

D21
D31

**KOLEJ YAYASAN PELAJARAN JOHOR
FINAL EXAMINATION**

SUBJECT	:	KITCHEN MANAGEMENT
SUBJECT CODE	:	DCA 1043
DATE	:	18 OCTOBER 2015
DURATION	:	3 HOURS (2.00 PM - 5.00 PM)

INSTRUCTIONS TO CANDIDATES

1. This question paper consists of **FIVE (5)** sections:
Section A (20 Marks)
Section B (20 Marks)
Section C (10 Marks)
Section D (20 Marks)
Section E (30 Marks)
2. Answer **ALL** questions from **Parts A,B,C and D**. For Part E, answer only **THREE (3)** questions.
3. Candidate is not allowed to bring any material into the examination room **EXCEPT** with the permission from the invigilator.
4. Please check to make sure that this examination pack consists of:
 - i. Question Paper
 - ii. Answer Booklet
 - iii. OMR Form

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

This examination paper consists of 12 printed pages including front page.



SECTION A (Total: 20 Marks)**TRUE OR FALSE QUESTIONS****INSTRUCTION: Answer ALL questions.****Please use the OMR sheet provided.**

1. Any foodservice that provided by educational, government, factory and institutional organizational can considered as institutional foodservices.
2. Foodservice may be simply defined as anything that relating to food.
3. The function of a kitchen is to procedure food and at the same time maintains the hygienic environment.
4. Less Freezer storage is an advantage of conventional catering system.
5. Kitchen and service area should be at same level.
6. Sweet items, savory items and beverage normally served during afternoon tea.
7. The snack bar and counter service are quite similar where customers go to the counter to order food such KFC and Mc Donald's.
8. Satellite, kitchen less kitchen, conventional and ready prepared are services in foodservice.
9. Chef Potager is responsible in making all kinds of sauces.
10. Sous vide is a vacuum pack that is normally use in ready-prepared foodservice system.
11. Use sharp knife to avoid cut.
12. Georges Escoffier created the kitchen brigade, which made all cook be able to create the different department of the kitchen.
13. Menu planning is considered as both customer preferences and managerial function.
14. To prevent accident in kitchen maintain all equipment and make sure there are in good condition.

15. Requisition form is a form, which used to specify the raw materials that need to be reordered, how many are needed and how soon they are needed.
16. The cooking section is generally regarded as the heart of the kitchen.
17. In institutional foodservice, the buffet menu is most suitable rather than cycle menu such hospital.
18. Clam knife is used to open oyster.
19. French service is where food is plated from the kitchen and served immediately.
20. Human error can because accidents occur in kitchen.

SECTION B (Total: 20 Marks)**MULTIPLE CHOICE QUESTIONS****INSTRUCTION: Answer ALL questions.****Please use the OMR sheet provided.**

1. Culinary has been translated as:
 - A. Anything that relating to food
 - B. An environment for economic, hygienic catering and production of food.
 - C. the act of inspecting and either accepting or rejecting deliveries.
 - D. the activity typically performed during receiving.

2. Activity in the kitchen inclusive of:
 - A. Cleaning – Serving – Production – Preparation – Storing –Receiving – Purchasing
 - B. Purchasing – Receiving – Storing – Preparation – Production – Serving – Cleaning
 - C. Purchasing – Serving – Cleaning – Production – Preparation – Storing – Receiving
 - D. Preparation – Storing – Receiving – Purchasing – Cleaning – Serving – Production

3. "A list of food and beverage items served or the list of alternative items available for selection" is the definition for.
 - A. Table
 - B. Glass
 - C. Plate
 - D. Menu

4. _____ is a method of cooking that requires water or liquid such as steaming, boiling, blanching and simmering.
 - A. baking
 - B. roasting
 - C. dry- heat
 - D. moist-heat

5. Military, school and hospital are examples of:
- A. commercial foodservice segment
 - B. institutional foodservice segment
 - C. non-commercial foodservice segment
 - D. convenience store
6. 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
7. Below are the examples of storage equipment EXCEPT:
- A. Freezer
 - B. Chiller
 - C. Shelve
 - D. Stove
8. Saucier is a person who responsible for:
- A. Preparing of all salad requirements
 - B. Preparing of all appetizer requirements
 - C. preparing of all sauce requirements
 - D. preparing of all soup requirements
9. Organization Chart in foodservice industry kitchen is known as:
- A. Kitchen Staff
 - B. Kitchen Brigade
 - C. Kitchen Boss
 - D. Kitchen Equipment

10. 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. beautiful zone
 - B. nice zone
 - C. danger zone
 - D. comfort zone
11. Inside a building, sound can either be absorbed or reflected by all the other things in that space. If it reflects or "bounces off" of surfaces it is called as:
- A. noise Sound
 - B. silence sound
 - C. reverberant sound
 - D. bounce sound
12. 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
13. A four-sided metal box with grid of varying sizes. It is used for shredding and grating vegetables, cheese, citrus rinds and other foods. This tool refers to....
- A. Colander
 - B. Sieve
 - C. Pastry wheel
 - D. Grater
14. OSHA stands for....
- A. Occupational Sanitation and Health Administration
 - B. Occupational Safety and Health Act
 - C. Occupational Safety and Human Act
 - D. Occupational Sanitation and Health Act

