



**KOLEJ YAYASAN PELAJARAN JOHOR
FINAL EXAMINATION**

COURSE NAME : KITCHEN MANAGEMENT
COURSE CODE : DCA1043
EXAMINATION : OCTOBER 2019
DURATION : 3 HOURS

INSTRUCTION TO CANDIDATES

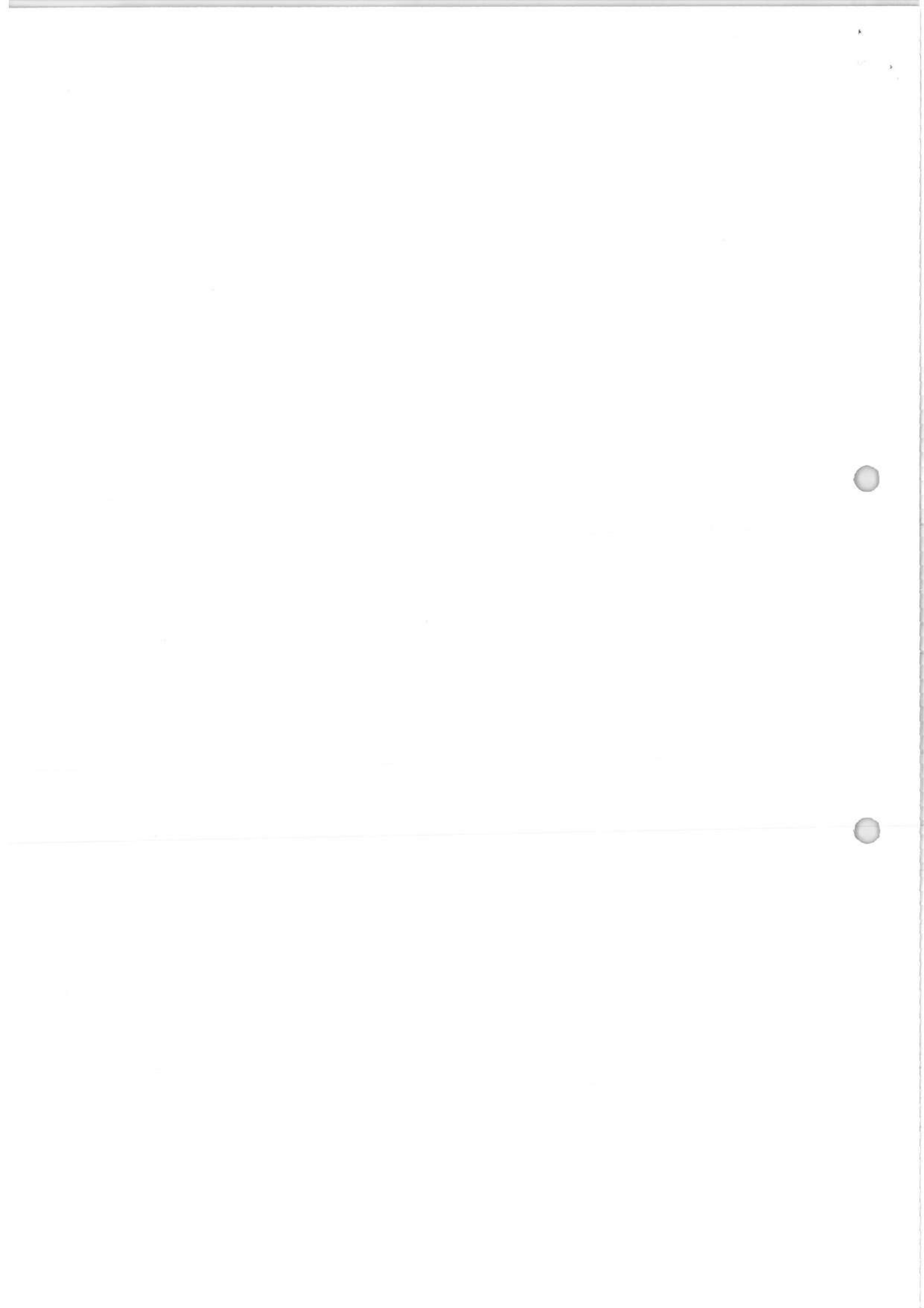
1. This examination paper consists of **FOUR (4)** parts :
 - PART A (20 Marks)
 - PART B (20 Marks)
 - PART C (40 Marks)
 - PART D (20 Marks)

