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FINAL EXAMINATION**

COURSE NAME : THEORY OF FOOD
COURSE CODE : DCA1033
EXAMINATION : OCT 2017
DURATION : 3 HOURS

INSTRUCTION TO CANDIDATES

1. This examination paper consists of **FOUR (4)** :
 - PART A (30 Marks)
 - PART B (20 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

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

This examination paper consists of 13 printed pages including front page

PART A

MULTIPLE CHOICE QUESTIONS

This part contains of **THIRTY (30)** questions.

Answer ALL in Objective Answer Paper.

1. The word sanitation is derived from a Latin word "sanus" which brings the meaning of:
 - A. Clean and dirty
 - B. Clean and clear
 - C. Clean and whole
 - D. Clean and sanitary

2. What is the good personal hygiene that must practices by food handlers?
 - A. Take a bath twice a day
 - B. Untrimmed hair neatly
 - C. Wear untidy uniform
 - D. Seldom wash hand

3. What is the very first thing you should do when you enter the kitchen?
 - A. Preheat the oven
 - B. Wash your hand
 - C. Pull your hair back
 - D. Wipe out the counter

4. All the following are examples of protein **EXCEPT**:
 - A. Meat
 - B. Grain
 - C. Milk
 - D. Soya

5. The main nutrient in pasta, rice, potato and breads is:
 - A. Fat
 - B. Protein
 - C. Mineral
 - D. Carbohydrate

6. The process of sugar turning brown through heat called:
 - A. Radiation
 - B. Coagulation
 - C. Gelatinization
 - D. Caramelization

7. This ingredient is use to speed up coagulation and help dissolve connective tissues in protein component.
 - A. Sodium
 - B. Vinegar
 - C. Albumin
 - D. Shortening

8. The heat that spread by the movement of air, steam or liquid is called:
 - A. Radiation
 - B. Conduction
 - C. Convection
 - D. Gelatinization

9. A method of cooking which small quantity of food is cooked in a small amount of very hot oil or fat known as:
 - A. Sauteing
 - B. Roasting
 - C. Braising
 - D. Blanching

10. Pasta should be cooked _____ or firm, not so mushy to the bite.
 - A. aging
 - B. al dente
 - C. au gratin
 - D. a la carte

11. Shredded or fine cut julienne and use as accompaniment for main course. This statement best describe:
- A. Frites
 - B. Pailles
 - C. Gaufrettes
 - D. Parisienne
12. Which of the following below not describe as an appertizer salad?
- A. Fresh
 - B. Crisp
 - C. Tangy
 - D. Sweet
13. What are unmixable ingredients liquid that used for salad dressing?
- A. Oil + vinegar
 - B. Oil + egg yolk
 - C. Oil + sodium
 - D. Oil + cream
14. What is a stock?
- A. The culinary process of extracting season from various meat items using liquid as a base.
 - B. The culinary process of extracting flavour from various bone items using liquid as a base.
 - C. The culinary process of extracting flavour from various vegetables items using liquid as a base.
 - D. The culinary process of extracting flavour from various food items using liquid as a base.
15. Which of the following is a thick soup?
- A. Chowder
 - B. Minestrone
 - C. Consommé
 - D. Vichyssoise

16. A simple, unthickened soups with ingredients known as:
- A. Cream soup
 - B. Consomme
 - C. Bisque
 - D. Puree
17. The mixture of milk and *blanc* roux is called:
- A. Veloute
 - B. Béchamel
 - C. Demi-glace
 - D. Hollandaise
18. A thickening agent made from a cooked mixture of equal amount of butter and flour is called:
- A. Beurre-manie
 - B. Starch
 - C. Slurry
 - D. Roux
19. The best way to store fresh poultry is:
- A. It should, arrive in ice packed and be kept in ice until used
 - B. Never thaw safely in original wrapper
 - C. Never refreeze thawed poultry
 - D. Store at 5°C or upper
20. A method of tying poultry into compact shape for roasting for cook evenly and retain moisture known as:
- A. Aging
 - B. Basting
 - C. Barding
 - D. Trussing

21. A cut from boneless of short loin and sirloin known as:
- A. Tenderloin
 - B. Brisket
 - C. Round
 - D. Shank
22. Which of the followings is a white flesh meat?
- A. Pork
 - B. Lamb
 - C. Ham
 - D. Mutton
23. Which of the following is categorizing as freshwater fish?
- A. Catfish
 - B. Halibut
 - C. Flounder
 - D. Grouper
24. Snapper, chencaru, mackerel are example of:
- A. Flat fish
 - B. Fresh fish
 - C. Round fish
 - D. Sardine fish
25. What is drawn fish?
- A. The fish as it was caught, completely intact
 - B. The viscera (guts) are removed, but head, tail and fins are still intact
 - C. Viscera, scales and fins are removed and the head and tail may be removed
 - D. Cross section cuts, with a portion of the backbone in each cut and the skin is generally not removed
26. The following statement is true about freshness of fish **except**?
- A. All fish should have a clean pleasant smell
 - B. The gills should have a good red to maroon color
 - C. The fish should be firm and just moist
 - D. The eye should be red and dark and sunken

