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**KOLEJ YAYASAN PELAJARAN JOHOR  
FINAL EXAMINATION**

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**COURSE NAME : KITCHEN MANAGEMENT**  
**COURSE CODE : DCA 1033**  
**EXAMINATION : DISEMBER 2022**  
**DURATION : 3 HOURS**

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**INSTRUCTION TO CANDIDATES**

1. This question 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. The Question Paper
  - ii. An Objective Answer Paper
  - iii. An Answering Booklet

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

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*This examination paper consists of **12** printed pages including front page*

## PART A

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

Answer ALL in Objective Answer Paper.

1. Which of the following is **NOT** the equipment needed for receiving activities?
  - A Scale.
  - B Rechaud.
  - C Opening devices.
  - D Specification and Invoices.
  
2. What is the definition of kitchen?
  - A Anything that relating to the food.
  - B Act of buying or paying for an item or service.
  - C A room or space that used for preparing food.
  - D The provision of food and beverages ready for consumption away from home.
  
3. What is culinary?
  - A Anything related to food.
  - B The art of preparing and cooking food.
  - C A room or space that is used for preparing food.
  - D The act of inspecting and either accepting or rejecting deliveries.
  
4. Also known as "kitchen less kitchen". Choose the suitable answer regarding to this statement.
  - A Commissary.
  - B Conventional.
  - C Assembly/serve.
  - D Ready prepared.

5. The team of cooks and assistant under the *partie* system is commonly termed as the "kitchen brigade". What is the *rotisseur* responsibility in the kitchen?
- A Prepares all grilled or broiled menu selections.
  - B Prepares all fish items and their appropriate sauces.
  - C Prepares all sautéed item and their individual sauces.
  - D Prepares all roasted and braised meat and their gravies.
6. Special menu is designed and colored printed the present patrons typically under the age of 12. It sometimes include with special toys or prizes. This menu referto
- A Cycle menu.
  - B Du jour menu.
  - C Children's menu.
  - D Static or Fixed menu.
7. There are three common styles of table service, which are:
- A Russian service, American and Australia service.
  - B American service, Italian service and French service.
  - C French service, American service and China service.
  - D American service, Russian service and French service.
8. During the issuing proses, what kind of form that requisitioner should use in order to get the items?
- A Invoice.
  - B Specification.
  - C Purchase order.
  - D Written order or Requisition form.
9. Which of the following are **NOT** the factors that caused accidents in the kitchen?
- A Human error.
  - B Excessive haste.
  - C Heat-activated fire extinguisher over.
  - D Construction and maintenance of the structure or equipment.

10. Brunch can be defined as
- A Combination of lunch and dinner.
  - B Combination of breakfast and lunch.
  - C Combination of breakfast and dinner.
  - D Combination of breakfast and supper
11. A four-sided metal box with grid of varying sizes. It is used for shredding and grating vegetables, cheese, and other foods. This tool refers to
- A Sieve.
  - B Grater.
  - C Colander.
  - D Pastry wheel.
12. OSHA stands for
- A Occupational Safety and Health Act.
  - B Occupational Sanitation and Health Act.
  - C Occupational Safety and Human Administration.
  - D Occupational Santitation and Health Administration
13. There are six common layouts for kitchen area in food service facility. The most suitable layout that save preparation time and confusion what out or what back to the kitchen is
- A U-shaped.
  - B L-shaped.
  - C Straight-Line.
  - D Back-to-back/Island Arrangement.

14. He is responsible to select the architect, the foodservice consultant, and the rest to perform specified task. He also has ultimate financial responsibilities and frequently initiates the concept. He is referred to
- A Owner.
  - B Architect.
  - C Interior Designer.
  - D Foodservice Consultant.
15. Stock pot is used to
- A Blanch vegetables.
  - B Deep fried potatoes.
  - C Pan fried meat products.
  - D Prepares stock and simmering large quantities of liquids.
16. Which of the following are NOT the advantages of writing a standardized recipe?
- A A standardized program requires too much work.
  - B Simplifies other function of a foodservices operation.
  - C Consistency in term of flavor, texture and portion size.
  - D Reduce time of supervising of repetitive but necessary activities.
17. What is foodservice?
- A A person who is working in the culinary arts.
  - B Anything related or connected with cooking.
  - C An activity performed in before cooking process.
  - D The provision of food and beverage ready for consumption away from home.
18. He is responsible to train employees in sanitary and safe work procedures. He is referred to
- A Manager.
  - B Head Chef.
  - C Receiving Officer.
  - D Purchasing Officer.

