



**KOLEJ YAYASAN PELAJARAN JOHOR
FINAL EXAMINATION**

COURSE NAME : KITCHEN MANAGEMENT
COURSE CODE : DCA 1043
EXAMINATION : MEI 2017
DURATION : 3 HOURS

INSTRUCTION TO CANDIDATES

1. This examination paper consists of **FOUR (4)** :
 - PART A (25 Marks)
 - PART B (20 Marks)
 - PART C (35 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 **15** printed pages including front page*

PART A

This part contains of **TWENTY-FIVE (25)** questions.

Answer ALL in Objective Answer Paper.

1. The art of preparing and cooking foods on in other word as anything to the food is definition of _____.
 - A. culinary
 - B. culinaire
 - C. culinarian
 - D. culinary art

2. Kitchen is
 - A. a room or space that used for storing food
 - B. a room or space that used for buying food
 - C. a room or space that used for preparing food
 - D. a room or space that used for delivering food

3. Which is the type of hospitality operation for LEGOLAND theme park?
 - A. Commercial
 - B. Non-Commercial
 - C. Institutional operation
 - D. Theme park operation

4. Ready Prepared is _____
- A. The system produces an uneven, somewhat stressful workday
 - B. Raw foods are purchased on site and serve soon after preparation
 - C. A central production kitchen with centralized food purchasing and delivery to offsite
 - D. Foods are prepared on site, then chilled or frozen and stored for reheating at a later time
5. Commissary system can be found at _____
- A. hospitals
 - B. restaurant
 - C. old folk's house
 - D. airline caterers
6. Which of the following are referring to "kitchen less kitchen"?
- A. Conventional
 - B. Commissary
 - C. Assembly serve
 - D. Ready prepared

7. Which of the statement below is contribution of George-Auguste Escoffier?
- A. Introduce Russian Service
 - B. Set a standardized Recipe
 - C. Reorganization of the kitchen
 - D. Responsible in kitchen management
8. This person concerned mainly with vegetables and also for the cooking of eggs, pasta and rice.
- A. Chef Saucier
 - B. Chef Patissier
 - C. Chef Rotisseur
 - D. Chef Entremetier
9. Which of the following statement below refer to objective of food production?
- A. To gain profit in business
 - B. Reduce digestibility and minimize nutrient retention
 - C. Minimize the sensory qualities of color, texture and flavor
 - D. Destroy harmful organisms to ensure that the food is microbiologically safe for human consumption

10. The objective of purchasing is _____

- A. to maximize loss
- B. to create alternative supplier
- C. to get the lowest quality from supplier
- D. to obtain the goods and services at maximum price

11. Equipment needed for receiving activities are _____

- A. box and plastic
- B. store and shelves
- C. chiller and freezer
- D. scale and opening devices

12. During the issuing process, what kind of form that requisitioner should use in order to get the items?

- A. Invoice
- B. Specification
- C. Purchase order form
- D. Written order or requisition form

13.

- Select the right supplier
- To obtain a minimum and reasonable price
- Check the invoice when received the goods

All of above are the responsibility of _____

- A. head chef
- B. purchasing officer
- C. restaurant owner
- D. restaurant manager

14. Land Developers and Realtors are responsible in

- A. analyzing for construction
- B. planning considerations
- C. designing and placement of exterior pathways site
- D. future developments and identification of growth areas of a community

15. Which of the following are the key environmental comfort factors in a HVAC system?

- i. Air movement
- ii. Humidity
- iii. Room temperature
- iv. Air quality

- A. i, ii & iii
- B. i, iii & iv
- C. ii, iii & iv
- D. All of the above

16. In principles of design and layout, what factors should we take note of in having the operational efficiency of the facility?

- A. Air quality
- B. Design for traffic flow
- C. Intensity of the lighting
- D. To minimize the temperature

17. Materials such as food and supplies should proceed from the receiving entrance to the point of service without _____ to provide continuous flow of materials.

- A. vermin
- B. acoustics
- C. straight line
- D. backtracking

18. The allocation of kitchen area refers to

- A. 10 – 30%
- B. 15 – 30%
- C. 20 – 30%
- D. 25 – 30%

19. 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

20. This knife is used for general purpose chopping, slicing, and dicing. This knife refer to _____

- A. slicer
- B. salad knife
- C. paring Knife
- D. french knife

21. This utensil is used for shredding and grating vegetables, cheese, citrus rinds and other foods.

- A. Grater
- B. Zester
- C. Can opener
- D. Tilting Skillet

22. Which is **NOT** the table mixer attachment?

- A. Hook
- B. Paddle
- C. Wire whip
- D. Pie maker

23. What is the role of managers in management's role in sanitation and safety program **EXCEPT**?

- A. Keeps the storeroom floors clean and dry
- B. Conducting sanitation and safety inspections
- C. Training employees in sanitary and safe work procedures
- D. Incorporating sanitation and safety practices into operation procedures

24.

