



2013 VCE VET Hospitality (Kitchen Operations) GA 2: Written examination

GENERAL COMMENTS

The 2013 VCE VET Hospitality (Kitchen Operations) examination was based on the following units of competency.

- SITHCCC009A Prepare vegetables, fruit, eggs and farinaceous dishes
- SITHCCC008A Prepare stocks, sauces and soups
- SITHCCC006A Prepare appetisers and salads

Students seemed well prepared for the examination and provided detailed responses. This examination assessed a wide subject area and in many instances the results were very good.

VCE VET Hospitality (Kitchen Operations) is a program that encourages students to draw on their practical class applications and experiences. Through the quality of the written responses, assessors are able to identify when students have in-depth knowledge of a program. In many instances, high-quality responses reflect students' practical applications or experiences gained during their training.

Teachers and students are reminded that practising with past examinations alone is not enough. Students are encouraged to focus on areas of the examination that they are able to complete with greater ease and then to turn their attention to aspects of the examination that might be or seem to be more difficult. Overall, it was pleasing to see few unanswered questions in Section B of the examination. Students are encouraged to use the reading time well.

SPECIFIC INFORMATION

This report provides sample answers or an indication of what answers may have included. Unless otherwise stated, these are not intended to be exemplary or complete responses.

The statistics in this report may be subject to rounding errors resulting in a total less than 100 per cent.

Section A – Multiple-choice questions

The table below indicates the percentage of students who chose each option. The correct answer is indicated by shading.

Question	% A	% B	% C	% D	% No Answer
1	3	95	2	0	0
2	96	2	1	1	0
3	11	1	1	88	0
4	18	73	5	2	0
5	0	4	0	96	0
6	70	4	14	11	0
7	47	30	5	18	0
8	0	14	3	83	0
9	19	43	31	7	0
10	6	6	77	12	0
11	3	64	11	22	0
12	4	1	93	2	0
13	98	2	0	0	0
14	1	14	11	74	0
15	9	89	1	1	0
16	9	6	80	5	0
17	14	5	39	42	0
18	7	20	37	36	1
19	5	65	23	8	0
20	18	6	19	57	0
21	15	4	75	5	0
22	89	4	6	1	0
23	5	27	60	8	0
24	8	69	14	9	0
25	90	2	6	2	0

2013 Examination Report



Section B

Question 1a.

Marks	0	1	2	Average
%	12	9	79	1.7

Cumberland sausages with caramelised onion jus	C. (mashed potato)
pork loin with sweet potato	D. (glazed apples)
honey and soy chicken breast	A. (steamed Asian greens)
chocolate bavarois with crème anglaise	B. (poached strawberries)

Question 1b.

Marks	0	1	2	Average
%	3	20	76	1.8

Any two of the following (or similar) were required for full marks.

- size of food
- shape of food/height
- type of service-ware
- consistency/cooking method
- colour of food/block colour
- direction served/spacing/crowding
- garnish
- cleanliness
- hot/cold/room temperature
- service style
- menu type

Question 2

Marks	0	1	2	Average
%	30	52	18	0.9

Strong responses were those that indicated that the spinach was pre-washed and portioned, refreshed in ice or with cold water, and excess liquid had been removed/squeezed out.

Question 3

Marks	0	1	2	Average
%	8	41	51	1.5

To score full marks, two of the following were required.

- to prevent them from going off
- to prevent mould from forming
- not over-ripened
- less wastage, lowering of costs
- less storage required
- easily damaged

Question 4a.

Marks	0	1	2	Average
%	12	53	36	1.3

Suitable responses included the following.

2013 Examination Report



Vegetable	Sauce
<ul style="list-style-type: none"> • root vegetables • brassicas/flowering vegetables – cauliflower, broccoli, brussels sprouts • green vegetables – peas, beans 	<ul style="list-style-type: none"> • mint • jus • gravy • demi-glaze • reduction

Not all students demonstrated a clear understanding of accompaniments.

Question 4b.

Marks	0	1	2	Average
%	12	30	58	1.5

Full marks were awarded to responses that showed the following on the diagram.

- all three components labelled
- food presented in the centre of the plate
- no food on rim
- lamb in dominant position
- lamb resting on/next to vegetables so the colour of the vegetables can be seen
- sauce half covering or beside lamb at the side or back of the plate/draw a serving jug beside the plate

Question 5

Marks	0	1	2	3	4	5	6	Average
%	8	12	18	25	21	12	4	2.9

Students needed to clearly demonstrate the differences between pilaf and risotto. Many students scored average marks. Better understanding of both types of rice is needed.

