



**SCHOOL OF HOSPITALITY AND TOURISM
KOLEJ YAYASAN PELAJARAN JOHOR**

**FINAL EXAMINATION
SEMESTER JANUARY 2015**

COURSE	:	KITCHEN MANAGEMENT
COURSE CODE	:	DCA 1043
TIME/DURATION	:	9.00 AM – 12.00 PM (3 HOURS)
DATE	:	7 MAY 2015

INSTRUCTION TO CANDIDATES

1. This examination paper consists of **FIVE (5) PARTS:**
 - PART A (20 Marks)
 - PART B (20 Marks)
 - PART C (10 Marks)
 - PART D (20 Marks)
 - PART E (30 Marks)
2. Answer **ALL** questions.
3. Candidates are not allowed to bring any material to examination room **EXCEPT** with the permission of invigilator.
4. Please make sure that all material is available during this examination session:
 - i. Question paper
 - ii. Answering form
 - iii. Answering paper

THERE ARE 10 PAGES OF QUESTIONS, INCLUDING THIS PAGE

PART A (TOTAL: 20 Marks)**MULTIPLE CHOICE QUESTIONS****INSTRUCTION: Answer ALL questions.****Please use the OMR sheet provided.**

1. Foodservice may be simply defined as
 - A. Anything that relating to the food
 - B. A room or space that used for preparing food.
 - C. The provision of food and beverages which ready for consumption and away from home.
 - D. Act of buying or paying for an item or service.

2. Gueridon service is a movable service which known as trolley service. This service needs high skills, great knowledge, and years of experience. It's can be found in _____.
 - A. American Service
 - B. Russian Service
 - C. French Service
 - D. Italian Service

3. The amount of food left on a plate, is a method used as a measure of food acceptability. This evaluation refers to _____.
 - A. Non-commercial
 - B. Service
 - C. Rethermalization
 - D. Plate Waste

4. Brunch can be defined as _____.
 - A. Combination breakfast and morning tea
 - B. Combination breakfast and lunch
 - C. Combination breakfast and hi tea
 - D. Combination breakfast and sahur

5. A detailed description product, stated in terms that are clearly understood by supplier and buyer. This refers to _____.
- A. Invoice
 - B. Purchase order
 - C. Requisition Form
 - D. Specification
6. Below are equipment needed for receiving activities except:-
- A. Opening devices
 - B. Specification
 - C. Invoices
 - D. Rechaud
7. Below is the technique in order to lessen the high noise levels in a foodservice facility:
- A. Planned fluorescent tube installation
 - B. Minimize the distance between the kitchen and the service area
 - C. Design for efficient traffic flow
 - D. The separation of areas especially ware-washing
8. There are five common layouts for work area in food service facility. The most suitable layout for save preparation time and confusion what out or what back to the kitchen is?
- A. L-shaped
 - B. U-shaped
 - C. Back to back/ Island arrangement
 - D. Straight-Line arrangement/ Assembly Line
9. A four-sided metal box with grid of varying sizes. It is used for shredding and grating vegetables, cheese, citrus rinds and other foods. This tool refers to _____.
- A. Colander
 - B. Grater
 - C. Pastry wheel
 - D. Sieve

10. There are six types of menu in foodservice industry. Which one of them that offering different items daily on a weekly and it is economy used in institutional foodservice?
- A. Table D'hote Menu
 - B. Cycle Menu
 - C. Static Menu
 - D. Du jour Menu
11. This type of service provides a means for dramatically displaying foods on a large serving table. This service refers to _____
- A. Buffet service
 - B. Cafeteria service
 - C. Counter service
 - D. Table service
12. The team of cooks and assistants under the *partie* system is commonly termed as the "Kitchen Brigade". What is the *entremetier* responsibility in the kitchen?
- A. Prepares vegetables, soups, starches and eggs
 - B. Prepares for cold food, including salads and dressings
 - C. Prepared braised meats
 - D. Prepares pastries and desserts
13. During the issuing process, what kind of form that requisitioner should use in order to get the items?
- A. Purchase Order Form
 - B. Invoice
 - C. Written Order or requisition form
 - D. Specification

14. These personnel are responsible for design the back or the house operation, equipment purchasing and prepare the budget for the facility. Which one position that most suitable with job description above?

- A. Foodservice consultant
- B. Site Architect
- C. Civil Engineer
- D. Owner Representative

15. Below are the factors that caused accidents in the kitchen except?

- A. Excessive Haste
- B. Human error
- C. Construction and maintenance of the structure equipment
- D. Heat-activated fire extinguisher over

16. This thermometer is use to test the accuracy of oven, refrigerator and freezer thermostats.

This thermometer refers to...

