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COURSE : KITCHEN MANAGEMENT
COURSE CODE : DCA1043
EXAMINATION : NOVEMBER 2016
TIME : 3 HOURS

INSTRUCTION TO CANDIDATES

1. This examination paper consists of **4 PARTS** :
PART A (20 MARKS)
PART B (20 MARKS)
PART C (40 MARKS)
PART D (20 MARKS)
2. Answer all questions.
3. Candidates are not allowed to bring any material to examination room EXCEPT with the permission of invigilator.
4. Please make sure that all material is available during this examination session:
 - i. Question Paper
 - ii. Answering Form
 - iii. Answering paper.

DO NOT OPEN QUESTION PAPER UNTIL HAVE BEEN TOLD TO DO SO

THIS QUESTION PAPER CONSISTS OF 12 PRINTED PAGES INCLUDING FRONT PAGE

PART A (20 MARKS)

TRUE OR FALSE QUESTIONS

Instruction: Answer ALL questions

Please use the TRUE AND FALSE sheet provided

1. Any activity typically performed during receiving is called storing.
2. Any foodservice that provided by educational, government, factory and intuitional organizational can considered as institutional foodservices.
3. Cook freeze method is food production method in which food is prepared and cooked by conventional, then chills for use at a later time.
4. A blast chiller used to bring bulk food from cooking temperature to highest temperature in 90 minutes or more.
5. Commissary is a central production kitchen or food factory with centralized food purchasing and delivery to offsite facilities for final preparation.
6. A list of food and beverage items served or the list of alternative items available for selection is called a menu.
7. Children's menu is special menu designed and colored printed to present to patrons typically over the age of 12.
8. The entremetier is responsible for cold foods, including salads and dressings, pates, cold hors d'oeuvres and buffet items.
9. The importance of kitchen organization chart is to shows exactly who is not responsible for doing what duty.
10. A short distance between receiving and storage reduces the amount of labor required and reduces pilferage.
11. Receiving is involves distributing food and beverages from storerooms to authorized individuals who requisition these products.
12. A method of cooking that requires water or another liquid is called dry heat.
13. Architect is responsible for negotiating the terms of the design contract and completion of the project.

14. Danger zone refers to the range of temperature and humidity in which most people that uses the building will be comfortable.
15. Humidity, Vacuum and Air Conditioners commonly known as HAVAC system.
16. The basic principle of design and layout is creating an efficient flow of material only.
17. Receiving carts is to check the weight of product and compare to the weight noted on the shipping level.
18. Convection oven contain fans that circulate the air and distribute the heat rapidly throughout the interior.
19. Tilting braising pan is covered with steel plate to support heavy weight.
20. OSHA is requires employers to furnish employment free from safety hazards.

PART B (20 MARKS)**MULTIPLE-CHOICES QUESTIONS****INSTRUCTION: Answer ALL questions****Please use the OMR sheet provided.**

1. The art of preparing and cooking foods or in other word as anything to the food is definition of
 - A. Culinary Artist
 - B. Culinary Art
 - C. Culinaire
 - D. Culinarian

2. Kitchen is
 - A. A room or space that used for storing food
 - B. A room or space that used for delivering food
 - C. A room or space that used for preparing food
 - D. A room or space that used for buying food

3. Ready Prepared is
 - A. Raw foods are purchased on site and serve soon after preparation
 - B. The system produces an uneven, somewhat stressful workday
 - 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

4. A method of cooking food sealed in airtight plastic bags in a water bath for a long time is refer to
 - A. Blast chiller
 - B. Vacuum cleaner
 - C. Under vacuum
 - D. Blast freezer

5. Four (4) types of Catering System are:
- A. Commercial, Institutional, Non-commercial and Convenience Store
 - B. Commercial, Institutional and Non-commercial
 - C. Conventional, Commissary, Ready Prepared and Assembly Catering System
 - D. Conventional, Commissary, Ready Prepared and Commercial Catering System
6. Below are statements about cafeteria service except
- A. Guest sit at a counter table that makes for ease and speed of service
 - B. Similar to buffet but the payment should be paid before having the meals
 - C. Customers have to call the restaurant to make food order
 - D. Often used in exclusive and elegant restaurants
7. Gueridon can be defined as
- A. The gracious, leisurely and much enjoyed by patrons
 - B. A non-movable service and not need high skills
 - C. A small heater that called a 'rechaud'
 - D. A movable service and also known as trolley service
8. Which of the statement below is contribution of George-Auguste Escoffier?
- A. Introduce Russian Service
 - B. Set a standardized Recipe
 - C. Responsible in kitchen management
 - D. Reorganization of the kitchen
9. This person concerned mainly with vegetables and also for the cooking of eggs, pasta and rice.
- A. Chef Saucier
 - B. Chef Rotisseur
 - C. Chef Entremetier
 - D. Chef Patissier