19. What are the advantages of conventional system?

- A Quality control.
- B Built-in labor saving.
- C High volume of production in a one time.
- D Produce uneven somewhat stressful workday.

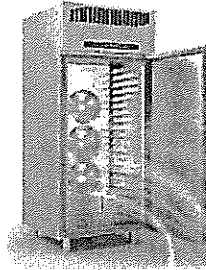


Figure 1.0

20. Based on Figure 1.0, name the equipment above.

- A Blast room.
- B Blast freezer.
- C Blast refrigerator.
- D Blast walk-in freezer.

[20 MARKS]

## PART B

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

Answer ALL questions in Answering Booklet.

Cleaning	Kitchen brigade	Landscape architect	Straight line arrangement	Vending machine
Specification	Invoice	Ready prepared	Buffet service	Purchase order
Partie system	L-shaped	Standardized recipe	Interior designer	Slicer
Facilities	Sous vide	Meat thermometer	Paring knife	Cycle menu
Russian service	Food cutter	Butcher knife	Excident	Senior care

1. \_\_\_\_\_ is a 2 to 4 inches long small, pointed blade that is usually used that usually used for trimming and paring vegetables and fruits.
2. An \_\_\_\_\_ is an event that is unexpected or the causes of which was unforeseen, resulting in injury, loss or damage.
3. A detailed description of a product, stated in term that is clearly understood by both is a term for \_\_\_\_\_.
4. The food is fully prepared and pre-cut in the kitchen and then is neatly arranged on silver platter by the chef is called \_\_\_\_\_.
5. \_\_\_\_\_, familiarly known as buffalo chopper, is a piece of equipment used for general chopping.
6. \_\_\_\_\_ is the physical removal of visible soil and food from a surface.
7. Food are prepared on site, then chilled or frozen and stored for reheating at a later time. This system refers to \_\_\_\_\_.

8. \_\_\_\_\_ , also known as a vacuum packed, is when food is precooked and vacuum packed for longer shelf life.
9. In foodservice system model, human skills, material, operational and \_\_\_\_\_ are the type of input that needed to ensure that transformation process run smoothly before becoming an output.
10. A series of menu offering different items daily on a weekly or some other basis, after which the menu are repeated is called \_\_\_\_\_.
11. The team of cooks and assistant under the *partie* system is commonly termed as the \_\_\_\_\_.
12. \_\_\_\_\_ is the simplest layout and easy access to all equipment which is suitable for small and independent kitchen restaurant.
13. Responsible for selection of color, furniture, uniform for employee is an \_\_\_\_\_ roles.
14. When inspecting deliveries, a receiver should have documents ready such as \_\_\_\_\_ and specification.
15. Inserted before cooking and left in product during cooking and to indicate internal temperature is an equipment referred to \_\_\_\_\_.
16. \_\_\_\_\_ is one of the examples of non-commercial hospitality operations.
17. \_\_\_\_\_ is the simplest provision for foodservices involving guest or customers carrying their own food selection from display or assembly to dining area.



18. An automatic machine, which exchange coin with food or drinks are called

\_\_\_\_\_.

19. \_\_\_\_\_ is a recipe that consistently delivers the same quality and quantity of product when followed precisely.

20. \_\_\_\_\_ is a French word meaning "part (of whole) or section"

[ 20 MARKS]

**PART C**

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

Answer ALL questions in Answering Booklet.