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. Answering Booklet

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

*This examination paper consists of **11** printed pages including front page*



PART A

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

Answer ALL in Objective Answer Paper.

1. Which of the following is not the objective of food production?
 - A To maximize the use of available labor.
 - B To improve digestibility and maximize nutrient retention.
 - C To enhance the aesthetic appeal of the raw food product.
 - D To destroy harmful organisms so that the food is safe for consumption.

2. What is the term used to describe a person that is working in culinary arts industry?
 - A Culinarian.
 - B Food writer.
 - C Hotel manager.
 - D Food photographer.

3. Which of the following is the example of commercial hospitality operations?
 - A Hospital.
 - B Senior care.
 - C Food courts.
 - D Higher learning institution.

4. What is the method used when cooking food sealed in airtight plastic bags in a water bath for a long time?
 - A FIFO.
 - B Sous vide.
 - C Cook chill.
 - D Cook freeze.

5. Who is the founder of Kitchen Brigade System?
- A Eric Boulanger.
 - B John Montague.
 - C Marie-Antoine Carême.
 - D Georges-Auguste Escoffier.
6. What is the term used to describe the combination of breakfast and lunch?
- A Brunch.
 - B Supper.
 - C High tea.
 - D Morning tea.
7. Which of the following is not the structure of standardized recipe?
- A Number of portions.
 - B Name of the recipe.
 - C Name of the owner.
 - D Preparation and cooking times.
8. "A list of goods shipped or delivered includes prices and service charges". Which of the following describes this statement?
- A Menu.
 - B Invoice.
 - C Specification.
 - D Purchase order.
9. What is the meaning of OSHA?
- A Occupational Safety and Health Act.
 - B Occupational Safety and Human Act.
 - C Occupational Sanitation and Health Act.
 - D Occupational Sanitation and Health Administration.

10. What is the service that allows customer to purchase products without leaving their cars?
- A Buffet service.
 - B Cafeteria service.
 - C Drive thru service.
 - D Take away service.
11. Which of the following equipment is used for sifting flour and other dry ingredients?
- A Pot.
 - B Sieve.
 - C Slicer.
 - D Tongs.
12. "An event that is unexpected or the cause of which was unforeseen, resulting in injury, loss or damage". Which of the following describes this statement?
- A Accident.
 - B Purchasing.
 - C Organizing.
 - D Foodservice.
13. What is the system used to maintain a level of comfort for both guest and employees?
- A HACCP system.
 - B HAVAC system.
 - C Catering system.
 - D Cashiering system.
14. Which of the following is the correct allocation of cooking area in the kitchen?
- A 5% - 10%.
 - B 10% - 15%.
 - C 15% - 20%.
 - D 20% - 30%.

15. What is the main function of walk-in refrigerator?
- A To store bulk foods.
 - B To cook foods in hot fat.
 - C To check the weight of product.
 - D To transport foods from receiving to storing area.
16. Which of the following is the correct sequence of food serving?
- A Main course, dessert, soup, appetizer.
 - B Appetizer, soup, main course, dessert.
 - C Dessert, soup, main course, appetizer.
 - D Soup, dessert, appetizer, main course.
17. What is the space used for preparing foods?
- A Store.
 - B House.
 - C Kitchen.
 - D Dining hall.
18. Which of the following is not the precaution to prevent falls??
- A Wear inappropriate shoes.
 - B Repair cracked stair treads.
 - C Keep floors clean all the time.
 - D Keep hazardous object in a proper area.
19. What is the method used to prepare and cook food then quickly chilled for use at a later time?
- A Cook/chill method.
 - B Cook/warm method.
 - C Cook/freeze method.
 - D Cook/refrigerated method.

