



**2007 VCE VET Hospitality Commercial Cookery GA 2: Written examination**

**GENERAL COMMENTS**

The VCE VET Hospitality (Operations) Commercial Cookery examination is based on the following four units of competence:

- THHBCC02B Prepare appetisers and salads
- THHBCC03B Prepare stocks, sauces and soups
- THHBCC04B Prepare vegetables, eggs and farinaceous dishes
- THHBKA03B Receive and store kitchen supplies.

Students and teachers should be aware of the following marking policies.

- Where students were asked to provide a certain amount of information, any additional information given was not marked. For example, if a student was asked to identify three points and gave four points, only the first three points were assessed. Therefore, if students think of another response after they have already written down the required number of points, they should cross out what they consider to be the weakest point and then add the extra one.
- When asked for a number of pieces of information, students who gave two responses that meant the same thing did not gain a mark for both. In this case the responses were combined and one mark was given (if appropriate) for the two similar responses.
- If the question does not ask students to comment on the ‘quality’ of a product, it is implied that the products are of the correct quality to use.

Some responses to particular questions gave opposites, for example, too much or not enough, cooked too long or undercooked; only the first of these answers was taken into consideration when marking responses.

**SPECIFIC INFORMATION**

For each question, an outline answer (or answers) is provided. In some cases the answer given is not the only answer that could have been awarded marks.

**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	Comments
1	20	5	73	2	0	
2	60	23	10	7	0	
3	38	22	3	38	0	Rice salad needs a light dressing with oil to coat each rice grain and stop them sticking together. To help the flavours penetrate cooked rice, the dressing is often added to warm rice. Using a mayonnaise (option B) or acidulated cream (option D) would make the salad claggy and heavy.
4	68	5	12	15	1	
5	6	14	1	78	0	
6	10	5	77	7	0	
7	3	75	20	2	0	
8	18	40	23	19	0	
9	85	4	5	6	0	
10	4	58	26	12	0	
11	11	38	33	15	2	Zabaglione is an Italian version of a sabayon with the addition of marsala. Sabayon refers to the preparation method and also a dessert. Sauce anglaise (option B) is incorrect as the egg yolk and sugar mixture is added to hot milk and cooked in a pan over direct heat. A sabayon is cooked in a bain marie over hot water; therefore, option C is the only correct answer.

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Question	% A	% B	% C	% D	% No Answer	Comments
12	18	4	16	62	0	
13	39	10	16	34	0	The traditional finishing of a velouté (sauce or soup) is the addition of a liaison, a mixture of cream and egg yolks, to enrich, add shine and thicken. Adding butter alone (option A) would enrich but not thicken the finished product and a whole egg or egg white (options B and C) would result in cooked threads of egg white through the finished product.
14	14	18	48	19	0	
15	73	23	3	1	0	
16	7	22	16	54	0	
17	42	8	33	17	0	A court bouillon is a stock prepared for poaching fish – whole or portions. This stock is not used in making sauces for seafood.
18	4	11	81	3	0	
19	16	10	13	62	0	
20	24	36	21	19	0	Melba toast (option B) is a thin, dried or toasted bread which is traditionally served with pate as it is crisp and can act as a base
21	12	58	4	26	0	
22	10	61	7	21	0	
23	18	76	5	1	0	
24	6	3	5	86	0	
25	44	49	1	5	0	Stocktakes are conducted to identify the cost of goods 'on hand'. This figure, along with the costs of purchases, is used to determine accurate food costings for a time period. Par-stock (option B) refers to the minimum/maximum stock level of an item that should be maintained in storage. It also helps to determine how much to order to maintain this level of stock. A bin card is used to ensure the levels of par-stock are maintained.
26	12	30	51	6	0	
27	66	1	16	17	0	
28	2	66	29	3	0	
29	59	16	14	10	1	
30	4	84	12	0	0	
31	11	5	76	7	0	
32	30	14	50	6	0	

## Section B – Short answer questions

### Question 1

Marks	0	1	2	3	4	5	6	7	8	Average
%	9	3	10	15	18	9	20	7	9	4.2

Quality	Explanation
Fat free	Remove fat from bones, roast bones to remove fat, remove fat (skim) during cooking, remove fat during cooling (skim), blanch bones prior to cooking
Flavour/smell/aroma/full bodied	Use quality ingredients, use correct ratio of ingredients, use appropriate ingredients (for stock type), ensure correct cooking time, cold water start, cooling process
Colour	Roast vegetable, trim appropriately, use correct ratio of ingredients, use correct ingredients (for stock type), use correct process

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Clarity/free from impurities	Skim well at all times, use correct technique – cold start, top up with cold water during cooking, strain through muslin, do not use starchy ingredients
Viscosity/consistency/gelatinous	Use correct ingredients (for stock type), use correct ratio of ingredients, ensure correct cooking time

Students needed to identify the quality point for one mark and then explain how this quality would be achieved during the production of the stock. If the quality was not correct, no mark could be obtained for the second part of the question. Marks were awarded for any four of the above responses. No marks were awarded for responses around presentation, basic preparation or production procedures or personal hygiene.

