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**FINAL EXAMINATION**

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**COURSE NAME : KITCHEN MANAGEMENT**  
**COURSE CODE : DCA 1043**  
**EXAMINATION : APRIL 2018**  
**DURATION : 3 HOURS**

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**INSTRUCTION TO CANDIDATES**

1. This examination paper consists of **FOUR (4)** :
  - PART A (25 Marks)
  - PART B (25 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

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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 16 printed pages including front pages*



PART A (Total : 25 marks)

**MULTIPLE CHOICE QUESTIONS**

This part contains of **TWENTY FIVE (25)** questions.

Answer ALL questions in Objective Answer Paper.

1. When the history of cooking begin?

- A People start to eat meat
- B Raw item cannot be eaten
- C People learn to control fire
- D Food taste good when exposed with fire

2. Which of the following categorized as food service segmentation?

- A Commercial and institutional segment
- B Non-commercial and institutional segment
- C Commercial, non-commercial and institutional segment
- D Commercial, institutional segment and military segment

3. What is definition of Foodservice?

- A Anything that relating to the food
- B The act of buying or paying for someone service
- C A room or space that used for preparing food and serving food
- D The provision of food and beverages which ready for consumption away from home

4. Military, school and hospital are examples of:

- A Convenience store
- B Institutional foodservice segment
- C Commercial foodservice segment
- D Non-commercial foodservice segment

5. What are the **Four (4)** types Catering System?

- A Commercial, Institutional, Conventional and Non-commercial
- B Commercial, Institutional, Non-commercial and Convenience Store
- C Conventional, Commissary, Ready Prepared and Assembly Catering System
- D Conventional, Commissary, Ready Prepared and Commercial Catering System

6. What is Ready Prepared?

- A System produces an uneven, somewhat stressful workday
- B Raw foods are purchased on site and serve soon after preparation
- C A central production kitchen with centralized food purchasing and delivery to offsite
- D Foods are prepared on site, then chilled or frozen and stored for reheating at a later time

7. What are the three methods Ready Prepared System used in order to maintain the food quality?

- A Cook/chill method, Cook/freeze method and Cook/dry method
- B Cook/chill method, Cook/freeze method and Cook/heat method
- C Sous vide (under vacuum), Cook/steam method and Cook/dry method
- D Sous vide (under vacuum), Cook/freeze method and Cook/chill method

8. Gueridon service is a movable service which known as trolley service. It's can be found in:

- A Italian Service
- B French Service
- C Russian Service
- D American Service

9. What is Menu?

- A Price list of food
- B Picture of food available
- C A list of food item include with discount
- D A list of food and beverages items served

10. The amount of food left on a plate, is a method used as a measure of food acceptability. This statement refers to:

- A Service
- B Plate waste
- C Rethermalization
- D Non-commercial

11. Which of the following is best describe about kitchen organization?

- A Kitchen staff
- B Kitchen boss
- C Kitchen brigade
- D Kitchen equipment

12. Which of the following **TRUE** about Saucier?

- A Preparing of all fish item
- B Preparing of all sautéed item
- C Preparing of all salad requirements
- D Preparing of all appetizer requirements

13. Which of the statement below is contribution of George-Auguste Escoffier?

- A Set a standardized recipe
- B Introduce Russian Service
- C Reorganization of the kitchen
- D Responsible in kitchen management

14. Which of the equipment is **NOT** needed for receiving activities?

- A Invoices
- B Rechaud
- C Specification
- D Opening devices



15. What is the tip for inspecting deliveries?

- A Inspect food immediately on arrival
- B Read the purchase form immediately
- C Check the suppliers license when arrive
- D Submit the purchase order after delivery

16. What is basic principle for preparing food?

- A Be caution when cook food using fire
- B Make sure all ingredient wash before used
- C Make sure food is clean and use proper seasoning
- D Make every presentation be the same like others garnishing

17. Which statement is explained the objective of purchasing?

- A Create variety of ordering form
- B Learn dealing with storeroom staff and chef
- C Be aware with any kind of fraud action by staff
- D Create a maximum integration within other department



18. Configuration of shape and layout in foodservices building include:
- A Circle shape, U-shaped
  - B Star shaped and U-shaped
  - C Back to back, L- shaped and V-shaped
  - D Back to back, L- shaped and Straight-line arrangement
19. The range of temperature and humidity in which most of the people who use the building will be comfortable is referred to as the:
- A Safety zone
  - B Danger zone
  - C Comfort zone
  - D Beautiful zone
20. What is the right percentage allocation of kitchen area?
- A 10%– 30%
  - B 15%– 30%
  - C 20%– 30%
  - D 25%– 30%

21. Which of the equipment below is **NOT** categorized as knives?

- A Peeler
- B Cleaver
- C Skimmer
- D Serrated slicer

22. "A tool with a hand-turned blade that forces foods through a perforated disk and used for pureeing foods". This statement refers to:

- A Chinois
- B Food mill
- C China Cap
- D Can opener

23. What are the factors that important when purchase equipment?

- A Safety, appearance and color
- B Safety, warranty and supplier
- C Cost, performance and safety
- D Cost, performance and branding

24. What are the factors that caused accidents in the kitchen?

- A Human error
- B Excessive haste
- C Heat-activated fire extinguishers over
- D Construction and maintenance of the structure or equipment

25. Which of the following action to be taken for preventing burn?

- A Don't use pans with lose handle
- B Don't put knife near with the stove
- C Use wet potholder for holding hot pans
- D Makes sure the stove have fire extinguisher

**PART B (Total: 25 marks)**

This part contains of **TWENTY FIVE (25)** questions.

