



**KOLEJ YAYASAN PELAJARAN JOHOR
FINAL EXAMINATION**

COURSE NAME : KITCHEN MANAGEMENT
COURSE CODE : DCA1033/DCA1043
EXAMINATION : NOVEMBER 2020
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. 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. The Question Paper
 - ii. An Objective Answer Paper
 - iii. An Answering 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

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

Answer **ALL** in Objective Answer Paper.

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 word as anything relating to the food.

2. What is the most suitable meaning for foodservice?
 - A The art of preparing and cooking foods.
 - B A person who is working in the culinary arts.
 - C Anything related to or connected with cooking.
 - D The provision of food and beverages ready for consumption away from home.

Act of buying or paying for an item or service.

3. Choose the best answer regarding to the statement above.
 - A Storing.
 - B Serving.
 - C Preparation.
 - D Purchasing.

4. How many types of storage that involve in foodservice industry?
 - A 2
 - B 3
 - C 4
 - D 5

5. Which is the most suitable storage for vegetables and fruits?
- A Dry storage.
 - B Wet storage.
 - C Chiller storage.
 - D Freezer storage.
6. This operation was based on profit-oriented operation such as hotels, motels and resort. Choose the most suitable answer for this statement.
- A Commercial.
 - B Non-commercial.
 - C Military operation.
 - D Institutional operation.
7. The food is prepared, then chilled or frozen and stored for reheating at a later time. This statement is best referred to
- A Commissary.
 - B Conventional.
 - C Assembly serve.
 - D Ready prepared.
8. 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 the proper storage facility.
 - C To ensure that the product or service is delivered to the patrons.
 - D To ensure that all ingredients are in good condition and good quality before being stored.

9. What is the definition of non-commercial segment?
- A The foodservice that are not open to the public by certain organization.
 - B The foodservice that generates profit sales on drinking and eating places only.
 - C The foodservice operations are depend on the economy with disposable income.
 - D The foodservice that convenience or necessity for employees, students or patients.
10. Which of the following are not categorized as commercial foodservice?
- A Motels and Resorts.
 - B Mc Donald's and Pizza Hut.
 - C Blue Wave Hotel and Family restaurant.
 - D Kajang Prison and Country Club restaurant.
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 for larger cold storage and freezer unit.
12. What is the disadvantage of assembly serve system?
- A The built-in labor savings
 - B Fewer personnel are required.
 - C Procurement cost is lower due to better portion control
 - D Additional freezer space is required for storage of the inventory of frozen food.
13. What kind of establishment that is considered as a non-commercial hospitality operations?
- A Hospital.
 - B Thistle Hotel.
 - C Vending Machines.
 - D Swiss Garden Beach Resort.

14. 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 employees.
15. Which one of the following is the typical user of commissary system?
- A Camp.
 - B School.
 - C Airlines caterers.
 - D College and university.
16. What is the definition of conventional system?
- A Foods are prepared on site, then chilled or frozen and stored for reheating.
 - B Fully prepared foods are purchased, stored, assembled, heated and served.
 - C Raw foods are purchased, prepared on site and served soon after preparation.
 - D A central production kitchen with food purchasing and deliver to satellite kitchen.
17. Which of the following is the advantage conventional system?
- A Reduce the stress among staffs.
 - B Equipment and space requirements are minimal, as are operating costs for utilities.
 - C Quality control may be more effective and consistent with only one unit to supervise.
 - D Improved nutrient retention by decreasing time food is held within the serving temperature.

18. 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 bags in a water bath for long time.
 - D A method of bring bulk food from cooking temperature to lowest temperature in 90 minutes.
19. What is the advantage of *Sous Vide* method?
- A Increase the shelf life.
 - B Food will dry and hard to chew.
 - C All the nutrients will loss during cooking process.
 - D Easy to contaminate other foods during cooking process.
20. Which of the following is considered as central kitchen?
- A Commissary.
 - B Conventional.
 - C Ready prepared.
 - D Assembly serve.

[20 MARKS]

PART B

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

Answer ALL questions in Answering Booklet.

