



**KOLEJ YAYASAN PELAJARAN JOHOR
FINAL EXAMINATION**

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

INSTRUCTION TO CANDIDATES

1. This examination paper consists of **FOUR (4)** :
 - PART A (25 Marks)
 - PART B (25 Marks)
 - PART C (30 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

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*This examination paper consists of **16** printed pages including front page*

PART A

MULTIPLE CHOICE QUESTIONS

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

Answer ALL questions in Objective Answer Paper.

1. When the history of cooking began?

- A People start to eat meat
- B Raw item cannot be eaten
- C People learn to control fire
- D Food taste good when exposed with fire

2. What is the flow activity involved in the kitchen?

- A Cleaning – serving – production – preparation – storing – receiving – purchasing
- B Purchasing – receiving – storing – preparation – production – serving – cleaning
- C Purchasing – serving – cleaning – production – preparation – storing – receiving
- D Preparation – storing – receiving – purchasing – cleaning – serving – production

3. Foodservice can be defined as:

- A Anything that relating to the food
- B The act of buying or paying for someone service
- C A room or space that used for preparing food and serving food
- D The provision of food and beverages which ready for consumption away from home

4. Military, school and hospital are examples of:

- A Convenience store
- B Institutional foodservice segment
- C Commercial foodservice segment
- D Non-commercial foodservice segment

5. What are the Four (4) types Catering System?

- A Commercial, Institutional, Conventional and Non-commercial
- B Commercial, Institutional, Non-commercial and Convenience Store
- C Conventional, Commissary, Ready Prepared and Assembly Catering System
- D Conventional, Commissary, Ready Prepared and Commercial Catering System

6. What is conventional system?

- A Central production kitchen of food factory with centralized food purchasing
- B Raw foods are purchased, prepared on site and served soon after preparation
- C Method of cooking food sealed in airtight plastic bags in a water bath for a long time
- D Foods are prepared on site, then chilled or frozen and stored for reheating at a later time

7. What are the three methods Ready Prepared System used in order to maintain the food quality?

- A Cook/chill method, Cook/freeze method and Cook/dry method
- B Cook/chill method, Cook/freeze method and Cook/heat method
- C Sous vide (under vacuum), Cook/steam method and Cook/dry method
- D Sous vide (under vacuum), Cook/freeze method and Cook/chill method

8. Gueridon service is a movable service which known as trolley service. It's can be found in:

- A Italian Service
- B French Service
- C Russian Service
- D American Service

9. The characteristic below refer to:

- It offers choices available for a particular day only
- E.g. "Kari Kepala Ikan" and mushroom soup

- A Cycle menu
- B Fixed menu
- C Du jour menu
- D Table d'hôte menu

10. The amount of food left on a plate, is a method used as a measure of food acceptability. This evaluation refers to:

- A Service
- B Plate waste
- C Rethermalization
- D Non-commercial

11. Which of the following is **TRUE** about kitchen organization?

- A Kitchen staff
- B Kitchen boss
- C Kitchen brigade
- D Kitchen equipment

12. Which of the following **TRUE** about Saucier?

- A Preparing of all fish item
- B Preparing of all sautéed item
- C Preparing of all salad requirements
- D Preparing of all appetizer requirements

13. Which of the statement below is contribution of George-Auguste Escoffier?

- A Set a standardized recipe
- B Introduce Russian Service
- C Reorganization of the kitchen
- D Responsible in kitchen management

14. Which of the equipment is **NOT** needed for receiving activities?

- A Invoices
- B Rechaud
- C Specification
- D Opening devices

15. What is the tip for inspecting deliveries?

- A Inspect food immediately on arrival
- B Read the purchase form immediately
- C Check the suppliers license when arrive
- D Submit the purchase order after delivery

16. The basic principle for preparing food is:

- A Be caution when cook food using fire
- B Make sure all ingredient wash before used
- C Make sure food is clean and use proper seasoning
- D Make every presentation be the same like others garnishing

17. The objective of purchasing is to:

- A Create variety of ordering form
- B Learn dealing with storeroom staff and chef
- C Be aware with any kind of fraud action by staff
- D Create a maximum integration within other department

18. Configuration of shape and lay out in foodservices building include:

- A Circle shape, U-shaped
- B Star shaped and U-shaped
- C Back to back, L- shaped and V-shaped
- D Back to back, L- shaped and Straight-line arrangement

19. The range of temperature and humidity in which most of the people who use the building will be comfortable is referred to as the:

- A Safety zone
- B Danger zone
- C Comfort zone
- D Beautiful zone

20. The allocation of kitchen area refers to:

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

21. Which of the equipment below is **NOT** categorized as knives?
- A Peeler
 - B Cleaver
 - C Skimmer
 - D Serrated slicer
22. "A tool with a hand-turned blade that forces foods through a perforated disk and used for pureeing foods". This statement refers to:
- A Chinois
 - B Food mill
 - C China Cap
 - D Can opener
23. What are the factors that important when purchase equipment?
- A Safety, appearance and color
 - B Safety, warranty and supplier
 - C Cost, performance and safety
 - D Cost, performance and branding

24. Below are the factors that caused accidents in the kitchen **EXCEPT**:

- A Human error
- B Excessive haste
- C Heat-activated fire extinguishers over
- D Construction and maintenance of the structure or equipment

25. Which of the following action to be taken for preventing burn?

- A Don't use pans with lose handle
- B Don't put knife near with the stove
- C Use wet potholder for holding hot pans
- D Makes sure the stove have fire extinguisher

PART B

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

Answer ALL questions in Answer Booklet.