Answer ALL questions in Answer Booklet.

Equipment	Unplanned	Injuries	Food	Serrated	Preparation
Layout	Lighting	Responsible	Storerrooms	Grillardin@ Grill cook	Function
High Productivity	Freezer	Contamination	Du jour menu	Russian services	Breakfast
Entrance	Under vacum	Waitress	Janitor room	Heart of the food production	Pre cook
Flambé	Flow	Roasted chef	Clean	Engineer	Planning
Receiving cart	Sous chef	Supplier	Invoice	Hospital	Basting

1. \_\_\_\_\_ is an activity performed in before the cooking process.
2. Kitchen also known as the \_\_\_\_\_.
3. \_\_\_\_\_ is one of the examples of Non-Commercial hospitality operation.
4. The menu differs each day, the workload vary making it difficult for workers to achieve \_\_\_\_\_.
5. Additional \_\_\_\_\_ required for storage of the inventory of frozen foods in assembly serve catering system.
6. There are many critical points in mass production where the possibility of \_\_\_\_\_ may occur.
7. \_\_\_\_\_ literally means 'card of the day' which it offer choice for particular day only.
8. \_\_\_\_\_ the food is fully prepared and pre-cut in the kitchen and then neatly arranged on silver platter by their chef.

9. Item range from those that consider light to traditional item is referring to \_\_\_\_\_ menu.
10. \_\_\_\_\_ carries out such function as scheduling, assisting other station as needed and if called upon covering for the chef.
11. The important of kitchen organization chart shows exactly who \_\_\_\_\_ for doing what duty is.
12. \_\_\_\_\_ responsible for prepare all grilled or broiled menu selection.
13. The objective of purchasing is to create alternative \_\_\_\_\_.
14. A list of goods shipped or delivered includes prices and services charge is the definition of \_\_\_\_\_.
15. Food production comprises a number of \_\_\_\_\_ that may be performed in one or more types of kitchen.
16. Issuing involve distributing food and beverage from \_\_\_\_\_ to authorized individuals who requisition these product.
17. Adequate \_\_\_\_\_ is important to support efficient operation, in promoting cleanliness and preventing color distortion.
18. \_\_\_\_\_ refers to the detailed arrangement of the various areas within the foodservices and the location of the facilities and equipment in these areas.
19. \_\_\_\_\_ and foodservices consultant responsible to set the temperature, humidity and air movement of a foodservice facility.
20. \_\_\_\_\_ used to transport foods from receiving to storage area.
21. Serrated slicer used for cutting bread, this slicer has \_\_\_\_\_ edge.
22. Tong is a spring type or scissors type tools used to pick up and handle \_\_\_\_\_.

- 23. Minors injuries from cut and burn are very common, more serious \_\_\_\_\_ are too possible.
- 24. An accident is also an \_\_\_\_\_ event that interrupts an activity or function.
- 25. Safety precaution should be used whenever employees work with \_\_\_\_\_.



## PART C

## SHORT STRUCTURED QUESTIONS

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

Answer ALL questions in Answer Booklet.

## QUESTION 1

a) Define the term kitchen.

(1 mark)

b) List down **TWO (2)** activities involve in the kitchen.

(2 marks)

## QUESTION 2

a) Give **TWO (2)** advantages in conventional systems.

(2 marks)

b) State **TWO (2)** disadvantages in Assembly/serve catering system.

(2 marks)

c) Give **TWO (2)** methods that used in Ready Prepared system.

(2 marks)

## QUESTION 3

a) List down **TWO (2)** chef de parties that have under Kitchen Brigade System.

(2 marks)

b) State **TWO (2)** the responsibility of Executive Chef.

(2 marks)

## QUESTION 4

a) Namely **TWO (2)** types equipment needed for receiving activities.

(2 marks)



b) Write down **THREE (3)** example food item that are categorized as perishable item.

(3 marks)

**QUESTION 5**

a) State **ONE (1)** allocation of area in foodservice building?

(1 marks)

b) List down **THREE (3)** types of shape or layout found in the kitchen.

(3 marks)

**QUESTION 6**

a) State **TWO (2)** factors that will take into consideration when choosing equipment?

(2 marks)

b) Give **THREE (3)** types of knives that used in the kitchen.

(3 marks)

**QUESTION 7**

a) State **ONE (1)** role of manager in sanitation and safety program.

(1 marks)

b) Write down **TWO (2)** safety equipment that required by OSHA during their Inspection in working place.

(2 marks)

(Total: 30 marks)

**PART D**

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

Answer **ALL** questions in Answer Booklet.

**QUESTION 1**

Self-service is the simplest provision for foodservices industry which is customer carrying their own food selection from place display or assembly to a dining area or to their home.

Explain **FIVE (5)** types of self-services that commonly used by foodservices operation.

**(10 marks)**

**QUESTION 2**

Accident is an event that is unexpected which unforeseen resulting in injury, loss or damage.

Briefly explain **FIVE (5)** factors that may cause accident happen in the kitchen.

**(10 marks)**

**(Total: 20 marks)**

**[Grand Total: 100 marks]**

**END OF QUESTION PAPER**