Cycle menu	Executive chef	<i>Entremetier</i>	<i>Rotisseur</i>	Drive thru service
Father	Kitchen brigade	Menu	Silver platter	Fixed menu
Lunch	Main course	Recipe formulation	<i>Sorbet</i>	Brunch
<i>Gueridon</i>	<i>Table d'hote</i> menu	<i>The poissonier</i>	<i>A la carte</i>	<i>Rechaud</i>
<i>Du jour</i> menu	Vending machine	<i>Sous chef</i>	<i>Saucier</i>	Truth-in menu legislation

- List of food and beverage items served for selection is a definition for _____.
- In French word _____ mean 'form the card'.
- It is a complete meal, consisting of several courses usually including dessert and beverages. This statement is referred to _____.
- It offer choices available for a particular day only and literally means 'card of the day'. 'Card of the day' is come from a French word which is _____.
- A series of menus offering different items daily on a weekly or some other basis, after all the menus are repeated is called _____.
- .The _____ prepares all sautéed items and their appropriate sauce.
- Portions of foods are brought to the dining room on serving platters and placed on small heater called as _____ in French service.

8. The food is fully prepared and pre-cut in the kitchen and then is neatly arranged on _____ by the chef.
9. Customers only have to make order through the counter without going out from his car are called _____.
10. An automatic machine, which exchange coin with food or drinks are called _____.
11. Georges-Auguste Escoffier are known as the _____ of twentieth-century cookery.
12. The top level of authority in the kitchen brigade system is _____.
13. Prepares all fish items and their appropriate sauces are the duties for _____.
14. Prepares all hot appetizers in addition to soups, vegetables, pasta and noodles, and sometimes egg dishes are the responsibility of _____.
15. The team of cooks and assistants under the *partie* system is commonly termed as the _____.
16. This chef responsible for covering the executive chef, assisting other station, and manage staff schedule. This chef refer to _____.
17. He is responsible to cook and prepares roasted and braised meats and their gravies and broils meats and other items to order. He is referred to _____.
18. Standardized recipe also known as a _____.

19. Giving misleading names to menu items is unfair to customer and is illegal where the _____ has been enacted.

20. A combination of breakfast and lunch is called _____.

[20 MARKS]

PART C

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

Answer **ALL** questions in Answering Booklet.

QUESTION 1

a. Define Kitchen Brigade.

(1 mark)

b. Explain the responsibilities of the chef below:

a) *Saucier*

b) *Poissonier*

c) *Entremetier*

d) *Patissier*

(4 marks)

QUESTION 2

a. State the first **three (3)** steps in receiving process.

(3 marks)

b. Write down **four (4)** differences of perishable and non-perishable foods.

(4 marks)

QUESTION 3

- a. List down any **two (2)** of the factors that influence the quality of the workplace.
(2 marks)
- b. Give **four (4)** techniques that will help to reduce noise in a foodservice facility.
(4 marks)

QUESTION 4

- a. State **two (2)** typical major functions that include in food preparation.
(2 marks)
- b. A dry heat method requires hot air or hot fat. State **four (4)** types of dry heat method.
(3 marks)

QUESTION 5

- a. What is the definition of receiving?
(1 mark)
- b. Name **four (4)** equipments needed during receiving activities.
(4 marks)

QUESTION 6

a. Based on your understanding, explain Human Engineering.

(1 mark)

b. Give **four (4)** most common shapes that can be implement for work area layout.

(4 marks)

c. List down the **two (2)** advantages of straight-line arrangement for work area layout.

(2 marks)

QUESTION 7

Owner's representative is the person who involved in the planning team, name the others **five (5)** individuals that responsible in the planning team.

(5 marks)

[40 MARKS]

PART D

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

Answer **ALL** questions in Answering Booklet.

QUESTION 1

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.

Explain any **five (5)** knives and its functions used in preparing and cooking process.

(10 marks)

QUESTION 2

As an owner of a restaurant, you need to provide a safe environment to the worker in order to improve their productivity and prevent accident. An accident is also an unplanned event that can interrupts the activities at work area. Explain **five (5)** factors that can cause accidents.

(10 marks)

[20 MARKS]

END OF QUESTION PAPER