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Write your **student number** in the boxes above.

**Letter**

# VET Hospitality: Cookery

## Question and Answer Book

VCE Examination – Wednesday 5 November 2025

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- Reading time is **15 minutes**: 11.45 am to 12 noon
- Writing time is **1 hour 30 minutes**: 12 noon to 1.30 pm

### Approved materials

- One scientific calculator

### Materials supplied

- Question and Answer Book of 20 pages
- Multiple-Choice Answer Sheet

### Instructions

- Follow the instructions on your Multiple-Choice Answer Sheet.
- At the end of the examination, place your Multiple-Choice Answer Sheet inside the front cover of this book.

Students are **not** permitted to bring mobile phones and/or any unauthorised electronic devices into the examination room.

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Contents	pages
<b>Section A</b> (25 questions, 25 marks) _____	2–7
<b>Section B</b> (16 questions, 95 marks) _____	8–19

## Section A – Multiple-choice questions

### Instructions

- Answer **all** questions in pencil on your Multiple-Choice Answer Sheet.
  - 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.
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### Question 1

The main ingredients in guacamole are

- A. coriander and tomato.
- B. papaya and avocado.
- C. avocado and lime.
- D. tomato and chilli.

### Question 2

Which one of the following is a thickening agent that is made of an uncooked paste of flour and butter?

- A. beurre manié
- B. blond roux
- C. white roux
- D. liaison

### Question 3

Which one of the following lists contains the traditional ingredients of a caesar salad?

- A. cos lettuce, poached egg, walnuts, mayonnaise
- B. cos lettuce, croutons, poached egg, anchovies
- C. cos lettuce, anchovies, cornichons, boiled egg
- D. iceberg lettuce, walnuts, celery, apple

### Question 4

When cooking basmati rice using the absorption method, the best rice-to-water ratio is

- A. 1:1
- B. 1:1½
- C. 1:2
- D. 1:2½

**Question 5**

The document that should be referred to when determining the correct dilution ratio for a new cleaning agent is the

- A. standard operating procedure.
- B. standard recipe card.
- C. safety data sheet.
- D. food safety plan.

**Question 6**

Which one of the following is agnolotti pasta?

A.



B.



C.



D.



Sources: Andrei Iakhniuk/Shutterstock.com (A);  
Ermak Oksana/Shutterstock.com (B);  
Alexander Prokopenko/Shutterstock.com (C);  
phloen/Shutterstock.com (D)

**Question 7**

Which one of the following lists contains only legume vegetables?

- A. broad bean, artichoke, zucchini
- B. snake bean, broad bean, pea
- C. chickpea, corn, shallot
- D. kohlrabi, corn, okra

**Question 8**

Beef stock has been re-thermalised for a four-hour service period.

After service, the remaining beef stock should be

- A. discarded.
- B. frozen for later use.
- C. left on the stove in the stockpot until the next service.
- D. transferred into a large, deep container and stored in the coolroom.

**Question 9**

80 g of chickpeas is required for two serves of falafel.

What weight of chickpeas is required for 30 serves?

- A. 1050 g
- B. 1150 g
- C. 1200 g
- D. 1350 g

**Question 10**

A dozen eggs have been cooked to make sandwiches for a function. The white is tough and the yolk is dry.

What is the reason for the tough white and the dry yolk?

- A. The egg is overcooked.
- B. The uncooked eggs were not fresh.
- C. The cooked egg was not refreshed.
- D. Vinegar has been added to the water.

**Question 11**

Croquettes are traditionally a deep-fried crumbed appetiser made from

- A. bechamel sauce.
- B. chicken.
- C. pastry.
- D. fish.

**Question 12**

Spätzle is best described as a

- A. Swiss vegetable soup.
- B. German egg pasta.
- C. spiral pasta shape.
- D. French cheese.

**Question 13**

Which one of the following is the safest way to move a heavy stockpot containing a large quantity of hot liquid?

- A. Drag the stockpot across the stovetop or counter.
- B. Lift the stockpot high and then quickly transfer it to a new location.
- C. Take small, controlled steps while keeping the stockpot close to your body.
- D. Decant the liquid into smaller, more manageable containers before moving the empty pot.

**Question 14**

When creating an egg-based custard, a thicker custard can be achieved by

- A. using egg whites only.
- B. replacing milk with cream.
- C. increasing the ratio of egg yolk to milk.
- D. ensuring that the eggs are at room temperature.

**Question 15**

Polenta has been made for polenta chips and has been in the coolroom. The polenta is too wet to cut.

This is because the polenta

- A. has been cooked at too high a temperature.
- B. needs a longer setting time in the coolroom.
- C. was made with cold liquid.
- D. contains too much butter.

**Question 16**

Which one of the following is a cold appetiser that consists of raw fish cured in citrus juice?

- A. crostini
- B. ceviche
- C. gazpacho
- D. tapenade

**Question 17**

The farinaceous dish that is often served with a tagine is

- A. risotto.
- B. polenta.
- C. rice pilaf.
- D. couscous.

