



**KOLEJ YAYASAN PELAJARAN JOHOR
ONLINE FINAL EXAMINATION**

COURSE NAME : KITCHEN MANAGEMENT
COURSE CODE : DCA 1033 / DCA 1043
EXAMINATION : JUNE 2022
DURATION : 3 HOURS

INSTRUCTION TO CANDIDATES

1. This examination paper consists of **THREE (3)** parts :
 - PART A (20 Marks)
 - PART B (40 Marks)
 - PART C (40 Marks)
2. Please refer to the detailed instructions in this question paper.
3. Answer ALL questions in the answer sheet which is A4 size paper (or other paper with the consent of the relevant lecturer)
4. Write your details as follows in the upper left corner for each answer sheet:
 - i. Student Full Name
 - ii. Identification Card (I/C) No.
 - iii. Class Section
 - iv. Course Code
 - v. Course Name
 - vi. Lecturer Name
5. Each answer sheet must have a page number written at the bottom right corner.
6. Answers should be neat and clear in handwritten form.

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

*This examination paper consists of **11** printed pages including front page*

PART A

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

Answer ALL in Answer Sheet.

1. Kitchen can be defined as _____.
 - A an act of buying raw materials
 - B a space used for preparing food
 - C a place to perform product deliveries
 - D an act of removing visible soils from surface

2. Which of these are categorised as non-commercial food service?
 - i. prison
 - ii. subway
 - iii. hospital
 - iv. supermarket
 - A i, ii
 - B i, iii
 - C ii, iv
 - D i, ii, iii

3. The art of preparing and cooking food is called as _____.
 - A cook
 - B service
 - C culinary
 - D production

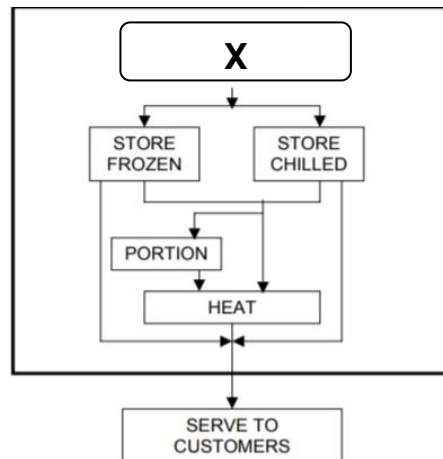


Diagram 1

4. **X** in **Diagram 1** shows a type of foodservice system. What is **X**?

- A Cook/Serve.
- B Conventional.
- C Assembly/Serve.
- D Ready-Prepared.

5. Commissary foodservice system can be found at:

- i. airline
- ii. hospital
- iii. McDonald's
- iv. old folks house

- A i, ii
- B i, iii
- C ii, iv
- D i, ii, iii

6. Which statement is referring to menu?

- A Marketing tool for restaurant.
- B Kitchen organisation of a restaurant.
- C Personalised service by *Chef De Rang*.
- D Method of transferring food to customer's plate.

7. Which of the classical menu serves fish dishes?
- A *Sorbet.*
 - B *Poisson.*
 - C *Fromage.*
 - D *Legumes.*
8. What items should be included in a standardised recipe?
- i. Instructions
 - ii. Portion size
 - iii. Cooking time
 - iv. Name of cook
- A i, ii
 - B i, iii
 - C ii, iv
 - D i, ii, iii
9. The person who is responsible for egg dishes in kitchen is _____.
- A *saucier*
 - B *patissier*
 - C *rotisseur*
 - D *entremetier*
10. Which statement is referring to Auguste Escoffier?
- A Inventing standardised recipe.
 - B Reorganisation of kitchen team.
 - C Introduce dessert in meal course.
 - D Using *gueridon* in Russian service.



Diagram 2

11. Choose the correct storage for the items in **Diagram 2**.
- A Chiller
 - B Freezer
 - C Dry Storage
 - D Wet Storage
12. Processing raw materials into end products is the task done in _____.
- A storage
 - B receiving
 - C purchasing
 - D production
13. Which of the followings is the output of foodservice system model?
- A Facilities.
 - B Labor skills.
 - C Satisfaction.
 - D Food supplies.
14. The best allocation of cooking area in a kitchen is _____.
- A 10 – 15%
 - B 15 – 25%
 - C 20 – 30%
 - D 30 – 35%

15. These are the elements applied in human engineering at workplace, **EXCEPT**

- A gender.
- B training.
- C sanitation.
- D ventilation.

