

STUDENT NUMBER Letter

VCE VET HOSPITALITY: KITCHEN OPERATIONS

Written examination

Monday 14 November 2022

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	19	19	95
			Total 120

- Students are permitted to bring into the examination room: pens, pencils, highlighters, erasers, sharpeners, rulers and one scientific calculator.
- Students are NOT permitted to bring into the examination room: blank sheets of paper and/or correction fluid/tape.

Materials supplied

- Question and answer book of 17 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 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

The most appropriate rice to make fried rice is

- A. sushi rice.
- B. arborio rice.
- C. jasmine rice.
- D. glutinous rice.

Question 2

Which one of the following is an ingredient added to a guacamole to minimise oxidation?

- A. red chilli
- B. lime juice
- C. coriander
- D. tomato concassé

Question 3

When preparing a chicken Kiev, flattening the chicken breast to ensure a consistent thickness will

- A. assist in encasing the butter and allow for even cooking.
- B. ensure the chicken breast does not open during cooking.
- C. give a better coating of crumbs.
- D. ensure the chicken has a better flavour.

Question 4

A fish stock is cloudy.

The most likely cause is

- A. the bouquet garni that was added was too large.
- B. the stock was cooked at a simmer.
- C. a lid was used during cooking.
- D. leek was used in the stock.

Question 5

Which one of the following vegetables is an ingredient of eggs Florentine, along with poached eggs, English muffin and hollandaise sauce?

- A. kale
- B. tomato
- C. spinach
- D. mushroom

Question 6

A sauce made with milk thickened with equal parts of butter and flour is known as

- A. bechamel sauce.
- B. bearnaise sauce.
- C. velouté.
- D. coulis.

Question 7

Which one of the following is the grain that is traditionally used in tabouli?

- A. freekeh
- B. burghul
- C. quinoa
- D. barley

Question 8

Which one of the following includes only types of pasta?

- A. duxelle, risotto, tortellini
- B. fettucine, tortellini, ravioli
- C. ravioli, bisque, cannelloni
- D. pappardelle, carpaccio, penne

Question 9

In which country did chicken parmigiana originate?

- A. Italy
- B. Austria
- C. Australia
- D. Switzerland

Question 10

Which one of the following lists the functions of an egg in cookery?

- A. bind, glaze, thicken, emulsify
- B. skim, flavour, bind, emulsify
- C. bard, emulsify, enrich, thicken
- D. thicken, glaze, emulsify, hold

Question 11

120 g of potato is required for two portions.

How much potato is required for 30 portions?

- A. 1200 g
- B. 1500 g
- C. 1800 g
- D. 3000 g

Question 12

When storing whole beetroot, it is best to

- A. wrap in cling wrap and store in the dry store.
- B. remove the leaves to prevent moisture loss.
- C. place in a paper bag in the coolroom.
- D. peel and place in water.

Question 13

Which one of the following vegetables is the most suitable to use for crudités?

- A. potato
- B. pumpkin
- C. eggplant
- D. cucumber

Question 14

The most appropriate sequence of preparation techniques for roasting a whole chicken is

- A. stuff, truss, roast and carve.
- B. bard, poach, roast and carve.
- C. truss, lard, roast, portion and slice.
- D. stuff, ballotine, rest, roast and carve.

Question 15

Which type of pastry is traditionally used to produce spanakopita?

- A. filo pastry
- B. puff pastry
- C. sweet pastry
- D. short crust pastry

Question 16

The fat used in the production of a traditional hollandaise sauce is

- A. clarified butter.
- B. vegetable oil.
- C. margarine.
- D. olive oil.

Question 17

Source: BK_graphic/Shutterstock.com

The two pieces of equipment in the image above are a

- A. pestle and stone.
- B. mortar and pestle.
- C. stone and grinder.
- D. mortar and grinder.

Question 18

The most appropriate precision cut for iceberg lettuce to be used at the base of a prawn cocktail is

- A. jardinière.
- B. paysanne.
- C. macedoine.
- D. chiffonade.

