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**KOLEJ YAYASAN PELAJARAN JOHOR  
FINAL EXAMINATION**

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

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**INSTRUCTION TO CANDIDATES**

1. This examination paper consists of **FOUR (4)** :
  - 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. Answer Booklet

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

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*This examination paper consists of **11** 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. A thickening agent made from starch and dissolved in cold liquid is called:
  - A. Blond roux
  - B. Liaison
  - C. Roux
  - D. Slurry
  
2. The examples of action that can be taken in order to prevent fires or burn from happen are:
  - A. Cook wet foods into hot fat
  - B. Wet mitts should be used to handle of a hot pot
  - C. Sleeves should be rolled up to protect your arm
  - D. Used both hands to handle hot pots or containers
  
3. Wild birds and animals, which can be eaten known as:
  - A. Bird
  - B. Game
  - C. Meat
  - D. Poultry
  
4. Demi-glace is the mixture of:
  - A. White stock and white sauce, reduced in half
  - B. Brown stock and white sauce, reduced in half
  - C. Brown roux and brown sauce, reduced in half
  - D. Brown stock and brown sauce, reduced in half

5. Accidents in the kitchen are caused by several factors. What is the accident that caused by the sharp instruments?
- A. Burn
  - B. Cuts
  - C. Falls
  - D. Fire
6. The terms \_\_\_\_\_ is refer to process of cooking an item in the steam formed by its own moisture.
- A. a la carte
  - B. a la mode
  - C. au-gratin
  - D. en-papillote
7. An onion studded with cloves and bay leaves known as:
- A. Onion brulee
  - B. Onion caramelized
  - C. Onion pique
  - D. Onion soup
8. In mayonnaise, the mixture that acts as an **EMULSIFIER** is:
- A. Clarified butter
  - B. Egg yolk
  - C. Flour
  - D. Milk
9. An edible decorative item added to a food for eye appeal, though it often adds to the flavour as well known as:
- A. Base
  - B. Body
  - C. Dressing
  - D. Garnish

10. A cut from boneless of short loin and sirloin known as:
- A. Brisket
  - B. Chuck
  - C. Shank
  - D. Tenderloin
11. Consommé is an example of:
- A. Clear soup
  - B. Nationality soup
  - C. Thick soup
  - D. Vegetable soup
12. The heat that moves directly from one item to something touching it is called:
- A. Conduction
  - B. Convection
  - C. Convention
  - D. Radiation
13. The following products can enhance foaming process **EXCEPT**:
- A. Cream of tartar
  - B. Egg yolk
  - C. Lemon juice
  - D. Vinegar
14. Covering the surface of the roast with slice of bacon fats to prevent the flesh from drying out during the cooking known as:
- A. Aging
  - B. Baking
  - C. Barding
  - D. Larding

15. The term \_\_\_\_\_ usually applies to meats and poultry meanwhile term baking applies to breads and pastries.
- A. blanching
  - B. deep frying
  - C. roasting
  - D. simmering
16. A method of cooking by which the food is cooked in a liquid which contains water that is bubbling gently known as:
- A. Boiling
  - B. Broiling
  - C. Simmering
  - D. Steaming
17. The example of cold soup is:
- A. Cream of mushroom soup
  - B. French onion soup
  - C. Seafood chowder
  - D. Vichyssoise
18. A mixture of egg yolk and cream that is used to both thicken and enrich sauces and soups known as:
- A. Liaison
  - B. Roux
  - C. Starch
  - D. Slurry
19. The main nutrient in meat, poultry, fish, egg and milk products is:
- A. Carbohydrate
  - B. Fat
  - C. Protein
  - D. Mineral

20. A bundle of herbs usually tied together with string and mainly used to prepare soup and stock known as:

- A. Bouquet garni
- B. Onion pique
- C. Sachet d'epices
- D. Mirepoix

[20 MARKS]

### PART B

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

Answer ALL questions in Answer Booklet.

Carbohydrate	Sauté	Alkali	Trussing	Flaking
Flour	E-coli	Butter	Acid	Deep fry
Egg yolk	Cellulose	Fillet	Oil	Protein
Waves	Depouillage	Nappe	Light	Cylinder
Juices	Remouillage	Heavy	Large	Perspiration
Water	Salmonella	Contact	Shellfish	Pear

1. Fiber is called \_\_\_\_\_ and cannot be digested by human.
2. Searing involves starting the cooking of the item in a hot pan to develop color and flavour. It is often stated this procedure seals the \_\_\_\_\_ and therefore retain goodness.
3. Roux is composed of equal by weight of flour and \_\_\_\_\_ and it is a cooked mixture.
4. The element of this nutrient is vastly found in bread, rice and potato. The nutrient mentioned is \_\_\_\_\_.
5. The process of cook food submerged in a hot fat at the temperature of 175°C – 10°C is called \_\_\_\_\_.
6. Scarf help to absorb \_\_\_\_\_ and can act as a pressure pad on cuts.
7. American breakfast usually a \_\_\_\_\_ and extensive which a variety of hot and cold course is offered.
8. Poultry must always be cooked well done as they carry \_\_\_\_\_ bacteria.

