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FINAL EXAMINATION**

COURSE NAME : KITCHEN MANAGEMENT
COURSE CODE : DCA 1033
EXAMINATION : JUNE 2023
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 **12** printed pages including front page*

PART A

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

Answer ALL in Objective Answer Paper.

1. What is Culinary arts?
 - A The art of preparing and cooking foods.
 - B The act of inspecting and either accepting or rejecting deliveries.
 - C The provision of food and beverages ready for consumption away from home
 - D The process of obtaining good and services including all of the activities associated.

2. Which of the following is considered as the heart of food operation?
 - A Serving.
 - B Storing.
 - C Kitchen.
 - D Preparation.

3. The following types of operations are generally considered part of the commercial segment. Choose an appropriate answer
 - A School.
 - B Child Care.
 - C Senior Care.
 - D Quick Service Restaurant.

4. A method of cooking food sealed in airtight plastic bags in a water bath for a long time. This method refers to _____ .
 - A coasting
 - B sous vide
 - C cook/chill
 - D cook/freeze

5. Typical uses for the central production kitchen are _____ .
- A cafeteria and canteen
 - B fine dining restaurant
 - C health care institutions
 - D airline caterers and franchised or chain restaurant
6. The definition of menu is refer to _____ .
- A a list of food and beverage items served
 - B a list of perishable and non-perishable items
 - C a list of equipments and utensils used in the kitchen
 - D a list of cooking method and systems used in the foodservice organization
7. A menu planned for a specific event and typically used only once, usually for a holiday or other special occasion. This type of menu refers to _____ .
- A cycle menu
 - B children menu
 - C single use menu
 - D *table d'hote* menu
8. This type of service is also known as trolley service and needs high skills, great knowledge, and years of experience. This service refers to _____ .
- A *Gueridon*
 - B *Buffet Service*
 - C Russian Service
 - D American Service
9. This style of service is expensive, because two professionally trained waiters are needed to serve properly. This service also known as _____ .
- A *Gueridon*
 - B *Buffet Service*
 - C Russian Service
 - D American Service

10. Standardized recipe is a set of instructions describing the way a particular establishment prepares a particular dish. This is also called as _____ .
- A thru in menu
 - B head of the cook
 - C recipe formulation
 - D a list of food and drinks served
11. "It prepares all hot appetizers in addition to soups, vegetables, pasta and noodles, and sometimes egg dishes. This responsibility refers to a person known as _____".
- A pantry chef
 - B *saute* cook
 - C *grillardin* cook
 - D *entremetier* chef
12. This person is responsible to plan the menu equipment purchasing, engineering evaluations and management advisory service such as feasibility studies. Who is responsible for tasks given above _____ .
- A Engineers
 - B Interior designer
 - C Landscape architect
 - D Foodservice consultant
13. In receiving process, the supplier should give a list of goods shipped to purchaser. This list is also known as _____ .
- A invoice
 - B issuing form
 - C purchase order
 - D requisition form

14. This shape of the layout is the best when the space available for new kitchen is limited. This shape refers to _____ .
- A U - shaped layout
 - B L - shaped layout
 - C back to back arrangement
 - D straight-line arrangement assembly line flow
15. In the kitchen, the chef uses _____ to generate heat from above. This equipment is also used for browning or glazing the tops of some items.
- A deep fryers
 - B salamander
 - C tilting braising pan
 - D flattop or hot top range
16. In French service, portions of food are brought to the dining table on serving platters and placed on a small heater called _____ .
- A rechaud
 - B gueridon
 - C silver platter
 - D vending machine
17. What is 'kitchen'?
- A The act of buying raw materials.
 - B A space used for preparing food.
 - C A place to perform product deliveries.
 - D The act of removing visible soils from surface.



Figure 1.0

18. Based on Figure 1.0 name the storage above.
- A Chiller.
 - B Freezer.
 - C Dry Storage.
 - D Wet Storage.
19. Vending machine is a type of _____ foodservice operation?
- A military.
 - B intitutional.
 - C commercial.
 - D noncommercial.
20. The stage to ensure customer satisfaction is _____ stage.
- A storing
 - B serving
 - C cleaning
 - D sanitizing

[20 MARKS]

PART B

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

Answer ALL questions in Answering Booklet.