Question 19

A standard serve of aioli to accompany potato wedges is 50 mL. There is 450 mL of aioli left.

How many portions of wedges does 450 mL of aioli cater for?

- A. 5
- B. 7
- C. 9
- D. 11

Question 20

Which one of the following is the fruit that is dried to make prunes?

- A. gooseberries
- B. grapes
- C. plums
- D. dates

Question 21

Barding poultry is best described as

- A. inserting fat into the poultry with a small piece of special equipment.
- B. covering the outside of the poultry with fat to keep it moist.
- C. tying up the poultry with string so it keeps its shape.
- D. rolling up the boned poultry with flavouring inside.

Question 22

A roast duck needs to be cooked for 40 minutes per kilogram at 190 °C.

How long must a 2.5 kg duck be roasted for?

- A. 1 hour 20 minutes
- B. 1 hour 30 minutes
- C. 1 hour 40 minutes
- D. 1 hour 45 minutes

Question 23

A workflow plan is used in the kitchen to

- A. help with the precision cuts.
- B. help work out 'first in first out' stock rotation.
- C. ensure that kitchen staff know who is rostered on and when.
- D. manage tasks so everything gets done in appropriate timeframes.

Question 24

From which fruit is balsamic vinegar produced?

- A. pomegranate
- B. blackberry
- C. grape
- D. apple

Question 25

'Dhal' refers to a

- A. type of tropical fruit.
- B. spice used in Indian cookery.
- C. paste made of ginger and onion.
- D. simmered dish of lentils or other pulses.

SECTION B**Instructions for Section B**

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

Question 1 (4 marks)

Table 1 lists descriptions of use for four pieces of equipment.





Table 2 shows four pieces of equipment.

Complete Table 2 by filling in the correct description number to identify how each piece of equipment is used.

Table 1

Description number	Description of use
1	portions stocks, soups and sauces
2	removes food items from liquids
3	strains liquid from solids
4	sifts dry ingredients prior to baking

Table 2

Piece of equipment	Description number	Piece of equipment	Description number
			
			

Sources (clockwise from top left): GS Creations/Shutterstock.com; cafugofilmes/Shutterstock.com; Vadarshop/Shutterstock.com; SuperArtWorks/Shutterstock.com

Question 2 (4 marks)

A Thai noodle salad for the lunch menu includes noodles, carrot, cabbage, radish, capsicum, spring onion and a dressing made of red chilli, palm sugar, lime juice and fish sauce.

- a. Identify a suitable noodle for the salad and two suitable herbs. 3 marks

Noodle _____

Herb 1 _____

Herb 2 _____

- b. When it is tasted, the dressing for the Thai noodle salad is found to be too sour.
Explain how the chef could balance the flavours to correct the dressing. 1 mark

Question 3 (3 marks)

Describe three steps that should be followed to maintain food safety when storing and using eggs.

1. _____

2. _____

3. _____

DO NOT WRITE IN THIS AREA

Question 4 (13 marks)

- a. The table below lists all of the ingredients and quantities to produce six portions of a traditional soft polenta.

Complete the table by adjusting the quantities to prepare 36 portions.

5 marks

Ingredient	Quantity for six portions	Quantity for 36 portions
water	325 mL	
milk	325 mL	
polenta	100 g	
butter	25 g	
grated parmesan	30 g	

- b. Describe the method to make soft polenta, using the ingredients from **part a**. In your response, include **one** quality indicator of a soft polenta and **two** main pieces of equipment required.

8 marks

Question 5 (3 marks)

List **three** types of feathered game.

Question 6 (4 marks)

An apprentice chef was slicing strawberries with a cook's knife and cut their finger, which required a sticking plaster.

- a. Outline **three** food safety procedures that must be followed to manage this situation. 3 marks

- b. What action could the apprentice take to prevent this happening in the future? 1 mark

Question 7 (3 marks)

List **three** benefits of using a convenience stock product rather than making a fresh stock.