9. The word \_\_\_\_\_ refers to the flesh of the fish removed completely from the skeletal structure.
10. Radiation occurs when energy is transferred by \_\_\_\_\_ from the source to the food.
11. Sautéing is cooking method which small quantity of food is cooked in a small amount of very hot \_\_\_\_\_.
12. A sauce thickened with flour or starch will be thinner if it contains \_\_\_\_\_.
13. Main course salad is often serve in \_\_\_\_\_ portion.
14. Bisque is a thick soup, made from \_\_\_\_\_ and they are usually prepared like cream soups and always finished with cream.
15. Beurre-manie is an uncooked mixture of equal amount of softened whole fat or butter and \_\_\_\_\_.
16. The term \_\_\_\_\_ a chicken means tying it into compact shape so that when roasting, it will cook evenly and retain the moisture.
17. The process of removal of all fat, scum and impurities in stock is called \_\_\_\_\_.
18. The French term used to describe the concentrated liquid which can coat at the back of the spoon is called \_\_\_\_\_.
19. Croquette potato was done by form mashed potatoes into \_\_\_\_\_ shape, do standard breading procedure and fry until golden in color.
20. When fish is cooked, the flesh breaks apart called \_\_\_\_\_.

[20 MARKS]



**PART C**

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

Answer ALL questions in Answer Booklet.

**QUESTION 1**

Name the types of vegetable cutting based on description given.

TYPES OF CUTS	DESCRIPTION
a.	3mm x 3mm x 3mm, fine dice
b.	6mm x 6mm x 6-7cm, stick-shaped
c.	3mm x 3mm x 6cm, fine strips
d.	Cut into small flower head around 2 inch

[4 marks]

**QUESTION 2**

List **SIX (6)** types of pasta.

[3 marks]

**QUESTION 3**

Describe **FOUR (4)** types of thickening agent.

[4 marks]

**QUESTION 4**

Explain **FOUR (4)** elements of stock.

[4 marks]

**QUESTION 5**

There are six (6) market forms of fish widely available. List **FOUR (4)** of them.

[4 marks]

**QUESTION 6**

There are FIVE (5) basic sauces or mother sauces. Complete the following table.

LIQUID	THICKENING AGENT	LEADING SAUCES
Milk	a.	b.
White stock	c.	d.
e.	Brown roux	f.
Tomato plus stock	g.	h.
Clarified butter	j.	k.

[5 marks]

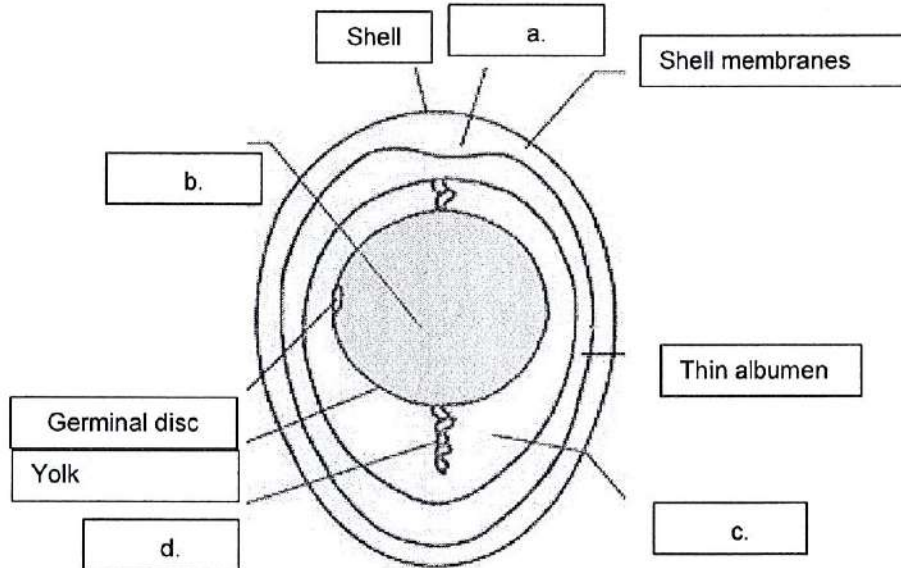
**QUESTION 7**

Explain how to check the freshness of fish.

[4 marks]

**QUESTION 8**

Label the following diagram of eggs.



[4 marks]

**QUESTION 9**

Describe the differences between temporary emulsion and permanent emulsion.

[4 marks]

**QUESTION 10**

Salad can be classified by five (5) types of salad. Briefly explain **FOUR** (4) of them.

[4 marks]

**[40 MARKS]**

**PART D**

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

Answer ALL questions in Answer Booklet.

**QUESTION 1**

Egg possesses properties that makes them useful in many ways in the preparation of food. The popular methods of cooking eggs for breakfast are fried, boiled, poached, scrambled, omelettes and baked.

- a. Define the functions of egg in the food production.

(4 marks)

- b. Explain the following:

- i. Poached egg
- ii. Over easy
- iii. Sunny side up

(3 marks)

[7 marks]

**QUESTION 2**

Explain the **FOUR (4)** classification of thick soup.

[4 marks]

**QUESTION 3**

Explain the **FIVE (5)** types of salad.

[5 marks]

**QUESTION 4**

Describe the **FOUR (4)** components of salad.

[4 marks]

**[20 MARKS]**

**END OF QUESTION PAPER**