**Question 18**

The two main proteins in a niçoise salad are

- A. tuna and romano cheese.
- B. tuna and anchovies.
- C. egg and bacon.
- D. tuna and egg.

**Question 19**

The type of stockpot that is most suitable to use when preparing stocks is

- A. iron.
- B. copper.
- C. aluminium.
- D. stainless steel.

**Question 20**

Which one of the following creamy sauces is served with desserts?

- A. coulis
- B. anglaise
- C. lyonnaise
- D. Marie Rose

**Question 21**

The purpose of laminating pasta dough is to

- A. ensure that the sauce sticks to the pasta.
- B. prevent the pasta from falling apart.
- C. make pasta dough without eggs.
- D. make shaped pasta.

**Question 22**

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

- A. ranch sauce
- B. cocktail sauce
- C. suprême sauce
- D. bearnaise sauce

**Question 23**

A bisque is traditionally made from

- A. oysters.
- B. lobster.
- C. trout.
- D. pipis.

**Question 24**

Fattoush is a traditional Middle Eastern salad containing which type of bread?

- A. sourdough
- B. ciabatta
- C. pita
- D. rye

**Question 25**

The main ingredient of kimchi is

- A. radicchio.
- B. wombok.
- C. daikon.
- D. gai lan.

Do not write in this area.

## Section B

### Instructions

- Answer **all** questions in the spaces provided.
- Write your responses in English.

#### Question 1 (4 marks)

- a. State the optimal ratio of water to pasta to use when cooking pasta. 1 mark

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- b. State three reasons for your response to **part a**. 3 marks


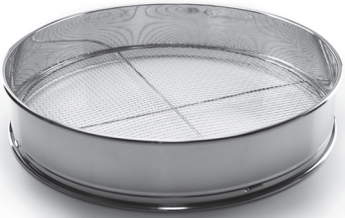
Reason 1 \_\_\_\_\_

Reason 2 \_\_\_\_\_

Reason 3 \_\_\_\_\_

#### Question 2 (4 marks)

Identify each piece of equipment in the table below. State one use for each piece of equipment.

Equipment	Name	Use
		
		

Sources (from top): kai foret/Shutterstock.com; optimarc/Shutterstock.com

**Question 3** (3 marks)

Three types of pastry used in appetiser preparation are:

- filo pastry
- shortcrust pastry
- puff pastry.

Complete the table below by selecting the type of pastry from the list above that is most suitable for preparing each appetiser.

<b>Appetiser</b>	<b>Pastry</b>
cheese straws	
spinach and ricotta triangles	
mini quiches lorraines	

**Question 4** (4 marks)

Outline four reasons why a chef would select canned or frozen vegetables rather than fresh vegetables.

Reason 1 \_\_\_\_\_

\_\_\_\_\_

Reason 2 \_\_\_\_\_

\_\_\_\_\_

Reason 3 \_\_\_\_\_

\_\_\_\_\_

Reason 4 \_\_\_\_\_

\_\_\_\_\_

**Question 5** (10 marks)

Forty-eight portions of bruschetta are required for a function.

- a. The table below is a list of ingredients required to produce six portions of bruschetta.

Complete the table by adjusting the quantities to prepare 48 portions.

7 marks

Ingredient	Quantity for six portions	Quantity for 48 portions
tomato (seeds removed, chopped)	200 g	
red onion (brunoise)	80 g	
basil (torn)	30 g	
red wine vinegar	20 mL	
olive oil	65 mL	
salt and pepper (mixed)	5 g	
French bread stick (sliced)	120 g	

- b. Mise en place for the function requires that the bread be toasted the day before.

Describe the best storage method, other than labelling and dating, to keep the bread crisp and fresh.

2 marks

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- c. State why a chef would remove the seeds from the tomatoes when preparing this dish.

1 mark

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**Question 6** (4 marks)

Complete the following table by matching each base sauce listed below with the correct derivative sauce. Use each base sauce only once.

- espagnole
- sauce tomate
- bechamel
- hollandaise

<b>Base sauce</b>	<b>Derivative sauce</b>
	sauce maitaise
	marinara
	demi-glace
	mornay sauce

**Question 7** (16 marks)

Potatoes are to be used to make chips as an accompaniment to fish for a dinner menu.

- a. The table below lists 10 tasks that should be performed when making chips. The tasks are listed in the wrong order.

Place the tasks in the correct order by numbering them from 1–10. The first task has been numbered for you.

3 marks

Task	Order number
Season.	
Cover with cold water and blanch until just undercooked.	
Place in preheated deep fryer.	
Check the potatoes for quality.	1
Cut the potatoes into batons of equal size.	
Remove and drain.	
Place in a large saucepan.	
Peel and rinse the potatoes.	
When crisp and golden, remove.	
Spread on tray and allow to air-dry.	

- b. Suggest **two** ways in which the offcuts from the potatoes could be used to prevent wastage.

2 marks

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- c. List three safety precautions that must be followed when using the deep fryer.