Students' responses to this question showed that they could generally list the qualities but could not clearly explain how these were achieved through the production of a stock.

## Question 2

Marks	0	1	2	3	4	Average
%	81	12	3	3	1	<b>0.3</b>

Marks were awarded for the following responses:

- prepare a list of the raft ingredients – egg white, flavouring (mire poix) and mince
- add the raft ingredients to a fat free stock
- bring to the boil and reduce the heat to a gentle simmer
- strain through a fine sieve, through a tap at the bottom of the pot, without breaking the raft.

This question required students to identify four key pieces of information or steps involved in clarifying stock. No marks were awarded for responses that suggested adding egg whites only to a stock, or cook or boil rather than simmer.

Overall this question was not answered particularly well, with many responses referring to stock or soup making.

## Question 3a.

Marks	0	1	2	3	Average
%	51	40	8	2	<b>0.6</b>

Marks awarded for any three of:

- remove any fat from surface of stock
- skim the liquid/stock and transfer into smaller pots during the reduction process
- reduce the volume to the required level/consistency (by 90 per cent or to 10 per cent of the original amount)
- strain through a fine sieve.

Responses needed to focus on reducing a large amount of stock into a glaze in a **commercial** context. Many responses gained marks for the reduction but not for the process of the large amount in the commercial context; for example, the use of 20 one litre saucepans is not a commercially practical option.

## Question 3b.

Marks	0	1	2	Average
%	24	34	42	<b>1.2</b>

Marks awarded for any two of:

- consistency – sticky, syrupy, gelatinous
- flavour – rich, concentrated
- gloss, appearance and shine
- colour – appealing.

No marks were awarded for one word responses such as 'flavour' that did not also provide a description of that characteristic.

## Question 3c.

Marks	0	1	2	Average
%	28	50	23	<b>1.0</b>

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Marks awarded for any two of:

- to increase the flavour of a stock, sauce or dish
- as a finished sauce (reduction)
- as the base sauce
- as a reconstitute for stock.

No marks were awarded for responses that referred to basting, glazing or as a thickening agent.

This question was not well answered. Many students could explain how the stock is reduced and the quality characteristics but could not articulate how the glaze is used in a **commercial** context.

## Question 4

Marks	0	1	2	3	Average
%	35	29	23	14	1.2

Marks awarded for any three of:

- bring to the required temperature for service
- adjust the flavour
- adjust the consistency
- adjust the colour/appearance.

No marks were awarded for responses such as finishing the sauce or taste it. Single word responses also did not earn marks (for example, flavour, colour or consistency) if there was not an accompanying description to support the response.

## Question 5

Marks	0	1	2	3	4	5	6	7	8	Average
%	14	17	17	13	15	10	6	5	3	3.0

Problem	Reason	Remedy
Chicken velouté tastes floury	<ul style="list-style-type: none"> <li>• Roux not cooked out</li> <li>• Incorrect cooking time for the sauce</li> <li>• No mark was awarded for 'incorrect ratio'</li> </ul>	<ul style="list-style-type: none"> <li>• Cook further/longer and reduce</li> </ul>
Napoli sauce has darkened and thickened too much	<ul style="list-style-type: none"> <li>• Overcooked</li> <li>• Cooked at too high a temperature</li> <li>• Burnt</li> </ul>	<ul style="list-style-type: none"> <li>• Add more tomato, wine or stock and cook off</li> <li>• Throw out and start again</li> </ul>
Mayonnaise sauce is too thick	<ul style="list-style-type: none"> <li>• Incorrect ratio of oil to yolks</li> </ul>	<ul style="list-style-type: none"> <li>• Finish with a small amount of boiling water or acid</li> </ul>
Berry coulis separates and runs on the plate	<ul style="list-style-type: none"> <li>• Has not been cooked out</li> <li>• Water has been added to the process</li> <li>• Insufficient sugar/syrup</li> <li>• Not pureed sufficiently</li> </ul>	<ul style="list-style-type: none"> <li>• Add more fruit</li> <li>• Add more sugar and reheat</li> <li>• Re-puree</li> <li>• Put through a fine sieve</li> <li>• No mark was awarded for 'thickening agents added'</li> </ul>

Students first needed to give a correct 'reason' for the fault, a mark could then be awarded for a remedy that matched this reason. No marks were awarded for responses about future preparations; for example, 'adjust the standard recipe or process next time it is made'.

