



**KOLEJ YAYASAN PELAJARAN JOHOR
FINAL EXAMINATION**

COURSE NAME : KITCHEN MANAGEMENT
COURSE CODE : DCA1043
EXAMINATION : APRIL 2019
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. Question Paper
 - ii. Objective Answer Paper
 - iii. Answering Booklet

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

*This examination paper consists of **10** printed pages including front page*

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PART A

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

Answer ALL in Objective Answer Paper.

1. What is foodservice?
 - A Anything that relating to the food.
 - B A person who working in the culinary arts.
 - C Anything related to or connected with cooking.
 - D A place that commonly provide food away from home.

2. What are the types of purchasing?
 - A Buying and selling.
 - B Formal and informal.
 - C Official and unofficial.
 - D Perishable and non-perishable.

3. What is the definition of kitchen?
 - A A room or space that used for buying food.
 - B A room or space that used for storing food.
 - C A room or space that used for preparing food.
 - D A room or space that used for delivering food.

4. What is the definition of preparation?
 - A An activity typically after receiving.
 - B An activity typically before receiving.
 - C An activity performed in after the cooking process.
 - D An activity performed in before the cooking process.

"The process of preparing and cooking foods or relating to the food"

5. What is the best answer related to the statement above?
 - A Culinary.
 - B Culinarian.
 - C Culinary arts.
 - D Culinary artist.

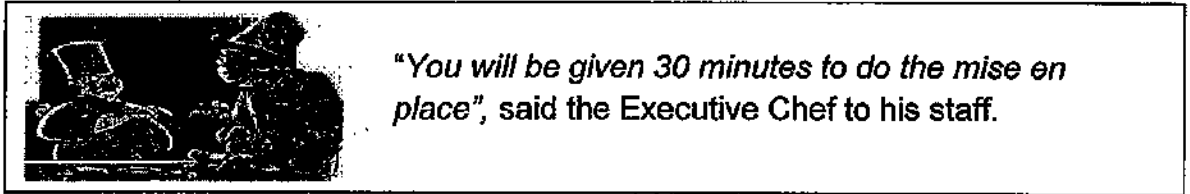
6. What is the definition of institutional segment?
- A The foodservice operations is depending on the economy.
 - B The foodservices which are not open to the public and operated for profit.
 - C The foodservice which generates 85% sales from drinking and eating places only.
 - D The foodservice which is convenience or a necessity to employees, students or patients.
7. What is the example of commercial foodservice segment?
- A Religious facilities.
 - B Correctional facility.
 - C Country club restaurant.
 - D Quick service restaurant.
8. Which of the following are activities involved in the kitchen?
- A Storing and serving.
 - B Storing and planning.
 - C Cleaning and Planning.
 - D Planning and scheduling.
9. Which type storage is suitable to be used to keep the non-perishable items?
- A Dry storage.
 - B Wet storage.
 - C Chiller storage.
 - D Freezer storage.

Figure 1.0



10. Which of the following is best related to foodservice segmentation in Figure 1.0?
- A Profit oriented establishment.
 - B Provided by institutional organization.
 - C Supply meal service on a regular basis.
 - D Operations is dependent on the economy.

Figure 2.0



11. Based on Figure 2.0, what process should the staff do?
- A Preparing.
 - B Receiving.
 - C Sanitizing.
 - D Scheduling.
12. Which of the following are the methods used in ready prepared system?
- A Cook/Chill, Cook/Freeze and Pre Cook.
 - B Cook/Chill, Cook/Freeze and Sous Vide.
 - C Cook/Chill, Cook/Freeze and Cook/Heat.
 - D Cook/Chill, Cook/Freeze and Cook/Warm.
13. Which of the following is the typical user of commissary system?
- A Hospitals.
 - B Restaurants.
 - C Airlines caterers.
 - D Health care institutions.
14. Why serving process is considered as one of the important activity in the kitchen?
- A To ensure the customers are satisfied.
 - B To ensure food can be prepared as fast as possible.
 - C To ensure the product or service is properly prepared.
 - D To ensure all ingredients is in good condition and good quality.
15. What kind of establishment that considered as a profit-oriented operations segmentation?
- A Child care.
 - B Concorde Hotel.
 - C Rehabilitation centre.
 - D Rumah Bakti Johor Bahru.