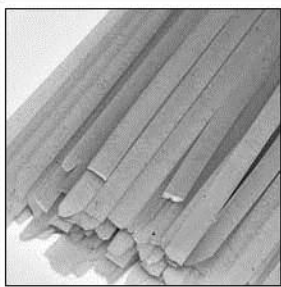
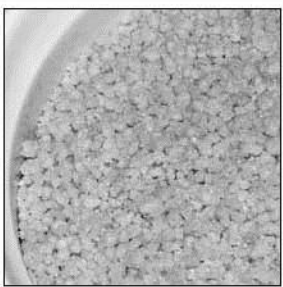
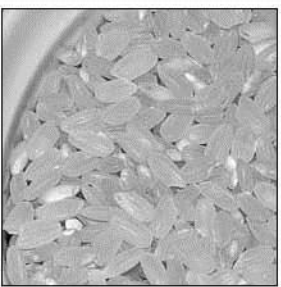
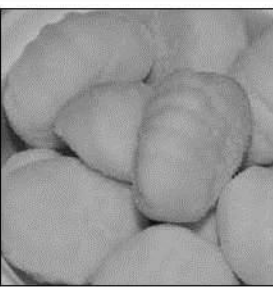
	Pilaf	Risotto
cooking method	<ul style="list-style-type: none"> • primarily braising • lid on, no stirring, adding all liquid at once 	<ul style="list-style-type: none"> • simmer/boil/absorption • stirring, adding liquid little by little
type of rice	long-grain, jasmine, basmati	short-grain, arborio, baldo, carnaroli, Roma, Vialone Nano
liquid ratio	1.25–2 parts water to 1 rice	3–6 parts water to 1 rice

2013 Examination Report



Question 6

Marks	0	1	2	3	4	Average
%	0	1	6	30	63	

			
fettuccini	couscous	short-grain rice	gnocchi

Question 7

Marks	0	1	2	3	4	5	6	Average
%	23	7	22	10	19	6	13	

Problem	How to avoid the problem
1. It may have lumps/is not smooth	rain polenta into hot liquid while whisking/stirring
2. It may be grainy/is undercooked	cook longer for over 30 minutes with more liquid to start
3. It may be dry with little flavour	use fat in cheese or dairy, stock instead of water

It appeared that many students were not familiar with polenta and consequently found it difficult to complete the table.

Question 8

Marks	0	1	2	3	4	5	6	Average
%	5	4	10	14	26	25	15	

- Make a dough with water, oil, salt and flour (mixer, by hand or food processor). Knead well until silky, smooth and well combined. Rest for a minimum of half an hour.
- Roll out the dough at the thickest setting on pasta machine or by hand. Laminate the dough by folding and rolling. Start to run through pasta machine at thinner settings until achieving desired thickness. Dry pasta. Use flour/semolina to keep it separated.
- Bring salted water to the boil then place pasta in to cook. Pasta should float and cook for a couple of minutes until al dente.

No marks were awarded for a discussion of pasta sauces and their preparation. The question required responses that demonstrated a clear understanding of how to make the dough and cook the paste to al dente.

Question 9a.

Marks	0	1	2	3	Average
%	5	9	34	52	

- Traditional sauce: hollandaise.
- Cooking method: poach eggs, toast/grill muffin and ham, making a warm emulsion using a bain marie.
- Two traditional accompaniments: muffin, ham, butter, parsley, sausage, baked beans, hash brown, mushrooms, tomatoes, bacon, smoked salmon, spinach.

2013 Examination Report



Question 9b.

Marks	0	1	2	Average
%	13	38	49	1.4

Two of

- clean, sanitised equipment
- personal hygiene
- storage temperatures for a warm emulsion sauce
- keeping it for no longer than two hours
- all ingredients stored and handled correctly
- egg fresh and within date.

Question 9c.

Marks	0	1	Average
%	49	51	0.5

When the egg white is set, while yolk is still runny

Question 10

Marks	0	1	2	Average
%	12	31	58	1.5

Two of

- cleanliness of equipment – all equipment must be free of fat
- suitability of equipment – large, round bowl and multipronged whisk
- quality of egg whites – eggs are not fresh, better if cracked the day before to dry at room temperature, free of yolk
- whipping technique – whites are not over- or under-whipped
- timing of the addition of sugar – only added once whites are at a soft peak, added gradually.