3 marks

Safety precaution 1 \_\_\_\_\_

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Safety precaution 2 \_\_\_\_\_

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Safety precaution 3 \_\_\_\_\_

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- d. i.** State **one** potato variety that is ideally suited for making chips. 1 mark

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- ii.** Explain why the potato variety stated in your response to **part d.i** is ideally suited for making chips. 2 marks

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- e.** Tartare sauce is to be served with the fish and chips.  
List three ingredients that should be added to mayonnaise in order to produce a tartare sauce. 3 marks

Ingredient 1 \_\_\_\_\_

Ingredient 2 \_\_\_\_\_

Ingredient 3 \_\_\_\_\_

- f.** Explain how the raw chips should be stored for service the next day. 2 marks

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**Question 8 (2 marks)**

Explain why it is best to store vegetables unwashed.

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**Question 9** (4 marks)

In the table below, indicate the cultural origin of each salad.

Salad	Cultural origin
caprese	
waldorf	
niçoise	
gado gado	

**Question 10** (5 marks)

The list below contains instructions labelled A–G that relate to the preparation of mayonnaise. Only **five** of the instructions are correct.

- A. Transfer the mayonnaise to a clean, airtight container. Label and date it, and store it in the refrigerator.
- B. Place a mixing bowl over a double boiler to heat.
- C. In a mixing bowl, whisk together the egg yolk and Dijon mustard until well combined.
- D. Once a thick consistency has been achieved, add the white wine vinegar.
- E. Start adding the oil very slowly to the egg yolk mixture while continuously whisking.
- F. Taste the mayonnaise and season with salt.
- G. Place the mayonnaise in a warm area to rest.

Complete the following table by selecting the correct preparation instructions and listing them in the correct sequential order to produce the mayonnaise.

Write the letter of your selected preparation instruction next to the appropriately numbered step.

Step	Preparation instruction
1	
2	
3	
4	
5	

**Question 11** (10 marks)

An apprentice chef has been asked to prepare and cook an asparagus and mushroom omelette.

- a.** Describe the preparation required for each ingredient prior to cooking the omelette. 3 marks

Asparagus \_\_\_\_\_  
\_\_\_\_\_

Mushroom \_\_\_\_\_  
\_\_\_\_\_

Eggs \_\_\_\_\_  
\_\_\_\_\_

- b.** Outline the hygiene and safety procedures that should be followed when cooking the omelette. 2 marks

Hygiene \_\_\_\_\_  
\_\_\_\_\_

Safety \_\_\_\_\_  
\_\_\_\_\_

- c.** The omelette has stuck to the pan.  
Explain why this has occurred. 2 marks

\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

- d.** A customer has provided feedback that the omelette is tough and leathery.  
Suggest three actions the apprentice chef should take in response to the customer's feedback. 3 marks

Action 1 \_\_\_\_\_

Action 2 \_\_\_\_\_

Action 3 \_\_\_\_\_

**Question 12** (6 marks)

A head chef has asked two commis chefs to create a standard recipe for spaghetti bolognaise. They cannot agree on the final recipe.

- a. Suggest **two** strategies the commis chefs can use to attempt to resolve their disagreement. 2 marks

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- b. List four components, other than ingredients, that would be included on a standard recipe card. 4 marks

Component 1 \_\_\_\_\_

Component 2 \_\_\_\_\_

Component 3 \_\_\_\_\_

Component 4 \_\_\_\_\_

**Question 13** (10 marks)

Pears are being cooked for a dessert.

- a.** Outline how to prepare and cook the pears. In your response, include the most appropriate method of cookery and the equipment required. 5 marks

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- b.** List the ingredients required to cook and flavour the pears. 3 marks

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- c.** The pears are to be served with chantilly cream. One customer has indicated that they are lactose intolerant.  
Explain how this menu item could be adjusted to cater to this customer. 2 marks

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**Question 14** (8 marks)

The first column of the table below contains some purposes of eggs in cooking.

- a. Complete the **second column** of the table by inserting the **culinary use** from the list below to match the purpose.

4 marks

**Culinary use**

- aerating
- glazing
- enriching
- emulsifying

- b. Complete the **third column** of the table by inserting the **application** from the list below to match the culinary use.

4 marks

**Application**

- liaison
- golden pastry
- mayonnaise
- soufflé

Purpose	Culinary use	Application
enhances appearance		
adds flavour to a food product		
allows small air bubbles to be captured		
holds two ingredients together		

**Question 15** (3 marks)

State three reasons why a work schedule is important in a kitchen brigade.

Reason 1 \_\_\_\_\_

\_\_\_\_\_

Reason 2 \_\_\_\_\_

\_\_\_\_\_

Reason 3 \_\_\_\_\_

\_\_\_\_\_

**Question 16** (2 marks)

State one characteristic of each type of appetiser listed below.

Antipasto \_\_\_\_\_

\_\_\_\_\_

Canapé \_\_\_\_\_

\_\_\_\_\_

Do not write in this area.

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