10. Which of the following statement below refer to objective of food production?
- A. Reduce digestibility and minimize nutrient retention
 - B. Destroy harmful organisms to ensure that the food is microbiologically safe for human consumption
 - C. Minimize the sensory qualities of color, texture and flavor
 - D. To gain profit in business
11. The objective of purchasing is
- A. To maximize loss
 - B. To create alternative supplier
 - C. To obtain the goods and services at maximum price
 - D. To get the lowest quality from supplier
12. Equipment needed for receiving activities are
- A. Scale and opening devices
 - B. Chiller and freezer
 - C. Box and plastic
 - D. Store and shelves
13. During the issuing process, what kind of form that requisitioned should use in order to get the items?
- A. Written order or requisition form
 - B. Invoice
 - C. Purchase order form
 - D. Specification
14. Land Developers and Realtors are responsible in
- A. Designing and placement of exterior pathways
 - B. Site Planning considerations
 - C. Analyzing for construction
 - D. Future developments and identification of growth areas of a community

15. Materials such as food and supplies should proceed from the receiving entrance to the point of service without _____ to provide continuous flow of materials.
- A. straight line
 - B. backtracking
 - C. vermin
 - D. acoustics
16. The allocation of kitchen area refers to:
- A. 10 – 30%
 - B. 15 – 30%
 - C. 20 – 30%
 - D. 25 – 30%
17. This thermometer is use to test the accuracy of oven, refrigerator and freezer thermostats. This Thermometer refers to:
- A. Meat thermometer
 - B. Special thermometer
 - C. Fat or candy thermometer
 - D. Instant read thermometer
18. This knife is used for general purpose chopping, slicing, and dicing. This refer to:
- A. Salad knife
 - B. Paring Knife
 - C. French knife
 - D. Slicer
19. Used for shredding and grating vegetables, cheese, citrus rinds and other foods. This refer to:
- A. Zester
 - B. Can opener
 - C. Grater
 - D. Tilting Skillet

20. Below are the factors that caused accidents in the kitchen EXCEPT:

- A. human error
- B. Construction and maintenance of the structure or equipment
- C. heat-activated fire extinguishers over
- D. excessive haste

PART C (40 MARKS)**SHORT ESSAY****INSTRUCTION: Answer ALL questions.****Please use the answer booklet provided.**

1. List down **FOUR** (4) types of self-service that found in foodservice establishments. (4 MARKS)

2. Give the definition below:-
 - i. Sous Chef
 - ii. Rotisseur
 - iii. Garde Manger
 - iv. Poissonier(8 MARKS)

3. Write down **THREE** (3) types of pan that usually use in the kitchen. (3 MARKS)

4. State **FOUR** (4) objectives of purchasing. (4 MARKS)

5. Identify **TWO** (2) advantages of standardized recipe. (2 MARKS)

6. List down **THREE** (3) safety that necessary for structure and equipment of a foodservice operation. (3 MARKS)

7. List down **SEVEN** (7) members in kitchen planning team. (7 MARKS)

8. Give an Four (4) examples of Commercial foodservice organization in Malaysia. (4 MARKS)

9. List down any Five (5) of moist heat cooking method in food production. (5 MARKS)

PART D (20 MARKS)**INSTRUCTION: Answer ALL questions.****Please use the answer booklet provided.**

1. Assume you as a menu planner and you should develop new menu based on six types of menu in foodservice industry. State and explain any **FIVE (5)** of types of menu.

(10 MARKS)

2. The receiving is a process of inspecting the products and takes legal possession of the product ordered. In many operations, the receiving tasks are done by whoever is close to the back door when products arrive. Proper receiving requires a knowledgeable person who follows specific receiving procedures. As a receiving staff, you need to explain the receiving process accordingly and state **FIVE (5)** only equipment's needed for receiving activities.

(10 MARKS)

END OF QUESTION PAPER