Equipment	Unplanned	Injuries	Food	Serrated	Preparation
Layout	Lighting	Responsible	Storerooms	Grillardin@ Grill cook	Function
High Productivity	Freezer	Contamination	Du jour menu	Russian services	Breakfast
Entrance	Under vacuum	Waitress	Janitor room	Heart of the food production	Pre cook
Flambé	Flow	Roasted chef	Clean	Engineer	Planning
Receiving cart	Sous chef	Supplier	Invoice	Hospital	Basting

1. _____ is an activity performed in before the cooking process.
2. Kitchen also known as the _____.
3. _____ is one of the examples of Non-Commercial hospitality operation.
4. The menu differs each day, the workload vary making it difficult for workers to achieve _____.
5. Additional _____ required for storage of the inventory of frozen foods in assembly serve catering system.
6. There are many critical points in mass production where the possibility of _____ may occur.
7. _____ literally means 'card of the day' which it offer choice for particular day only.
8. _____ the food is fully prepared and pre-cut in the kitchen and then neatly arranged on silver platter by their chef.

9. Item range from those that consider light to traditional item is referring to _____ menu.
10. _____ carries out such function as scheduling, assisting other station as needed and if called upon covering for the chef.
11. The important of kitchen organization chart shows exactly who _____ for doing what duty is.
12. _____ responsible for prepare all grilled or broiled menu selection.
13. The objective of purchasing is to create alternative _____.
14. A list of goods shipped or delivered includes prices and services charge is the definition of _____.
15. Food production comprises a number of _____ that may be performed in one or more types of kitchen.
16. Issuing involve distributing food and beverage from _____ to authorized individuals who requisition these product.
17. Adequate _____ is important to support efficient operation, in promoting cleanliness and preventing color distortion.
18. _____ refers to the detailed arrangement of the various areas within the foodservices and the location of the facilities and equipment in these areas.
19. _____ and foodservices consultant responsible to set the temperature, humidity and air movement of a foodservice facility.
20. _____ used to transport foods from receiving to storage area.
21. Serrated slicer used for cutting bread, this slicer has _____ edge.
22. Tong is a spring type or scissors type tools used to pick up and handle _____.

23. Minors injuries from cut and burn are very common, more serious _____ are too possible.
24. An accident is also an _____ event that interrupts an activity or function.
25. Safety precaution should be used whenever employees work with _____.

PART C

SHORT ESSAY QUESTIONS

This part contains of twenty **SEVEN (7)** questions.

Answer ALL questions in Answer Booklet.

QUESTION 1

a) Define the term kitchen.

[1 mark]

b) List down **TWO (2)** activities involve in kitchen.

[2 marks]

QUESTION 2

a) Give **TWO (2)** advantages in conventional systems.

[2 marks]

b) Provide **TWO (2)** disadvantages in Assembly/serve catering system.

[2 marks]

c) Give **TWO (2)** methods that used in Ready Prepared system.

[2 marks]

QUESTION 3

a) List down **TWO (2)** chef de parties that have under Kitchen Brigade System.

[2 marks]

b) State **TWO (2)** the responsibility of Executive Chef.

[2 marks]

QUESTION 4

a) Namely **TWO (2)** equipment needed for receiving activities.

[2 marks]

b) Explain **THREE (3)** basic principles when preparing food.

[3 marks]

QUESTION 5

a) Provide **ONE (1)** allocation of area in foodservice building?

[1 marks]

b) Give **THREE (3)** types of shape or layout found in the kitchen.

[3 marks]

QUESTION 6

a) What are the factors that will take into consideration when choosing equipment?

[2 marks]

b) Explain **THREE (3)** types of knives that used in the kitchen.

[3 marks]

QUESTION 7

a) Provide **ONE (1)** role of manager in sanitation and safety program.

[1 marks]

b) Give **TWO (2)** safety equipment that required by OSHA during their Inspection in working place.

[2 marks]

PART D

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

Answer ALL questions in Answer Booklet.

QUESTION 1

Self-service is the simplest provision for foodservices industry which involve guest or customer carrying their own food selection from place display or assembly to a dining area or to their home.

Explain **FIVE (5)** types of self-services that have in foodservices industry.

[10 marks]

QUESTION 2

An accident is an event that is unexpected or the cause of which unforeseen, resulting in injury, loss or damage.

Briefly explain any **FIVE (5)** factors that may cause accident to happen.

[10 marks]

END OF QUESTION PAPER