15. A detailed description product, stated in terms that are clearly understood by supplier and buyer. This refers to....
- A. Invoice
 - B. Purchase Order
 - C. Requisition Form
 - D. Specification
16. There are five common layouts for work area in food service facility. The most suitable layout for save preparation time and confusion what out or what back to the kitchen is?
- A. L-shaped
 - B. Straight-Line Arrangement/Assembly Line
 - C. Back to back/Island Arrangement
 - D. U-shaped
17. The following are the precautions for preventing cuts EXCEPT:
- A. use a dull knife for food preparation
 - B. keeps knives and other sharp tools in racks or special drawers when not in use
 - C. uses the correct size cutting tools and make sure they have the proper blade
 - D. use safety guards and any other safety items provided on equipment
18. Below are the objectives of food production EXCEPT:
- A. destruction of harmful microorganisms
 - B. increase digestibility
 - C. change and enhancement of flavor, form, color, texture, and aroma
 - D. adds the cost of preparation of the food.
19. 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

20. In planning team, _____ is involves in those projects that require the acquisition of land or space for the proposed food facility.

- A. land developer and realtor
- B. Architect
- C. Owner
- D. Interior designer

SECTION C (Total: 10 Marks)**INSTRUCTION: Fill in the blank with the answer in the box above****Please write your answer in answer booklet provided.**

Counter Service	Back-to-back	Conventional; Catering System	Menu
Layout	Brunch	FIFO Method	LIFO Method
Plate Waste	Acoustic	Commissary	Accident
Burn	Face-to face	Design	Hi-tea

1. _____ means which items come first should be used first.
2. The service whereby the diner directly to counter service and to make food order and then the F&B staff will provide the food on a tray _____.
3. Noise also known as _____.
4. The detailed arrangement of the equipments and furniture in the food production or service area is called _____.
5. _____ is a list of food.
6. Island arrangement is another name for _____.
7. Any suddenly occurring, unintentional event, which causes injury or property damage known as _____.
8. _____ is the amount of food left on a plate, is a method used as a measure of food acceptability.
9. Traditional catering system commonly known as _____.
10. Combination of the breakfast and lunch that popular at resort during holiday or weekend _____.

SECTION D (Total: 20 Marks)**TERMINOLOGY****INSTRUCTION: Answer all questions****Please write your answer in answer booklet provided**

1. Storing
2. Single-Use Menu
3. Gueridon
4. Counter Service
5. Vending Machine
6. Invoice
7. Comfort Zone
8. Pellet
9. Standardized Recipe
10. Commis De Rang

SECTION E (Total: 30 Marks)

INSTRUCTION: This section consists of **FOUR (4)** questions. Answer only **THREE (3)** questions.

Please use the answer booklet provided

1. Foodservice segment could be divided into **THREE (3)** major segments. You are required to explain those three segments including the appropriate examples.

*Perkhidmatan makanan boleh dibahagikan kepada **TIGA (3)** segmen utama. Anda dikehendaki menerangkan ketiga-tiga segmen tersebut berserta contoh yang bersesuaian.*

(10 Marks)

2. 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.

*Andaikan anda adalah perancang menu dan anda di minta membina menu baru berdasarkan enam jenis menu yang terdapat di dalam industri makanan. Nyatakan dan jelaskan dengan lebih terperinci **LIMA (5)** jenis menu.*

(10 Marks)

3. An accident is an unplanned event that interrupts an activity or function. In order to prevent accident from happen there are precautions should be taken by kitchen staff. In details discuss any **FIVE (5)** factors that caused accidents while working in kitchen.

*Kemalangan adalah satu kejadian yang tidak di jangka di mana ia boleh mengganggu aktiviti atau fungsi. Dalam usaha mengelak dari berlakunya kemalangan, terdapat beberapa langkah berjaga-jaga yang boleh diambil oleh staf dapur. Anda di minta untuk mengenalpasti **LIMA (5)** faktor yang menyebabkan kemalangan di dalam dapur.*

(10 Marks)

4. Standardized recipe can be defined as a recipe that has been carefully tested under controlled conditions and it has been tried and adapted for used by a specific foodservice. List down **FIVE (5)** advantages and **FIVE (5)** disadvantages of standardized recipe.

*Standardized recipe boleh didefinisikan sebagai resipi yang telah diuji secara teliti dengan kawalan dan ia telah dicuba dan disesuaikan untuk kegunaan sesebuah perkhidmatan makanan. Senaraikan **LIMA(5)** kelebihan dan **LIMA(5)** kelemahan standardized recipe.*

(10 Marks)

END OF QUESTION PAPER