27. Eggs is categories of:
- A. Dry ingredient
 - B. Perishable item
 - C. Convenience item
 - D. Non perishable item
28. Below is the function of egg **except**:
- A. Thickening agent
 - B. Leavening agent
 - C. Emulsifying agent
 - D. Appetizing agent
29. "Fry and flip over, Cook until yolk is partially set."
What is the best term above for fried egg?
- A. Sunny side up
 - B. Over medium
 - C. Sunny cook
 - D. Over hard
30. The composition of an egg are:
- A. Water 80%; albumin 10%; fat 5%; mineral salt 5%
 - B. Water 60%; albumin 10%; fat 11%; mineral salt 9%
 - C. Water 74%; albumin 12%; fat 11%; mineral salt 1%
 - D. Water 70%; albumin 20%; fat 5%; mineral salt 4%

[30 MARKS]

PART B

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

Answer ALL questions in Answer Booklet.

Fillet	Glaze	Cut	Garnishing	Unthickened
Radiation	uniform	Permanent emulsion	Nationality	Running
Sanitizing	thickened	Mirepoux	Onion Pique	Sachet D'epices
Vichy	Convection	Goujons	Pan fry	Smoke point
Vacuum-Packed Aging	Caramelization	Dessert salad	Accident	Baking
Cleaning	Bouquet De Garni	Bechamel	Trussing	Liaison

1. A _____ are the common injuries in the kitchen that caused by knives, slicers or choppers.
2. _____ is the major contribution to fall in kitchen as the worker might trip himself.
3. An _____ caused by several factors such as anger, fatigue and over confidence.
4. Removed dirt from crevices with brush also the part of _____
5. Process of sugar turning brown through heat being applied is _____
6. _____ occurs when energy is transferred by waves from the source to the food.
7. _____ occurs when heat are spread by the movement of air, steam or liquid.
8. _____ is a cooking method where the food is cooked in a moderate amount hot fat or oil.
9. A method of cooking food such as pastries in a closed oven at a temperature between 120°C-240°C is _____
10. _____ is a thin circular cut roughly 3 mm thick and use for accompanied vegetables.
11. _____ consists of celery, bayleaf, leek, onion and carrot tied together
12. _____ is a mixture of oil and vinegar, but the mixture will not separate.
13. Salad that usually sweet and may contain items such as fruits, sweetened gelatin, nuts and cream is called as _____

14. A mixture of egg yolk and cream also used as thickening to the sauce called as _____
15. Milk + Roux (White) = _____
16. Technique to tying poultry into compact shape so that when roasting and it will cook evenly and retain moisture called as _____
17. _____ is a stock reduced until it coats the back of a spoon.
18. The wrapping protect meats from bacteria and mold, as well as prevents weight loss due to drying is technique of _____.
19. Borscht soup is an example of _____ soup.
20. A small strips cut, often breaded or dipped in batter is called _____.

[20 MARKS]

PART C

This part contains of **TEN(10)** questions.

Answer ALL questions in Answer Booklet.

QUESTION 1

Explain **three (3)** basic techniques of grilling.

[3 MARKS]

QUESTION 2

State **two (2)** indicator when purchase vegetables.

[2 MARKS]

QUESTION 3

State the characteristics of specialty rice below:

Arborio

Basmathi

[2 MARKS]

QUESTION 4

Elaborate the definition of liaison.

[2 MARKS]

QUESTION 5

What is an albumin in production stock?

[3 MARKS]

QUESTION 6

Describe **four (4)** only a basic mother sauces in culinary.

[4 MARKS]

QUESTION 7

Namely and elaborate **two (2)** types of meat in structure of poultry.

[4 MARKS]

QUESTION 8

State the sign of fresh meat at the market.

[4 MARKS]

QUESTION 9

List down two (2) market forms of fish.

[2 MARKS]

QUESTION 10

Differentiate between Grade A egg and Grade B egg.

[4 MARKS]

PART D

This part contains of **FOUR (4)** questions.

Answer ALL questions in Answer Booklet.

QUESTION 1

Briefly explain **three (3)** basic vegetables cutting in culinary.

[6 MARKS]

QUESTION 2

Elaborate the emulsion in salad dressing below:

- a. Temporary Emulsion
- b. Permanent emulsion

[4 MARKS]

QUESTION 3

Explain the **two (2)** types of garnishes are used to add interest to the soup.

[4 MARKS]

QUESTION 4

Briefly explain the **three (3)** types of breakfast.

[6 MARKS]

END OF QUESTION PAPER