Question 8 (7 marks)

A delivery of frozen chicken breasts has arrived at the restaurant. The chicken breasts need to be used for service the next day.

- a. Describe **three** indicators that would need to be checked when receiving the delivery of chicken breasts. Include **one** quality indicator. 3 marks

- b. Describe best practice for thawing the frozen chicken breasts for use the next day. 2 marks

- c. Explain the importance of thawing the chicken breasts completely before cooking. 2 marks

DO NOT WRITE IN THIS AREA

Question 9 (5 marks)

For each of the preparation techniques listed in the table below, name a fruit that is prepared using this preparation technique.

Preparation technique	Fruit
Slice around the centre, twist and then take out the stone.	
Remove the skin and pith, and then segment the flesh.	
Cut open and remove the seeds for use.	
Peel, remove the core, and cook with sugar until soft.	
Remove the cheeks and score the flesh.	

Question 10 (3 marks)

Describe the process to prepare and cook quinoa to be used in a salad.

DO NOT WRITE IN THIS AREA

Question 11 (5 marks)

Food labels are used for mise en place storage in a commercial kitchen.

- a. Identify the information that should be included on a food label by circling the **three** correct pieces of information in the table below. 3 marks

picture of the item	the time of day the item was made	description of the item
use-by or best-before dates	production date	method of cookery used
full recipe of the item	labour costs	person who produced the item

- b. List **two** advantages of having food items labelled in the kitchen. 2 marks

Question 12 (5 marks)

A roux-based brown sauce has been prepared as part of the mise en place for tonight's dinner service.

- a. Describe the best way to reconstitute the brown sauce prior to serving. 3 marks

- b. When reconstituted, the brown sauce's consistency is too thin. It must be thickened.
Explain how to thicken the sauce, to produce a sauce with a coating consistency. 2 marks

Question 13 (12 marks)

- a. A fruit and vegetable delivery has arrived for the day's service. You are required to store the items listed in the table below.

Complete the table with a location and description of the storage area for each of the produce items.

6 marks

Produce item	Location and description of storage area
20 kg bag of brushed potatoes	
10 kg box of apples	
3 trays of strawberries	
15 bunches of tarragon	
20 kg bag of peeled potatoes	
6 bunches of English spinach	

- b. Describe **three** work health and safety practices that must be followed when storing the produce items listed in the table in **part a**.

3 marks

- c. Complete the table below, identifying the quality indicators that you would look for when receiving the three produce items listed.

3 marks

Produce item	Quality indicators
brushed potatoes	
strawberries	
English spinach	

Question 14 (4 marks)

A chicken consommé is lacking in flavour and has residual fat.

Suggest two solutions to correct each problem.

Lacking in flavour

1. _____

2. _____

Residual fat

1. _____

2. _____

Question 15 (6 marks)

To avoid wastage and minimise food costs, all usable ingredients should be utilised.

Give two examples of how each of the food trimmings or unused items listed below can be used in food preparation.

Fruit trimmings or unused fruit

1. _____

2. _____

Vegetable trimmings or unused vegetables

1. _____

2. _____

Unused egg yolks or egg whites

1. _____

2. _____

Question 16 (5 marks)

Complete the table below by listing three suitable fruits to be poached and served with rice pudding and two flavourings that could be added to the poaching liquid.

Fruit	Flavouring
1.	1.
2.	2.
3.	

Question 17 (4 marks)

In the table below, indicate a country that each item is originally historically or culturally from.

Item	A country that the item is originally historically or culturally from
pasta	
sauce anglaise	
sauerkraut	
couscous	

Question 18 (2 marks)

A customer has returned the potato gnocchi dish to the kitchen with the complaint that the gnocchi is tough.

Explain **two** factors that may have contributed to this problem.

Question 19 (3 marks)

Tapas are small savoury dishes.

- a. From which country does tapas originate? 1 mark

- b. Name **two** vegetables that would be suitable to grill for a tapas plate. 2 marks

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