16. Which of the followings is the consideration flow of materials and personnel in foodservice operation?

- A Flow of food from service area to the dock.
- B Flow of customers from the dock to storage.
- C Flow of raw food from storage to service area.
- D Flow of employees from one kitchen to another.

17. Which of the followings are kitchen utensils?

- i. Mixer
 - ii. *Chinois*
 - iii. Griddles
 - iv. Skimmer
- A i, ii
 - B i, iii
 - C ii, iv
 - D i, ii, iii



Diagram 3

18. What is the kitchen equipment shown in **Diagram 3**?

- A *Rotisseries.*
- B Salamander.
- C Combi Oven.
- D Convection Oven.

19. Which of the followings is **NOT** the factor that causes accidents in kitchen?

- A Human errors.
- B Excessive haste.
- C Expired fire extinguisher.
- D Maintenance of equipment.

20. Which of the followings are the costs of accident to an establishment?

- i. Wasted time
 - ii. Legal actions
 - iii. Lost productivity
 - iv. Increased salary
- A i, ii
 - B i, iii
 - C ii, iv
 - D i, ii, iii

[20 MARKS]

PART B

This part consists **FOUR (4)** questions.

Answer ALL questions in Answer Sheet.

QUESTION 1

a. Identify **five (5)** activities in kitchen.

(5 marks)

b. Commercial foodservice operations are businesses that operated on profit basis.
They generate 85% of their profit from the sales of food and beverages.

Give examples of commercial foodservice operation.

(5 marks)

QUESTION 2

a. Illustrate the flow of food in Conventional foodservice system.

(5 marks)

b. Give **two (2)** comparisons and examples between Conventional and Ready-
Prepared foodservice system.

(5 marks)

QUESTION 3

a. State **five (5)** factors that need to be considered in purchasing kitchen
equipment.

(5 marks)

b. Describe the function of **five (5)** common kitchen utensils found in pastry kitchen.

(5 marks)

QUESTION 4



Diagram 4

- a. A clean kitchen can help to prevent accidents from occurring in foodservice establishment.

Identify **five (5)** accidents that might happen in **Diagram 4**.

(5 marks)

- b. List **five (5)** elements of a safe workplace.

(5 marks)

[40 MARKS]

PART C

This part consists **FOUR (4)** questions.

Answer ALL questions in Answer Sheet.

QUESTION 1

Menu is a list of food and beverage items served. There are different types of menu and their usage is determined by the needs and desires of the particular establishment.

Discuss **five (5)** types of menu in foodservice industry.

(10 marks)

QUESTION 2

Kitchen brigade system is a team of cook and assistants that work together in a kitchen under the *partie* system. It is introduced during French Revolution to empowered culinary industry.

With the illustration of an organisation chart, explain kitchen brigade system.

(10 marks)

QUESTION 3

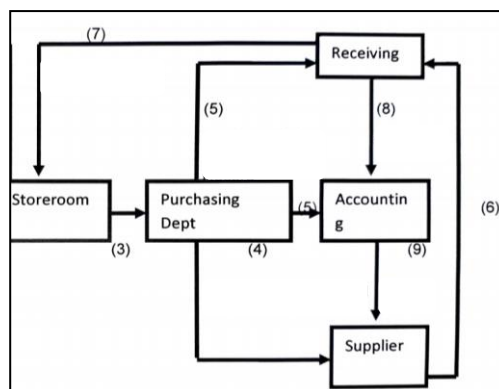


Diagram 5

Purchasing is the act of buying or to obtain the goods and services from the right supplier with the right quantity, right quality, at the right time, and for the right price. In food establishment, purchasing is an important department as they are also responsible to determine the quality of end product produced.

Discuss the purchasing cycle of a foodservice establishment as shown in **Diagram 5**.

(10 marks)

QUESTION 4

Kitchen layout and design will determine the efficiency of product flow through the foodservice system. The flow of food should move in one direction, do as little crossing paths as possible and move in the shortest distance as possible mapped by work triangle.

a) What is work triangle?

(2 marks)

b) Distinguish **four (4)** types of efficient kitchen layout.

(8 marks)

[40 MARKS]

END OF QUESTION PAPER