- A. Meat thermometer
- B. Special thermometer
- C. Fat or Candy Thermometer
- D. Instant-read Thermometer

17. OSHA stands for

- A. Occupational Sanitation and Health Administration
- B. Occupational Safety and Health Act
- C. Occupational Safety and Human Act
- D. Occupational Sanitation and Health Act

18. This concept can be applied to reduce the duplication of production labor and equipment that occurs if production centers are located at each foodservice site. Choose the best suitable answer regarding to the statement above.

- A. Assembly serve
- B. Ready Prepared
- C. Commissary
- D. Conventional

19. Stir food carefully with long handled spoons or paddles, avoid spattering and splashing.

These precautions are the techniques to lessen _____.

- A. Muscle strains
- B. Burns
- C. Infections
- D. Ketosis

20. "A list of food and beverages items served or the list of alternative items available for selection". This definition refers to _____.

- A. Silverware
- B. Invoice
- C. Purchase order
- D. Menu

PART B (TOTAL: 20 Marks)**TRUE OR FALSE QUESTIONS****INSTRUCTION: Answer ALL questions.****Please use the OMR sheet provided**

1. Kitchen can be defined as the provision of food and beverages ready for consumption away from home.
2. Purchasing is a process of inspecting and either accepting or rejecting deliveries.
3. Dairy products and vegetables can be considered a perishable items and will be place in dry food storage.
4. Commercial system can be classified as a catering system which raw foods are purchased, prepared on site and served soon after preparation.
5. In ready-prepared system, quality control can be done through the menu, recipes and quality of ingredients selected by the manager.
6. HACCP is a food safety and self inspection systems that identifies, evaluates and controls food safety hazards.
7. Airline caterers and large school systems are typical users for central production kitchen.
8. Partie system is a French word meaning "part (of whole) or section".
9. Foodservice consultant responsible to plan the menu, equipment purchasing, engineering evaluations and management advisory service such as feasibility studies.
10. In human engineering, efficient work space is not needed in order to influence the quality of the workplace.
11. Installing acoustical tile ceilings is one of the techniques to lessen noise in a foodservice facility.
12. Blue and green can be used for coding the moving parts or dangerous components in the kitchen.
13. The L-shaped of the layout is the best when the space available for new kitchen limited.

14. General utility value is the one of the factors need to consider when purchasing equipment.
15. Convention oven contain fans that circulate the air and distribute the heat rapidly throughout the interior.
16. Tilting braising pan also known as tilting skillet and widely used in restaurants to thaw or quickly small quantities of food.
17. Large floor model mixer and salamander cannot be categorized as cooking equipment.
18. There are three main mixing attachments which are paddle, wire whip and dough arm.
19. One of the goals of human engineering is the prevention of fatigue.
20. The "comfort zone" refers to the range of temperature and humidity in which most of people that uses the building will be comfortable.

PART C (TOTAL: 10 Marks)

FILL IN THE BLANKS

INSTRUCTION: Answer ALL questions.

Please use the answer booklet provided.

Table 1 below is “The Allocation of Kitchen Area”.

Fill in the allocation and percentage of the kitchen.

Cooking Area (20 – 30%)	1. _____ 2. _____	3. _____ 4. _____
5. _____ 6. _____	7. _____ 8. _____	9. _____ 10. _____

PART D (TOTAL: 20 Marks)

TERMINOLOGY

INSTRUCTION: Answer ALL questions.

Please use the answer booklet provided.

1. Scales
2. Laddles
3. Sheet pan
4. Receiving Carts
5. Tongs
6. Clam knife
7. Stainless-steel shelves
8. Chinois
9. Colander
10. Bench Scraper

PART E (TOTAL: 30 Marks)**ESSAY QUESTIONS**

INSTRUCTION: Answer ALL questions. This section consists of TWO (2) questions.

Please use the answer booklet provided.

QUESTION 1

Assume that you are working as foodservice consultant. As a foodservice consultant, you have to explain all the details about configuration of the layout in the kitchen to be presented to your clients. Explain and draw/sketch **FIVE (5)** shape of the layout in the kitchen before you suggest to them which configuration is suitable for their kitchen.

*Andaikan anda adalah penasihat perkhidmatan makanan. Anda di minta menjelaskan dan melukis/melakar **LIMA (5)** jenis susun atur di dalam dapur sebelum mencadangkan susun atur yang sesuai dan terbaik untuk dapur mereka.*

(15 Marks)

QUESTION 2

In your everyday life is divided into seven fractions menu structure in food intake. Describe **FIVE (5)** menu structures that you know and give examples of menu items for each structure.

*Dalam kehidupan seharian anda terbahagi kepada tujuh pecahan struktur menu dalam pengambilan makanan. Jelaskan **LIMA(5)** struktur menu yang anda tahu dan berikan contoh menu yang sesuai bagi setiap struktur.*

(15 Marks)

END OF QUESTION PAPER

