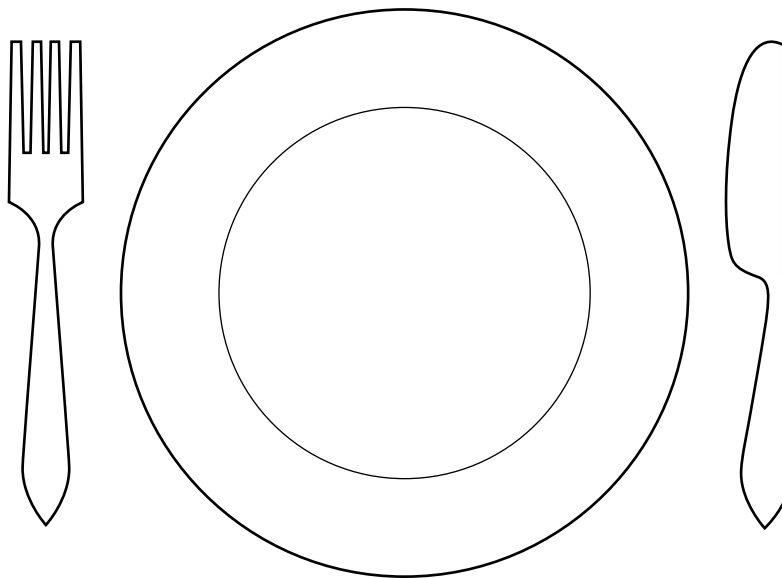
- a. List the ingredients in a caprese salad. Suggest a suitable dressing. 2 marks

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- b. On the diagram below, draw how you would present your caprese salad. Label the ingredients. 1 mark



**Question 23** (2 marks)

Indicate which dressing (A.–D.) matches each of the salads below by completing the table.

<b>A.</b> sweet chilli and lime	<b>B.</b> mayonnaise
<b>C.</b> blue cheese dressing	<b>D.</b> vinaigrette

Thai beef salad	
warm potato and bacon salad	
rocket and pear salad	
garden salad	

**Question 24** (2 marks)

Name the most suitable piece of equipment for preparing a carpaccio of beef. Explain your response.

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**Question 25** (2 marks)

You are serving platters of sushi at a function.

Describe how you would present the sushi and its accompaniments.

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**Question 26** (3 marks)

a. What is a canapé?

1 mark

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b. Name the typical components of a canapé.

2 marks

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