Question 11

Marks	0	1	2	3	4	Average
%	2	8	29	36	24	2.7

- Separation: How separate whites – no yoke per batch/day, in hands, in extra bowl to check quality.
- Storage: Eggs to be placed into sealed containers in fridge or cool room below 5 degrees; label and date batches of egg whites; use clean, sealed containers.
- Hygiene: Use clean containers, prevent cross contamination from dirty eggshells and contaminated eggs and do not mix with old eggwhites, wash hands and equipment before separating.
- Wastage considerations: Keep for less than a week then throw out, away from odours/smells, check smell/colour before use, use-by dates, place shells in compost, use leftovers for other dishes, freeze excess.

An explanation demonstrating knowledge about the separation and storage of egg whites to maintain their quality was required. Students were asked to include food hygiene and wastage considerations in their responses. Many responses did not complete this question with the correct amount of detail.

Question 12

Marks	0	1	2	3	4	Average
%	20	30	28	16	7	1.6

The following were acceptable responses.

- held in danger zone 5–60 °C, rice cooker needs to be set at a holding temperature above 60 °C
- bacteria can breed, leading to food poisoning
- after four hours the rice needs to be thrown out
- quality would deteriorate as the rice dries out

Students were not entirely clear about food safety issues as they related to cooked rice.

2013 Examination Report



Question 13a.

Marks	0	1	Average
%	36	64	0.7

bones
onions

bay leaf
beetroot

salt
tarragon

Question 13b.

Marks	0	1	2	3	Average
%	71	12	8	9	0.6

Fond blanc consists of (three of)

- bones
- bouquet garni (peppercorns, bay leaves, thyme, parsley stalks)
- mirepoix (carrot, celery, onion, leek)
- water.

Question 14

Marks	0	1	2	Average
%	19	24	56	1.4

Cloudy, impurities, breaks up, fats boil back in the liquid, can taste bitter/bad

Question 15

Marks	0	1	2	3	4	Average
%	7	8	23	18	44	2.9

Suitable responses included two of the following.

- eye appeal – shiny, glossy, smooth sauce
- flavour – rich and appropriate for the dish
- colour – bright, appropriate colour
- texture – smooth and or appropriate to the sauce, impurities and scum removed
- smell – attractive, enticing smell
- coating consistency – aids digestion, increases flavour and creaminess of sauce

This question focused on the quality indicators for a good sauce and students were required to provide an explanation for each. Some students did not include the explanation. It is important that students read questions carefully and ensure they answer all parts.

Question 16a.

Marks	0	1	Average
%	68	32	0.3

Students appeared to be familiar with some of the ingredients for aioli, which included (four of)

- egg yolks
- vegetable oil
- flavouring/vegetables, garlic
- seasoning
- vinegar/acid.

2013 Examination Report



Question 16b.

Marks	0	1	2	3	Average
%	14	24	37	26	1.8

Safety issues that need to be considered when making and storing the aioli include (three of)

- egg quality/ingredients
- egg and sauce storage with the finished product/cartouche/airtight container/label
- keeping to the 2–4 hour rule
- danger zone/high risk food/store at 1 °C to –5 °C
- cross contamination/clean equipment
- using equipment safely, e.g. blender.

Question 17a.

Marks	0	1	Average
%	59	41	0.4

The sabayon forms a ribbon stage or can make a figure 8 when lifted from the mix. It will be aerated, thick, glossy and pale, and coating consistency will be thicker.

Question 17b.

Marks	0	1	Average
%	22	78	0.8

The sauce will become lumpy or the skin may contain bacteria, which will affect the quality of the sauce.

Question 18

Marks	0	1	2	3	4	Average
%	7	20	27	27	20	2.3

A wide variety of responses were accepted, including (four of)

- use trimmings and leftover cuts of produce to make soups
- use soups as a sauce for a dish as well
- use stocks made from leftover bones/meat scraps
- make only what is needed
- heat up only enough for one service
- use whole foods/all parts
- freeze extra
- follow standard recipe.