## Question 6

Marks	0	1	2	3	4	Average
%	33	20	23	16	8	1.5

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Sauce	Thickening method	No marks for
Béchamel	White roux or roux	cornflour, blonde or brown roux
Fruit coulis	Puree/sugar, reduction	arrowroot
Anglaise	Coagulation of egg yolks	eggs
Jus	Reduction, cornflour, arrowroot, potato starch	Beurre Manie

## Question 7

Marks	0	1	2	3	4	Average
%	29	28	26	13	4	1.4

1. Smoked **salmon** on dark **pumpernickel** with crème fraîche.
2. **Cucumber** rounds topped with spicy Thai **beef** salad.
3. Tuna sashimi with **soy** sauce and hot **wasabi**.
4. Steamed chicken and ginger **wonton** with sweet **chilli** sauce.

Each menu item needed to have **both** correct responses for the mark to be awarded.

## Question 8a.

Marks	0	1	2	3	Average
%	54	29	14	3	0.7

Marks were awarded for any three of:

- variety for use – waxy/floury
- size/shape of potato
- cost and availability (seasonal)
- preparation and easy service for large numbers.

No marks were awarded for 'freshness' or 'compliments the dish'.

## Question 8b.

Marks	0	1	Average
%	94	6	0.1

Potato Dish	Description
Hasselback	Cut half to three quarters through, cooked in cream/stock and brushed with butter
Potato Anna	Thinly sliced potato discs cooked with butter into a large cake
Fondant potatoes	Turned potatoes cooked in white stock and brushed with butter

The name and description needed to be correct to be awarded the mark.

This question was not well answered, with many students not able to describe any of the potato dishes.

## Question 9

Marks	0	1	2	3	4	Average
%	9	33	37	18	2	1.7

Marks were awarded for any four of:

- seal the container correctly
- ensure there is a correct container identification/product label – product name, date of production, ingredients, reheating instructions
- prevent cross contamination – clean board, area, equipment, personnel
- store the container correctly – hot or cold
- record (relevant) details on enterprise food safety documents.

No marks were awarded for responses about the freshness of the lasagne or cleanliness of the containers.

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## Question 10

Marks	0	1	2	3	Average
%	48	14	34	4	1.0

Marks were awarded for any of:

- cut to remove peel and white pith
- cut segments out between sections
- remove pips
- catch juice for use in the dressing.

No marks were awarded for responses around collecting the required equipment, using clean equipment, the quality of the ingredients, or removing the top/bottom to sit flat on board.

Many responses focused on the 'salad' and not the preparation of the orange segments.

## Question 11

Marks	0	1	2	3	4	5	6	Average
%	2	9	12	16	19	16	26	3.9

1. Baked custard is **set** or **coagulated** with eggs yolks.
2. Sausage rolls are **glazed** with egg yolk and milk before baking.
3. Veal consommé is **clarified** with egg white.
4. Mayonnaise is **emulsified** with eggs yolks and mustard.
5. Spaghetti carbonara is **thickened** with eggs and cream.
6. Cheese soufflé is **aerated** by egg whites.

Each word could only be used once.

## Question 12

Marks	0	1	2	3	4	5	6	Average
%	12	7	11	14	23	19	15	3.5

	Rice pilaf	Risotto
<b>Type of rice</b>	<ul style="list-style-type: none"> <li>• Long grain – white or brown</li> <li>• Basmati</li> </ul>	<ul style="list-style-type: none"> <li>• Short grain</li> <li>• Arborio varieties</li> </ul>
<b>Cooking process</b>	<ul style="list-style-type: none"> <li>• Absorption covered/braise</li> <li>• Cook in advance and reheat</li> <li>• No mark were awarded for 'baking'</li> </ul>	<ul style="list-style-type: none"> <li>• Slow, absorption, lid off</li> <li>• Cook/finished to order</li> </ul>
<b>Use as a menu item</b>	<ul style="list-style-type: none"> <li>• Used as an accompaniment not as a main item</li> <li>• Usually a simple flavour with few additional items</li> </ul>	<ul style="list-style-type: none"> <li>• Can be served as an entrée/main course or an accompaniment.</li> </ul>

## Question 13

Marks	0	1	2	3	Average
%	9	10	29	52	2.3

Marks were awarded for any three of:

- garnish
- appetizers
- entrée
- main course
- base/accompaniment
- dessert or a breakfast dish (this response needed to specify fruit salad).