U-shaped layout	Foodservice	Kitchen	<i>Garde manger</i>	Receiving carts
Cafeteria service	<i>Culinary</i>	Cook-chill	Specification	<i>Buffalo</i> chopper
Single use menu	Commissary	Cook-freeze	Storekeeper	Dough arm
'Card of the day'	Peak and valleys	Service	Straight line	OSHA
Table dhote menu	Menu	Back dock	Interior designer	Sous chef

1. Food cutter also known as _____, is a common piece of equipment used for general food chopping.
2. The purpose of the _____ is to assure every working man and woman in the nation is safe and the workplace have healthy working conditions, and to preserve our human resources.
3. Purchaser who has receive the products must check whether the product meet the _____ requirement and perform all the other receiving tasks.
4. In foodservice operation, _____ controls each subsystem and is the major determinant for the budget.
5. In receiving process, _____ helps to transport foods from receiving to storage area.
6. The word of _____ is defined as something related to, or connected with cooking.

7. There are advantages of ready prepared which are reducing " _____ " of workloads that may be found in the conventional system, decrease pressure, and reduce the need for skilled labor.
8. In _____ system, food must be loaded and transported in such a manner that it is maintained at the correct temperature for safety and is of good quality and appearance when received for service.
9. In fine dining restaurant, _____ is usually offered for a single package fixed price.
10. Du jour menu literally means _____ .
11. In kitchen brigade, the _____ carries out such functions as scheduling, assisting other stations as needed, and if called upon, covering for the chef.
12. In planning team, _____ is responsible in selection of colors, and the specification of furniture and finishes.
13. In the kitchen, _____ is suitable and good for high risk equipment area.
14. In storing process, _____ should differentiate the perishables and non perishables food in order to preserve the quality.
15. The _____ is used for mixing and kneading yeast dough.
16. The provision of food and beverages ready for consumption away from home. This terminology refers to _____ .
17. A menu planned for a specific event and typically used only once, usually for a holiday or other special occasion. This menu refers to _____ .
18. In _____, separate sections of counter are provided for various menu groups, such as hot foods, sandwiches, salads, and desserts.

19. In kitchen planning, there should be a _____ from the receiving dock to the storeroom and refrigerators and on the same level as kitchen.
20. Pantry chef or _____ is responsible for cold foods, including salads, dressings, pates, cold hors d'oeuvres, and buffet items.

[20 MARKS]

PART C

This part contains of **SIX (6)** questions.

Answer ALL questions in Answering Booklet.

QUESTION 1

- a. What is "Kitchen Brigade"? (2 marks)
- b. Give **FOUR (4)** advantages of *Commissary* system. (4 marks)

QUESTION 2

List **SIX (6)** activities in the kitchen.

(6 marks)

QUESTION 3

- a. Explain the institutional segment for non-commercial hospitality operations. (2 marks)
- b. State any **FOUR (4)** structures of a standardized recipe. (4 marks)

QUESTION 4

Explain **THREE (3)** styles of service in fine dining restaurant.

(6 marks)

QUESTION 5

- a. Identify **FOUR (4)** equipments needed for receiving activities.

(4 marks)

- b. State any **FOUR (4)** advantages of standardized recipe.

(4 marks)

QUESTION 6

- a. List any **FOUR (4)** of the planning team members in kitchen planning.

(4 marks)

- b. List **FOUR (4)** primary factors that influence the quality of the workplace in human engineering perspective.

(4 marks)

[40 MARKS]

PART D

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

Answer ALL questions in Answering Booklet.

QUESTION 1

In foodservice operation, cuts are constant hazards for food preparation employees. Employees must be alert when using knives, slicers, or similar equipment or utensils. Dull knives cause more problems than sharp knives. Explain any **FIVE (5)** precautions to prevent cuts in the kitchen.

(10 marks)

QUESTION 2

High noise levels are very unpleasant for the worker in a foodservice facility. As a foodservice consultant, you need to advice **FIVE (5)** ways how to reduce noise in a foodservice facility.

(10 marks)

[20 MARKS]

END OF QUESTION PAPER

