



**KOLEJ YAYASAN PELAJARAN JOHOR
ONLINE FINAL EXAMINATION**

COURSE NAME : KITCHEN MANAGEMENT
COURSE CODE : DCA1033/DCA1043
EXAMINATION : DECEMBER 2021
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. Please refer to the detailed instructions in this question paper.
3. Answer ALL questions in the answer sheet which is A4 size paper (or other paper with the consent of the relevant lecturer)
4. Write your details as follows in the upper left corner for each answer sheet:
 - i. Student Full Name
 - ii. Identification Card (I/C) No.
 - iii. Class Section
 - iv. Course Code
 - v. Course Name
 - vi. Lecturer Name
5. Each answer sheet must have a page number written at the bottom right corner.
6. Answers should be neat and clear in handwritten form.

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

*This examination paper consists of **14** printed pages including front page*

PART A

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

Answer ALL in Answer Sheet.

1. What is culinary art?
 - A Act of buying or paying for an item or service.
 - B A room or space that used for preparing foods.
 - C Act of inspecting and either accepting or rejecting deliveries.
 - D The art of preparing and cooking foods in other words as anything related to the foods.

2. What is kitchen?
 - A Act of buying raw materials.
 - B A space used for preparing foods.
 - C A place to perform product deliveries.
 - D Act of removing visible soil from surface.

3. Non-commercial foodservice is supported by a host company or organization. These businesses are found in:
 - i. prison
 - ii. subway
 - iii. hospital
 - iv. supermarket
 - A i, ii
 - B i, iii
 - C ii, iv
 - D i, ii, iii

Act of buying or paying for an item or service
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Table 1

4. Choose the best answer regarding to the statement in Table 1.
- A Storing.
 - B Serving.
 - C Preparation.
 - D Purchasing.
5. An act of inspecting and either accepting or rejecting deliveries also known as _____
- A Cook.
 - B Service.
 - C Receiving.
 - D Culinary art.
6. This operation was based on profit-oriented such as hotels, motels and resort. Which answer is suitable regarding this statement?
- A Commercial.
 - B Non-commercial.
 - C Military operation.
 - D Institutional operation.
7. Why storing process is considered as one of the important activities in the kitchen?
- A To ensure that food can be prepared as fast as possible.
 - B To ensure that the items are put in a proper storage facility.
 - C To ensure that the product or service is delivered to the patrons.
 - D To ensure that all ingredient are in good condition and good quality before being stored.

8. Which of the following are not categorized as commercial foodservice?
- A Motels and resort
 - B McDonalds and Pizza Hut.
 - C Blue Wave Hotel and Family Restaurant.
 - D Kajang Prison and Smile Old Folks House.

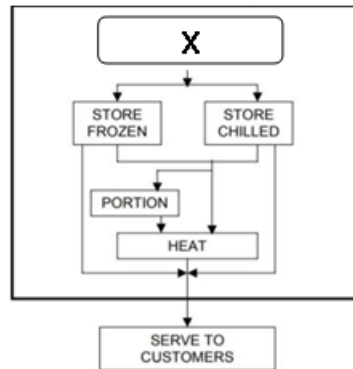


Diagram 1

9. **X** in **Diagram 1** shows a type of foodservice system. What is **X**?
- A Cook/Serve.
 - B Conventional.
 - C Assembly/Serve.
 - D Ready-Prepared.
10. Commissary foodservice system can be found at
- i. airline
 - ii. hospital
 - iii. McDonald's
 - iv. old folks house
- A i, ii
 - B i, iii
 - C ii, iv
 - D i, ii, iii

11. What is the disadvantage of ready prepared system?
- A Quality controls.
 - B Built-in labor savings.
 - C High volume of production in a one time.
 - D Need a larger cold storage and freezer unit.
12. Why commissary system was applied in most large foodservice establishment?
- A Reduced cost due to large-volume purchasing.
 - B Less freezer storage space is required than other system.
 - C Enhance the ambiance of the establishment and increase technological aid.
 - D Increase the employee turnover and decrease the recruitment of new employee.
13. What is the definition of *Sous Vide*?
- A A method of freezing foods quickly and prevent cell damage.
 - B A method of preparing food and storing it in a refrigerator for up to five days.
 - C A method of cooking food sealed in airtight plastic bag in a water bath for a long time.
 - D A method of bring bulk food from cooking temperature to lowest temperature in 90 minutes.
14. Which of the following is considered as a central kitchen?
- A Commissary.
 - B Conventional.
 - C Ready prepared.
 - D Assembly serve.

15. Which one of this statement is related to conventional system?
- A Food are prepared on site, then chilled or frozen and stored for reheating.
 - B Fully prepared food are purchased, stored, assembled, heated and served.
 - C Raw food are purchased, prepared on site and served soon after preparation.
 - D A central production kitchen with food purchasing and deliver to satellite kitchen.
16. Which one of the following is the typical user of ready prepared system?
- A Camp.
 - B School.
 - C Airlines caterers.
 - D College and universities.
17. Choose the most suitable answer for the advantage of conventional system
- A Reduce the stress among staffs.
 - B Standardized in terms of the recipes.
 - C Equipment and space requirements are minimal, as are operating costs for utilities.
 - D Improved nutrients retention by decreasing time food held within the serving temperature.
18. What is the advantage of *Sous Vide* method?
- A Increase the shelf life.
 - B Food will be dry and hard to chew.
 - C All nutrients will loss during cooking process.
 - D Easy to contaminate other food during cooking process.