- Non-slips floor
- Structure in good condition
- Adequate lighting

All of above are leading to _____

- A. the safe house
- B. the accident place
- C. the dangerous place
- D. the safe work place

25. What is the factor that leads to an accident?

- i. Stress
- ii. Human error
- iii. Lack of knowledge of using equipment
- iv. Walking in the kitchen

- A. i, ii & iii
- B. i, iii & iv
- C. ii, iii & iv
- D. All of the above

[25 MARKS]

PART B

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

Answer **ALL** questions in Answer Booklet.

INSTRUCTION: Fill in the blanks with suitable answers.

Centralized	Roasted	Mise en place	Du jour menu	Location	Issuing	Steel	Hors d'œuvres
Menu development	Preparation	Entremetier	Dry heat	Food	Kitchen	Self-services	Receiving scale
Combi oven	Equipment	Receiving	China	Buffet	Cook/chill method	Garnish	Floor plan

1. Preparation is an activity performed in before the cooking process. Chef refers to performing these preliminary tasks as _____.
2. Commissary is a central production kitchen or food factory with _____ food purchasing and delivery to offsite facilities for final preparation.
3. Layout is the arrangement of _____ on a floor plan.
4. Chinois defined as a _____ cap with very fine mesh and used when great clarity of smoothness is required in a liquid.
5. Colander is a large perforated bowl made of stainless steel or aluminum and used to _____ washed or cooked vegetables, salads greens, pasta and other foods.
6. Grande manger/pantry chef is responsible for cold food, including salads and dressings, pate, cold _____ and buffet items.
7. Auguste escoffier founded the kitchen _____ system on well-defined organizational principles.
8. The _____ is a process of inspecting the products and takes legal possession of the product ordered.

9. Food production is comprises a number of function that may be performed in one or more type of _____.
10. Layout is refers to the detailed arrangement of the various areas whihin the foodservice and the location of the facilities and _____ in these areas.
11. A room or spaces that used for preparing food are defined as _____.
12. Food production in large quantity by a conventional or another method, then quickly chilled are called _____.
13. Prepares all hot appetizers in addition to soups, vegetables, pasta and noodles are calls as _____.
14. Rostisseur are responsible to prepares _____ and braise meats and their gravies.
15. Cooking method can be broadly categorized as moist heat and _____
16. Involves distributing food and beverages from storeroom to authorized individuals are called _____.
17. Design refers to the board funtion of developing the entiere food service facility including site selection and _____.
18. Layout is the detailed arrangement of the various areas within the food services and the _____ of the fasilities.
19. Brings together oven and steamer in a single unit are called _____.
20. To check the weight of pduct and compare it to the weight noted on the shipping level are called _____.

[20 MARKS]

PART C

This part contains of **NINE (9)** questions

Answer ALL questions in Answer Booklet.

1. Elaborate any method of cooking and example.
(2 MARKS)
 2. Differentiate between cold storage and dry storage
(4 MARKS)
 3. Explain the menu and list any **THREE (3)** example of menu.
(5 MARKS)
 4. Describe the responsibility of executive chef and list down any **TWO (2)** station chef that will help you in kitchen brigade.
(4 MARKS)
 5. List the rationale for ready-prepared system.
(4 MARKS)
 6. Elaborate the advantage of commissary system.
(4 MARKS)
 7. List any **TWO (2)** of the equipment selection factors.
(2 MARKS)
 8. Except French knife, list and explain any **TWO (2)** knife that use in the kitchen.
(4 MARKS)
 9. Draw the flow of material and personnel in a foodservice operation.
(6 MARKS)
- [35 MARKS]**

PART D

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

Answer only **TWO (2)** questions in Answer Booklet.

1. As an Executive chef in a restaurant. You are required to explain any **FIVE (5)** factors that caused accident in the kitchen.

(10 MARKS)

2. Menu is a list of food and beverage item served or the list of alternative item available in the selection. List and explain any **FIVE (5)** type of menu.

(10 MARKS)

3. Most of the accident is happen in the kitchen. Accident can be happen like fall, cuts, burn and other accident that will cause death. As a safety committee in the hotel, list down pre-caution that can apply in the kitchen to prevent fall.

(10 MARKS)

[20 MARKS]

END OF QUESTION PAPER