



KOLEJ YAYASAN PELAJARAN JOHOR
FINAL EXAMINATION

COURSE NAME : KITCHEN MANAGEMENT
COURSE CODE : DCA 1043
EXAMINATION : OCTOBER 2018
DURATION : 3 HOURS

INSTRUCTION TO CANDIDATES

1. This examination paper consists of **FOUR (4)** :
 - PART A (20 Marks)
 - PART B (20 Marks)
 - PART C (40 Marks)
 - PART D (20 Marks)
2. Candidates are not allowed to bring any material to examination room except with the permission from the invigilator.
3. Please check to make sure that this examination pack consist of:
 - i. Question Paper
 - ii. Objective Answer Paper
 - iii. Answer Booklet

DO NOT TURN THIS PAGE UNTIL YOU ARE TOLD TO DO SO

This examination paper consists of 12 printed pages including front page

4. "The process of preparing and cooking foods or relating to the food". This statement is referring to:
- A. Culinary
 - B. Culinary arts
 - C. Culinary chef
 - D. Culinary artist
5. What is definition of storing?
- A. An activity typically after receiving
 - B. An activity typically during receiving
 - C. An activity typically before receiving
 - D. An activity typically not for receiving
6. What is the flow activity involved in the kitchen?
- A. Purchasing – receiving – storing – preparation – production – serving – cleaning
 - B. Purchasing – serving – cleaning – production – preparation – storing – receiving
 - C. Cleaning – serving – production – preparation – storing – receiving – purchasing
 - D. Preparation – storing – receiving – purchasing – cleaning – serving – production
7. Penjara Kajang, Tadika KEMAS and Cafeteria KYPJ are examples of:
- A. Military foodservice segment
 - B. Institutional foodservice segment
 - C. Commercial foodservice segment
 - D. Convenience foodservice segment

8. "Activities for ensuring the products or services are delivering to the patrons".

This statement refers to:

- A. Issuing
- B. Storing
- C. Serving
- D. Purchasing

9. What is definition of military segment?

- A. The foodservice those are open to the public and operated for public
- B. The foodservice that generates 85% sales of drinking and eating places only
- C. The foodservice operations is dependent on the economy with disposable income
- D. The foodservice that convenience or necessity for employees, students or patients

10. Apple, strawberry, spinach and asparagus are perishable items. They can be stored at:

- A. Dry storage
- B. Wet storage
- C. Chiller storage
- D. Freezer storage

11. The chef will do a *mise en place* before cooking. This statement will refer to:

- A. Serving
- B. Sanitizing
- C. Preparing
- D. Receiving

12. Which from the following is about military segmentation?
- A. Mc Donald's and Pizza Hut
 - B. Zoo Negara and Sunway Lagoon
 - C. Stadium Larkin and Thistle Hotel JB
 - D. Kajang prison and International school
13. Which of the following is about profit oriented operations segmentation?
- A. Pusat Serenti
 - B. KYPJ Cafeteria
 - C. Marrybrown's Restaurant
 - D. Rumah Bakti Johor Bahru
14. What are the methods used in ready prepared system?
- A. Cook/chill, Cook/freeze and Pre Cook
 - B. Cook/chill, Cook/heat and Cook/warm
 - C. Cook/chill, Cook/freeze and Sous Vide
 - D. Cook/chill, Cook/freeze and Cook/ heat
15. Which situation is explained about conventional system in foodservice operation?
- A. Raw foods are purchased, prepared on site and served soon after preparation
 - B. Method of cooking food sealed in airtight plastic bags in a water bath for a long time
 - C. Foods are prepared on site, then chilled or frozen and stored for reheating at a later time
 - D. Foods prepared in centralized kitchen and delivery to offsite facilities for final preparations

16. What is the typical user of foodservice for commissary system?
- A. Hotel
 - B. Resort
 - C. Burger Stall
 - D. Airline Catering
17. What is the definition of ready prepared system?
- A. Fully prepared are purchased, stored, assembled, heated and served
 - B. Raw foods are purchased, prepared on site and served soon after preparation
 - C. A central production kitchen with food purchasing and deliver to satellite kitchen
 - D. Foods are prepared on site, then chilled or frozen and stored for reheating at a later time
18. Which of the following is disadvantage of ready prepared system?
- A. The foodservice will achieve it individually and standard desired
 - B. A large space and add to energy costs to allocate storage and freezer units
 - C. Equipment and space requirements are minimal, as are operating costs for utilities
 - D. Quality control may be more effective and consistent with only one unit to supervise
19. A method of cooking food sealed in airtight plastic bags in a water bath for a long time. This statement is referring to:
- A. Sous vide
 - B. Air vacuum
 - C. Air container
 - D. Sous vacuum

20. What is the freezer that always found in the ready prepared system?

- A. Blast room
- B. Blast chiller
- C. Blast freezer
- D. Blast refrigerated

PART B (Total: 20 Marks)

This part contains of **TWENTY (20)** questions.