**QUESTION 1**

- a. Give **four (4)** techniques that will help to reduce noise in a foodservice facility. (4 marks)
- b. Briefly explain **two (2)** advantages of ready prepared system. (4 marks)

**QUESTION 2**

List down **five (5)** examples of commercial hospitality operation. (5 marks)

**QUESTION 3**

- a. State **three (3)** characteristics of non-perishable foods in foodservice operation. (3 marks)
- b. Explain the responsibilities of the Chef below:
- a) Executive chef
  - b) Rotisseur
  - c) Saucier
  - d) Garde Manger
- (4 marks)

**QUESTION 4**

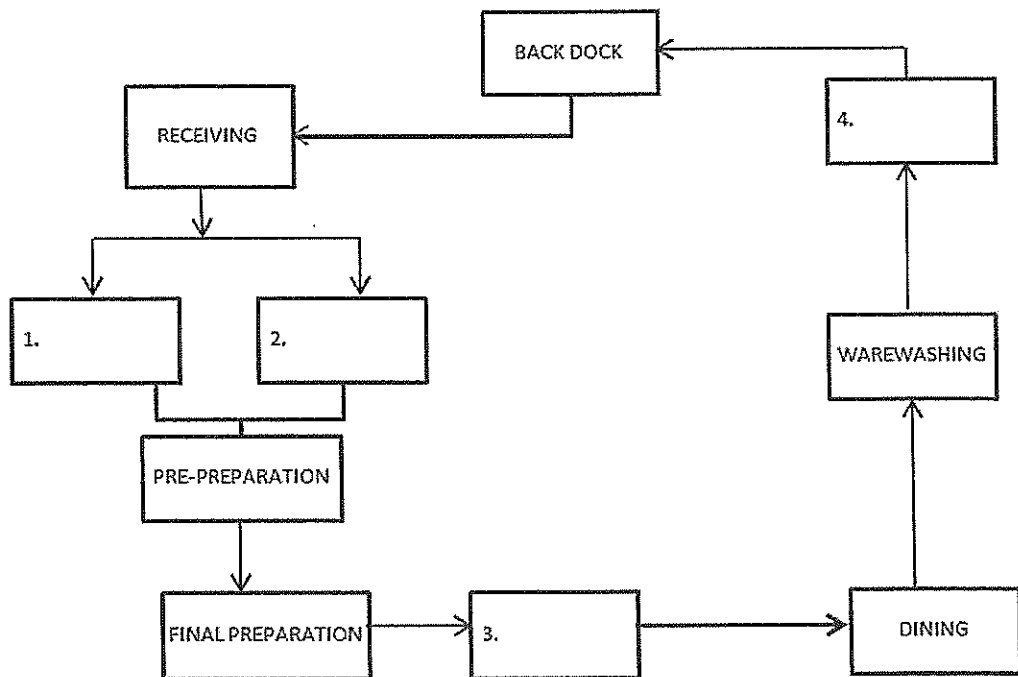
List down **four (4)** types of table service. (4 marks)

**QUESTION 5**

- a. Name **four (4)** types of documents needed during receiving activities. (4 marks)
- b. Write down **four (4)** menu structure in foodservice operation. (4 marks)

**QUESTION 6**

- a. Give **four (4)** types of knives that is usually used during food production. (4 marks)
- b. Please identify and write your answer based on kitchen operation flow below.



(4 marks)

[40 MARKS]

**PART D**

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

Answer **ALL** questions in Answering Booklet.

**QUESTION 1**

Based on the statistic on 2019, there are more than 70,000 people recorded who had faced the injury during working in a commercial kitchen all over the globe. These accidents put a terrible strain on kitchen staff, and are also an incredible financial toll on a business.

Discuss **five (5)** factors that could cause accidents in a foodservice establishment.

(10 marks)

**QUESTION 2**

Kitchen can be defined as a room or space that used for preparing food and where the heart and soul in any foodservice establishment. Thus, a well-planned and organized kitchen structure could be a huge advantage in food production in a foodservice establishment.

Explain in detail **five (5)** basic principles that can be apply in designing a kitchen.

(10 marks)

**[20 MARKS]**

**END OF QUESTION PAPER**