19. What is the meaning of *mise en place*?

- A Serving of foods.
- B Receiving of item.
- C Preparation of foods.
- D Sanitizing of the equipment.

20. Which of the following is the most suitable storage for non-perishable food?

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

[20 MARKS]

PART B

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

Answer ALL in Answer Sheet.

Father	Self-service	Static menu	<i>Du jour menu</i>	Russian service
Standardized recipe	Cycle menu	<i>Sorbet</i>	Storage	Executive chef
<i>Garde manger</i>	Vending machine	Pastry chef	Kitchen brigade	<i>Partie system</i>
Plate waste	<i>Poissonier</i>	<i>A la carte menu</i>	<i>Saucier</i>	Chiller
High tea	<i>Chef de partie</i>	Single-use menu	<i>Sous chef</i>	Cafeteria service

1. For _____, each item in the menu is charged separately and it is more expensive.
2. This type of menu is planned for a specific event and typically used only once, usually for holiday or other special occasion. This is referred as _____.
3. It is the simplest provision for foodservices involved customer carrying their own food selection from place display or assembly area to dining area. This type of service is referred as _____.
4. Georges-Auguste Escoffier is also known as the _____ of twentieth-century cookery.
5. A series of menus offering different items daily on a weekly or some other basis, after all the menus are repeated is called _____.

6. He is also called as station chef or line chef. This is referred to _____.
7. This chef is responsible for scheduling, assist other station and covering for the Executive Chef whenever needed. This is _____ responsibilities.
8. Prepare all fish items and their appropriate sauces are the duties for _____.
9. He is responsible for all aspect of food production, including menu planning, purchasing, costing and planning work schedules. This is _____ roles.
10. It is similar to buffet but the payment usually based on the quantity of the food while buffet is counted by the head or person. This type of service is referred as _____.
11. In French word, _____ literally mean 'card of the day'.
12. When follow precisely, it delivers the same quality and quantity of the product. This is the advantages of using _____.
13. Its a French word meaning a part (of whole) or section. This is a definition for _____.
14. Light ice cream made from a combination of fruit juice and liquor or wine to refresh the appetite before the next course is called _____.
15. The amount of food left on a plate, is a method used to measure of food acceptability is called _____.

16. The food is fully prepared and pre-cut in the kitchen and then is neatly arranged on silver platter by the chef is referred as _____.
17. The team of cooks and assistant under the partie system is commonly termed as the _____.
18. Offer light buffet menu and certain food are served in small sized. This type of menu structure referred as _____.
19. Responsibility of _____ or pantry chef are prepares all cold foods, including salads and dressings, *pâtés*, cold *hors d'oeuvres* and buffet items.
20. An automatic machine, which exchange coin with food or drinks are called _____.

[20 MARKS]

PART C

This part consists of **SEVEN (7)** questions.

Answer ALL in Answer Sheet.

QUESTION 1

a. Define Kitchen Brigade.

(1 mark)

b. Explain the responsibilities of the chef below:

i. *Saucier*

(2 marks)

ii. *Garde Manger*

(2 marks)

QUESTION 2

a. Write down **three (3)** differences of perishable and non-perishable foods.

(3 marks)

b. State any **three (3)** tips when inspecting deliveries.

(3 marks)

QUESTION 3

- a. State **three (3)** materials-handling tools and utensils that can reduce or eliminate worker injury.

(3 marks)

- b. Give **three (3)** techniques that will help to reduce noises in foodservice facility.

(3 marks)

QUESTION 4

- a. Give the definition of purchasing.

(1 mark)

- b. List down any **four (4)** objectives of purchasing.

(4 marks)

QUESTION 5

- a. A moist heat is a cooking method that requires water or liquid.
State any **four (4)** types of moist heat method.

(4 marks)

- b. Name **three (3)** issues that must be address by storage policies.

(3 marks)

QUESTION 6

a. Based from your understanding, define Human Engineering.

(1 mark)

b. List down the **two (2)** advantages of U-shaped layout for work area.

(2 marks)

c. State any **four (4)** responsibilities of a foodservice consultant.

(4 marks)

QUESTION 7

Owner's representative is the first person who involved in a planning team; name the other **four (4)** individuals that responsible in the planning team.

(4 marks)

[40 MARKS]

PART D

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

Answer ALL in Answer Sheet.

QUESTION 1

Cuts are constant hazards for food preparation employees. Employees must be alert when using knives, slicers, or similar equipment.

Explain **five (5)** precautions for preventing cuts.

(10 marks)

QUESTION 2

Equipment and tools consist of the things which are used for a particular purpose usually in the kitchen. While some factors address broad concerns important to every equipment and tools purchases, other factors are specific to the property and the item in question.

Describe any **five (5)** common kitchen utensil found in pastry kitchen and its functions used in preparing and cooking process

(10 marks)

[20 MARKS]

END OF QUESTION PAPER