Answer **ALL** questions in Answer Booklet.

Children's menu	Menu	Silver platter	Menu card	Commissary
Cryogenic freezing	Kitchen less kitchen	Drive thru service	Standardized recipe	Vending machine
Menu card	Ala Carte	Simplifies	Blast chiller	Posted menu
High tea	Under vacuum	Assembly	Lunch	Plate waste
Consistency	Take away	Du jour menu	Counter service	Gueridon service

- _____ fully prepared foods are purchased, stores assembled, heated and served.
- A _____ used to bring bulk food from cooking temperature to lowest temperature.
- A _____ system is foods are prepared and delivery to offsite facilities for final preparation.
- The _____ is required of no on site food production.
- _____ is a method of cooking food sealed in airtight plastic bags.
- A blast freezer or _____ system must be available to freeze food quickly and prevent cell damage.
- _____ is definition from French word that mean "from the card".
- _____ is a list of food and beverage items served or the list of alternative item available for selection.
- _____ will always offers choices available for a particular day only.
- A special menu designs and colored printed to present patrons under age of 12 is called a _____
- _____ is a movable service and often known as trolley service.
- _____ is where the guests sit at a counter table that makes for ease and speed of service.

13. A type of service provided by a business that allows customers to purchase products without leaving their cars is called _____.
14. _____ is an electronics machine service which exchange coin with food or drinks.
15. The amount of food left on the plate is a method used as a measure of food acceptability is called a _____.
16. In Russian service, the food is fully prepared and pre-cut in the kitchen and then neatly arranged on _____ by the chef.
17. _____ is a set of instruction describing the way a particular establishment prepares a particular dish.
18. _____ will offer light buffet menu and certain food is served in small size.
19. _____ is expected for a number of quality aspects, including flavor, texture and portion size.
20. _____ must be designed and worded to appeal to the guest to stimulate sales.

PART C

SHORT ESSAY QUESTIONS

This part contains of **THREE (3)** questions.

Answer ALL questions in Answer Booklet.

QUESTION 1

- a) Who is Escoffier? (2 marks)
- b) What are **TWO (2)** main contributions of Escoffier? (2 marks)
- c) State the responsibilities of *chef de partie* below:
 - i. Saucier (2 marks)
 - ii. Poissonier (2 marks)
 - iii. Grillardin (2 marks)
 - iv. Garde manger (2 marks)

QUESTION 2

- a) State **TWO (2)** objectives of food production in foodservice establishment. (2 marks)
- b) List down **THREE (3)** responsibilities of purchasing officer. (3 marks)
- c) Define the term below:
 - i) Invoice (1 mark)
 - ii) Specification (1 mark)
- d) Write down **THREE (2)** of equipment's needed for receiving activities. (2 marks)
- e) Categorized **THREE (3)** types of storage in the foodservice establishment. (3 marks)
- f) Identify **TWO (2)** basic principles of food preparation. (2 marks)

QUESTION 3

- a) State **TWO (2)** considerations to be taken when select a kitchen site. (2 marks)
- b) Identify **TWO (2)** responsibilities of owner's representative in the planning team. (2 marks)
- c) Categorized **TWO (2)** types of engineer in the planning team. (2 marks)
- d) Namely tools or equipment that can greatly reduce or eliminate worker injury. (2 marks)
- e) List down **TWO (2)** technique that will help to reduce noise in the foodservice. (2 marks)
- f) Describe **TWO (2)** factors to be considered in the kitchen lighting system. (2 marks)
- g) Discuss **TWO (2)** advantages of L-shaped layout in the kitchen. (2 marks)

PART D

This part contains of **TWO (2)** questions.

Answer ALL questions in Answer Booklet.

QUESTION 1

As an executive chef in the hotel, you need to purchase the knives for your daily use in the kitchen. Briefly explain **FIVE (5)** types of knives and their characteristics that are suitable use in the kitchen.

(10 marks)

QUESTION 2

Accident that usually happen in kitchen like fall, cuts, burn and more serious accident that may lead to death because of damage structure and not maintaining the equipment's. As a manager, you need to discuss the definition of accident and the consideration to the safety workplace.

(10 marks)

(Total: 20 marks)

[Grand Total: 100]

END OF QUESTION PAPER