16. What is the name of equipment used to stored cook/chill products?
- A Blast room.
 - B Blast chiller.
 - C Blast freezer.
 - D Blast refrigerator.
17. What is the method used when food is precooked and vacuum packed?
- A Sous vide.
 - B Air vacuum.
 - C Air container.
 - D Sous vacuum.
18. Which of the following is an advantage of assembly/serve foodservice system?
- A Less space for storage needed.
 - B Minimal working space needed.
 - C Improved nutrient retention of food.
 - D More availability of desired menu item.
19. Why ready prepared system is not applicable for some establishment?
- A The need for large storage space.
 - B Produces an uneven and stressful workday.
 - C There are many critical points in mass food production.
 - D It requires specialized equipment and trucks for delivery.
20. What is the definition of conventional foodservice 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 prepared.
 - D A central production kitchen with food purchasing and deliver to satellite kitchen.

[20 MARKS]

PART B

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

Answer ALL questions in Answering Booklet.

Cafeteria service	Silver platter	Partie system	Executive chef
Du jour menu	Vending machine	Table d'hote	Menu
Cycle Menu	Sous chef	Ala carte	Standardize recipe
Russian service	Drive thru service	Kitchen Brigade	Static menu
Children's menu	Grillardin	Rotisseur	Saucier
Counter service	High Tea	Food habits	Gueridon service

1. "Card of the day" is refer to _____.
2. The same menu is used each day is called as _____.
3. _____ is a French word meaning "part (of whole) or section.
4. _____ is a list of food and beverage items served for selection.
5. _____ is definition from French word that mean "from the card".
6. A movable service and often known as trolley service is known as _____.
7. An automatic machine, which exchange coin with food or drinks are called _____.
8. _____ similar to buffet but the payment should be paid before having the meals.
9. The guests sit at a counter table that makes for ease and speed of service refer to _____.
10. Light buffet menu was offered and certain food is served in small size is refer to _____.

11. The team of cooks and assistants under the *partie* system is commonly termed as the _____.
12. A special menu designs and colored printed to present patrons under age of 12 is called a _____.
13. _____ is a complete meal, consisting of several courses usually including dessert and beverages.
14. A person who prepares roasted, braised meats, gravies, broils meats and other item to order is called as _____.
15. _____ is a recipe that consistently delivers the same quality and quantity of product when being followed precisely.
16. The food is fully prepared and pre-cut in the kitchen and then is neatly arranged on silver platter by the chef is called _____.
17. The practices and associated attitudes that predetermine what, when, why, and how a person will eat is called as _____.
18. A type of service provided by a business that allows customers to purchase products without leaving their cars is called _____.
19. A series of menus offering different items daily on a weekly or some other basis, after which the menus are repeated is called _____.
20. Basically an executive chef may spend a great deal of time working from an office, he or she needs a _____ to be responsible for maintaining order in the kitchen.

[20 MARKS]

PART C

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

Answer ALL questions in Answering Booklet.

QUESTION 1

a. What is *partie system*?

(1 mark)

b. Who founded the kitchen brigade system?

(1 mark)

c. State the responsibilities of the type of chefs below:

i. Executive Chef

(2 marks)

ii. Sous Chef

(2 marks)

iii. Chef de Partie

(2 marks)

QUESTION 2

a. Explain the objectives that must be met each time a menu item is produced.

(3 marks)

b. State the responsibility of a person who is buying the goods from the right supplier.

(3 marks)

c. Classify **three (3)** characteristics of perishable and non-perishable foods.

(3 marks)

d. Indicate the types of storage for meat, vegetables and flour.

(3 marks)

QUESTION 3

a. Indicate the equipment used for cutting breads, trimming raw meats and cutting through bones.

(3 marks)

b. Give **three (3)** equipment used during a process of inspecting the products that have been ordered.

(3 marks)

c. State **two (2)** measuring devices used in the pastry kitchen.

(2 marks)

d. Give **two (2)** types of equipment that are suitable to be used in moist heat method and explain its function.

(2 mark)

QUESTION 4

a. What is dry heat method?

(1 mark)

b. State **four (4)** examples of dry heat method.

(4 marks)

c. What is moist heat method?

(1 mark)

d. List down **four (4)** examples of moist heat method.

(4 marks)

[40 MARKS]

PART D

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

Answer ALL questions in Answering Booklet.

QUESTION 1

Accident that usually happen in kitchen like falls, cuts, burns and more serious accident that may lead to death because of the damage structure and not maintaining the equipment's. As a manager, you need to explain the factors that caused accidents to your workers.

(10 marks)

QUESTION 2

A pleasant working environment may affect the efficiency and productivity of the establishment. One of the thing that need to be considered when open up a new restaurant is the configuration or shape of the kitchen layout used. If you are assigned as an architect for a new restaurant, sketch one kitchen layout and explain its characteristics to the owner.

(10 marks)

[20 MARKS]

END OF QUESTION PAPER

