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FINAL EXAMINATION**

COURSE NAME : THEORY OF FOOD
COURSE CODE : DCA 1033
EXAMINATION : NOVEMBER 2016
DURATION : 3 HOURS

INSTRUCTION TO CANDIDATES

1. This examination paper consists of **FIVE (5)** :
 - PART A (10 Marks)
 - PART B (15 Marks)
 - PART C (15 Marks)
 - PART D (30 Marks)
 - PART E (30 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. True and False Paper
 - iv. Answer Booklet

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

*This examination paper consists of **8** printed pages including front page*

PART A

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

Answer ALL in Objective Answer Paper.

1. Culinary is ...
 - A. Something related to food.
 - B. Something connected with cooking only.
 - C. Something related to the science of food.
 - D. Something connected with cooking and kitchen.

2. What is the very first thing you should do when you enter the kitchen?
 - A. Preheat the oven
 - B. Wash your hand
 - C. Pull your hair back
 - D. Wipe out the counter

3. Which of the following can help dissolve connective tissues?
 - A. Olive oil
 - B. Butter
 - C. Tomato
 - D. Sugar

4. The element of this nutrient is vastly found in bread, rice and potato. The nutrient mentioned is
 - A. Fat
 - B. Fiber
 - C. Protein
 - D. Carbohydrate

5. This process involves in the browning of sautéed vegetables.
- A. Coagulation
 - B. Caramelization
 - C. Gelatinization
 - D. Radiation
6. Carrot, turnips and radish are classification of vegetables falls into _____ group.
- A. Leaves
 - B. Roots
 - C. Tuber
 - D. Shoots
7. Which of the following is a cold soup?
- A. Vichyssoise
 - B. Consomme
 - C. Mushroom soup
 - D. Cream of chicken soup
8. Which of the followings is **NOT** the leading sauce?
- A. Veloute sauce
 - B. Brown sauce
 - C. Béchamel sauce
 - D. Black pepper sauce
9. Which of the followings is a red flesh meat?
- A. Red snapper
 - B. Pork
 - C. Mutton
 - D. Veal

10. Meat is made up of muscle tissue, bone (sometimes, fat and connective tissue.

Muscle tissue contains of ...

- A. Protein
- B. Solid fat
- C. Carbohydrates
- D. Flavor

[10 MARKS]

PART B

This part contains of **FIFTEEN(15)** questions.

Answer ALL Questions in True and False Paper.

1. Loose hair must be restrained in some fashion to avoid hairs contaminating the food products.
2. Hands and nails must be thoroughly washed with cold, soapy water at the beginning of each kitchen class.
3. Culinarian should use a clean sharp knife because blunt knife is more likely to cause a cut.
4. Fiber is the name for a group of complex substances that give structure and firmness to plants.
5. Fats are present in meats, poultry, fish, eggs, dairy products, nuts, whole grains and also more in vegetables and fruits.
6. Radiation occurs when heat is transferred from the heat source to another object by contact.
7. Stirring is a form of mechanical convection and thick liquid cannot circulate as quickly as thin one so the rate of natural convection is faster.
8. Potatoes and onions are stored at cool temperatures $10^{\circ}\text{C} - 18^{\circ}\text{C}$ in a cold place.
9. A stock is the culinary process of extracting flavor from various food items using liquid as a base.
10. Mayonnaise sauce is known as mother sauces or leading sauces.
11. Game refers to certain wild birds and animals which cannot be eaten.
12. Green meat is a meat that has not had enough time to soften after killed.
13. Age meat is a process when meat is hold up in coolers under controlled conditions.
14. A round fish has backbone along the upper edge with one only fillet on either side or one eye on each side of its head.
15. Breakfast is the first meal of the day, eaten in the morning to break the fasting period of sleep.

[15 MARKS]

PART C

This part contains of **FIFTEEN(15)** questions.

Answer ALL Questions in Answer Booklet

Baking soda	recklessness	steak	Bisque	Flavor
food	Convection	goujons	Purees	pigments
E.coli	salmonella	Bouquet garni	acid	oxidation
Emulsifying agents	Sachet D'Espices	Accompaniment salad	Personal hygiene	Clarifying agents

1. _____ is categorized by the cleanliness practices of the kitchen worker thoroughly.
2. Accidents of fire are caused by _____ while handling heat and it will lead to burns or scalds.
3. _____ and flavor components are important to a food's appearance and taste.
4. _____ makes fiber softer while vegetables become mushy and loose vitamins.
5. A sauce thickened with flour or starch will be thinner if it contains _____.
6. _____ occurs when heat are spread by the movement of air, steam or liquid.
7. Peeled or cut vegetables need extra protection from drying and _____.
8. _____ salad that is served with the main course and they serve the same function as other side dishes.
9. Aromatic tied together in a sachet bag consisting of thyme, bay leaf, whole black pepper corn parsley stems is called _____.
10. Soups that are naturally thickened by pureeing one or more of their ingredients and not as cream soup is called a _____.
11. Sauces defines as a flavorful liquid, usually thickened which is used to season, flavor and enhance other _____.
12. Poultry must always be cooked well done as they carry _____ bacteria.
13. _____ these are cross section cuts, with a portion of the backbone in each cut and the skin is generally not removed.
14. A small strips cut from a fillet often breaded or doped in batter is called _____.
15. _____ especially in consommé whereby the egg white added into the said mixtures will collect together the meat and vegetables, leaving a clear liquid as the mixture cook.

[15 MARKS]

PART D

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

Answer ALL Questions in Answer Booklet.

1. List down three types of dry heat methods. (3 marks)
2. List down three types of basic vegetables cutting. (3 marks)
3. Explain three indicator when purchase vegetables. (3 marks)
4. Explain the definition of roux. (2 marks)
5. Write down three types of roux. (3 marks)
6. A liquid ingredient provides the body or base of most sauces.
 There are five liquid or bases on which leading sauces are built.
 Complete the types of leading sauces produced by the liquid given.

Liquid	+	Thickening agent	= Leading sauces
Milk	+	Thickening agent	= Béchamel
Clarified butter	+	Thickening agent	= (a)
Brown stock	+	Thickening agent	= (b)
(c)	+	Thickening agent	= Veloute
Tomato plus stock	+	Thickening agent	= (d)

(4 marks)

7. Define four part of beef cuts. (4 marks)
8. Defines terms below. (4 marks)
 - i. Paupiettes
 - ii. Darne
9. State two basic methods of preparing omelets' and their special name. (4 marks)

[30 MARKS]

PART E

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

Answer ALL Questions in Answer Booklet.

1. Briefly explain the principles need to be taken in order to preserve nutrients in the vegetables. (5 marks)
2. Discuss three types' components of salad. (3 marks)
3. A uniform of two unmixed able liquids is called an emulsion. One liquid is said to be in suspension in the other. Differentiate between temporary emulsion and permanent emulsion. (4 marks)
4. Give the definition of garnishes of soup and discuss the differences garnishing between clear and thick soup. (5 marks)
5. Determine the good quality points of poultry. (5 marks)
6. The name of egg usually from the hens. A fresh is heavy; when an egg is shaken it should feel well filled. An egg losses a tiny fraction in weight every day.
 - i. Briefly explain the function of eggs. (4 marks)
 - ii. There are several methods of cooking an egg.
Classify method of cooking an egg that always found in the kitchen. (4 marks)

[30 Marks]