2013 Examination Report



Question 19

Marks	0	1	2	3	Average
%	3	10	30	58	2.4

Consideration	
hygiene	<ul style="list-style-type: none"> no cross contamination, soup heated above 60 °C, reheated above 75 °C for two minutes personal hygiene clean service-ware/no chips or cracks to hold bacteria
safety	<ul style="list-style-type: none"> heat of the soup – so it doesn't burn someone (i.e. 75–85 °C), wear gloves, roll down sleeves of jacket use a jug to transfer small amounts of soup at a time and don't overfill. If heavy, ask for help to move, no cracks in crockery, smaller containers or pots, clean spills
presentation	<ul style="list-style-type: none"> how to keep internal temperature above 60 °C: use a hot bowl and service equipment, clean up spills, use a ladle or jug to pour, add garnishes last

Many students demonstrated a good level of understanding of considerations in relation to hygiene, safety and presentation; however, some students struggled. Students should always develop their responses.

Question 20a.

Marks	0	1	2	3	Average
%	18	4	18	61	2.2

2 tsp	vegetable stock, powdered
3 L	water
400 g	brown onion, sliced
80 g	butter
400 g	carrots, diced
600 g	potatoes, diced
1000 g/1 kg	pumpkin, diced
8	sprigs thyme
300 ml	cream
2 tsp	parsley, chopped

Question 20b.

Marks	0	1	Average
%	39	61	0.6

- water
- vegetable stock
- milk
- clear vegetable soup
- powdered soup

Question 20c.

Marks	0	1	Average
%	7	93	1

- mouli
- bar blender



Examination Report

- drum sieve
- stick/stab blender
- food processor
- thermomix

Question 20d.

Marks	0	1	2	3	Average
%	4	36	38	21	1.8

- Use a small container such as a pot with a handle to decant the soup into containers, do not lift the large pot unless with another person.
- Place containers in a sink (or lower) when decanting to decrease mess if spilt and reduce the likelihood of an accident.
- Wait for the soup to cool to around 60 °C.
- Wear gloves/goggles and keep sleeves rolled down.
- Use a pot with a tap at the bottom.

Students' responses often lacked sufficient detail.

Question 21

Marks	0	1	2	Average
%	35	21	44	1.1

Possible responses included two of the following.

- unblemished leaves/bruising
- bright, vibrant red/purple/white colour
- crisp leaves/not wilted
- tight bud/no sprouting
- no insects/signs of vermin

Question 22a.

Marks	0	1	2	Average
%	90	3	7	0.2

Basil, bocconcini/mozzarella and tomato with a dressing (seasoning, oil, balsamic vinegar)

Students scored poorly for this question. Greater emphasis is needed on a variety of salads, not just the common ones.

Question 22b.

Marks	0	1	Average
%	94	6	0.1

All ingredients represented, placed in a fan, stack, ring, tossed, layered, skewered, correctly labelled and inside the rim of the dish.

This question was answered poorly. Students should acquaint themselves with a wide variety of salads.

Question 23

Marks	0	1	2	Average
%	12	19	70	1.6

2013 Examination Report



Marks	2	1	1
Thai beef salad	A. sweet chilli and lime	A. sweet chilli and lime	A. sweet chilli and lime
warm potato and bacon salad	B. mayonnaise	C. blue cheese dressing	B. mayonnaise
rocket and pear salad	C. blue cheese dressing	B. mayonnaise	D. vinaigrette
garden salad	D. vinaigrette	D. vinaigrette	C. blue cheese dressing

Question 24

Marks	0	1	2	Average
%	56	15	29	0.7

A meat slicer or a chef's knife/mallet with paper/plastic as it ensures consistent thin slices.

Question 25

Marks	0	1	2	Average
%	18	43	39	1.2

- Sushi may be served on Asian-influenced service-ware, a banana leaf or a sushi mat, steamer tray or rice dish.
- The accompaniments may include pickled vegetables, pickled ginger, wasabi, soy sauce, mayonnaise (Kewpie), shredded seaweed and sesame seeds.
- The sushi may be sliced into bite-sized pieces, which makes it easy to eat/handle with chopsticks or napkins.

Question 26a.

Marks	0	1	Average
%	20	80	0.8

A canapé is a one- or two-bite appetiser used to sustain guests, served standing at cocktail parties or during pre-dinner drinks, to stimulate the appetite.

Question 26b.

Marks	0	1	2	Average
%	33	12	55	1.2

- base
- body, topping, filling
- spread, garnish, glaze