Responses to this question were varied, from the simple listing of an entrée, a main course, etc. to those responses that gave full menu descriptors of the dish. No marks were awarded for 'side dish' as this was given in the question.

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## Question 14

Marks	0	1	2	3	Average
%	11	19	31	39	2.0

Description	Soup classification
Soup thickened with a roux and finished with a liaison	velouté
A unthickened soup made with stock, vegetables, meat, grains and/or pulses	broth
A soup made from shellfish and thickened with rice	bisque

## Question 15a.

Marks	0	1	2	3	Average
%	9	22	45	24	1.9

Marks were awarded for any three of:

- size
- shape or appearance
- garnish
- flavour or taste
- serving temperature
- colour
- layout for service.

No marks were awarded for 'texture', 'ingredients' or 'easy to handle'.

## Question 15b.

Marks	0	1	2	3	Average
%	29	36	23	12	1.2

Item	consistency in production and presentation	How to apply this
Risotto balls	All the same size/shape	Use a scope/spoon to measure mixture
Chicken satay sticks	Flavour or taste	Prepare a marinade for the whole batch
Tiny tomato bruschetta	Size	Prepare base using a cutter

## Question 16

Marks	0	1	2	3	4	Average
%	35	13	17	16	19	1.7

Marks were awarded for the following responses:

- beat/prepare egg and milk/cream mixture
- soak bread in the egg, milk/cream mix
- heat pan with butter
- add soaked bread to hot/heated pan and cook.

No marks were awarded for 'make an egg wash', 'remove cooked bread and drain', 'plate', 'offer with maple syrup or cinnamon sugar' or 'seasoning'.

## Question 17

Marks	0	1	2	3	4	5	Average
%	33	17	17	21	8	4	1.7

Marks were awarded for the following responses:

- heat and cook the onion
- combine the eggs with the potato, spinach, parsley and cooked onion
- heat the pan with oil and add mixture
- cook – salamander or oven
- technique – using the pan and salamander, flip on a plate to cook both sides.

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Responses again often focused on the personal hygiene aspects of preparation; however, the focus of this question was on the process of producing a frittata from the ingredients provided. Some responses restated the ingredients and preparations as listed in the question rather than the assembly of the frittata as requested.

## Question 18

Marks	0	1	2	3	4	5	Average
%	11	13	23	30	22	2	2.5

Marks were awarded for the following responses:

- customer name
- customer reference
- quantity of each
- specification is correct
- items are as listed on invoice
- units as specified on invoice.

No marks were awarded for responses that referred to the date, invoice number, customer reference, unit or total price, etc.

There were some very good responses to this question, although many students listed which details should be verified but not why they are important.

## Question 19a.

Marks	0	1	Average
%	37	63	0.6

0°C to 5°C

## Question 19b.

Marks	0	1	Average
%	48	52	0.5

Type of thermometer – electronic gun or probe

Description – aim or penetrate to the centre of the goods for a core temperature

## Question 19c.

Marks	0	1	2	Average
%	23	54	23	1.0

Marks were awarded for the following responses:

- check with the chef/supervisor/manager, who may choose to accept the delivery
- do not accept – return the goods with the delivery driver, mark and sign on invoice, arrange a credit note
- reorder the goods.

## Question 20

Marks	0	1	2	3	Average
%	10	32	45	13	1.6

Marks were awarded for any three of:

- similar ingredients should be stored together
- raw meats kept below cooked meats or raw products
- products should be checked daily for quality
- items should not block fans
- fridge should not be overstocked
- fridge should be cleaned regularly
- FIFO/LILO – stock rotation
- strong flavoured products should be kept separate from other products.

No marks were awarded for responses that referred to covered, labelled and date marked, or maintenance of the under bench fridge.

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## Question 21

Marks	0	1	2	Average
%	13	45	41	1.3

Correct responses included:

- identify the items that were not received and ensure they are not charged for on the delivery documents
- inform the chef/supervisor/manager of out of stock items on this delivery
- arrange for reordering of out of stock items.

No marks were awarded for responses that referred to requesting a credit note.