20. What is the catering system known as kitchenless kitchen?

- A Assembly system.
- B Commissary system.
- C Conventional system.
- D Ready prepared system.

[20 MARKS]

PART B

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

Answer ALL questions in Answering Booklet.

First aid	Inventory	Colander	Plate waste
Vending machine	Landscape architects	Commercial hospitality operation	Brigade de cuisine
Gueridon	Issuing	Carte du jour	Skimmer
Culinary art	Facilities	Blast chiller	Entremetier
Course	Conventional	Grater	Layout
Convection	Combi oven	Slicer	Sauce pot

1. The function of _____ is for shredding and grating vegetables, cheese, citrus rinds and other foods.
2. Immediately after an accident occurs, _____ is the primary concern for applying treatment.
3. A detail and complete list of goods in stock is known as _____.
4. The amount of food left on a plate is referring to _____.
5. Used to drain washed or cooked vegetables, green salads, pasta and other foods are the function of _____.
6. The foodservice operation which is profit oriented is known as _____.
7. Smaller foodservice operations always use this _____ system for their operation.
8. Literally means 'card of the day' is best to describe _____.

9. A _____ is used to bring bulk food from cooking temperature to lowest temperature in 90 minutes or less.
10. Kitchen brigade system is also known as _____ for some foodservice establishment.
11. A _____ service is often known as trolley service.
12. Development of total landscape plan for the facility is the responsibility of _____.
13. The detailed arrangement of the various areas within foodservice and the location of the facilities and equipment are referring to _____.
14. The definition of _____ is distributing foods and beverages from storeroom to authorized individuals.
15. Perforated disk, slightly cupped on a long handle is suitable to describe _____.
16. _____ is the art of preparing and cooking foods.
17. An automatic machine which exchange coin with foods or drinks is known as _____.
18. A _____ is a food or group of foods served at one time or eaten at the same time.
19. Human, materials, operational and _____ are the input of foodservice system model.
20. Prepare all hot appetizers in addition to soups, vegetables, pasta and noodles are the responsibility of _____.

[20 MARKS]

PART C

This part contains of **SIX (6)** questions.

Answer ALL questions in Answering Booklet.

QUESTION 1

- a. Define human engineering.

(2 marks)

- b. Give **FOUR (4)** advantages of sous vide.

(4 marks)

QUESTION 2

List **SIX (6)** activities in the kitchen.

(6 marks)

QUESTION 3

- a. Explain the institutional segment for non-commercial hospitality operations.

(2 marks)

- b. State **FOUR (4)** responsibilities of Executive Chef.

(4 marks)

QUESTION 4

Explain **THREE (3)** factors to be considered in planning a menu in customer's perspective.

(6 marks)

QUESTION 5

a. Identify **TWO (2)** differences between dry storage and cold storage.

(4 marks)

b. State any **FOUR (4)** types of menu structure.

(4 marks)

QUESTION 6

a. List **FOUR (4)** factors to be considered when selecting kitchen equipment.

(4 marks)

b. Identify **FOUR (4)** types of kitchen configuration.

(4 marks)

[40 MARKS]

PART D

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

Answer ALL questions in Answering Booklet.

QUESTION 1

As a foodservice manager in Hospital Sultan Ismail, you have to ensure that all areas within your supervision are clean and free from any accident causes. Thus, you are required to explain **FIVE (5)** factors that caused accident in the kitchen.

(10 marks)

QUESTION 2

As a foodservice consultant, you are required to planning design and layout for the kitchen area. Explain any **FIVE (5)** basic principles of design and layout which may help you in develop kitchen area.

(10 marks)

[20 MARKS]

END OF QUESTION PAPER