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FINAL EXAMINATION**

COURSE NAME : KITCHEN MANAGEMENT
COURSE CODE : DCA1033
EXAMINATION : JUNE 2024
DURATION : 3 HOURS

INSTRUCTION TO CANDIDATES

1. This examination paper consists of **FOUR (4)** parts :
 - PART A (20 Marks)
 - PART B (20 Marks)
 - PART C (40 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. Answering Booklet

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

*This examination paper consists of **14** printed pages including front page*

PART A

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

Answer ALL in Objective Answer Paper.

1 Which of these following is not a type of menu?

- A *Du jour.*
- B *Ala Carte.*
- C *Table D'hôte.*
- D *Pomme Au Gratin.*

2 Who is the founder of the kitchen brigade system (*brigade de cuisine*) on well-defined organizational principles?

- A Chef Wan.
- B Gordon Ramsay.
- C Marie-Antoine Carême.
- D Georges-Auguste Escoffier.

3 What is culinary art?

- A An act of buying or paying for an item or service.
- B A room or space that used for preparing foods.
- C Act of inspecting and either accepting or rejecting deliveries.
- D The art of preparing and cooking foods in other word as anything relating to

4 What is the most suitable meaning for foodservice?

- A The art of preparing and cooking foods.
- B A person who is working in the culinary arts.
- C Anything related to or connected with cooking.
- D The provision of food and beverages ready for consumption away from home.

- 5 Which of following is not responsibility of Executive Chef?
- A Prepares all fish items and their appropriate sauces.
 - B Prepares all sautéed items and their individual sauces.
 - C Carries out such functions as scheduling, assisting other stations as needed, and if called upon, covering for the chef.
 - D Responsible for all aspects of food production, including menu planning, purchasing, costing, and planning work schedules.
- 6 The primary factors that influence the quality of the workplace includes?
- A Design and layout.
 - B Menu development.
 - C Efficient work space.
 - D Sanitation and safety.
- 7
- Portions of food are brought to the dining room on serving platters and placed on a small heater (*rechaud*) that is on a small portable table (*gueridon*).
 - This table is wheeled up beside the guests' table and here the chief waiter (*Chef de Rang*) completes preparation.

Figure 1

What is the following statement in Figure 1 referring to?

- A French service.
 - B Children menu
 - C Russian service.
 - D Home delivery service.
- 8 Which of these following is the definition of accident?
- A A carefully planned set of menus that is rotated at definite time intervals.
 - B A statement of ingredients and procedures required to prepare a food item.
 - C A preheated metal disk used to maintain the temperature of an individual portion of plated hot food.
 - D An accident is an event that is unexpected or the cause of which was unforeseen, resulting in injury, loss, or damage.

9 Which is not a consideration in menu planning?

- A Location
- B Nutritional influence
- C Food habits and preferences.
- D Food characteristic and sensory attributes.

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- The kitchen staff was divided into specialized departments, and each had defined tasks and responsibilities, previously, a chef was responsible for the total preparation of an entire meal.

Figure 2

What is the following statement in Figure 2 referring to?

- A Menu building.
 - B Type of Service.
 - C Food production.
 - D Kitchen Brigade System.
- 11 What is plate waste?
- A The amount of food left on a plate, is a method used as a measure of food acceptability.
 - B The practices and associated attitudes that predetermine what, when, why, and how a person will eat.
 - C The degree to which nutrition influences the menu planning process depends on the type of foodservice and the market it serves.
 - D Availability and skill of employees are factors to consider when determining the variety and complexity of a menu.

12 Which of the following is true about cycle menu?

- A A planned set of menus that rotate at definite intervals of a few days to several weeks.
- B A form of service in restaurants or any foodservice establishment where food or drinks are ordered at the counter.
- C A type of service provided by a business that allows customers to purchase products without leaving their cars.
- D Electronic machine commonly used to dispense a product such as beverages and snack items to a consumer after a certain amount of money has been put into the machine.

13 What is culinarian?

- A The art of preparing and cooking foods.
- B A person who is working in culinary arts.
- C Anything related to or connected with cooking.
- D An act either to receive or rejecting the product.

14 Which of the following is the importance of kitchen organization chart?

- A To minimize the loss.
- B To obtain the goods and services at minimum price.
- C Shows exactly who is responsible for doing what duty.
- D To control and ensure the quality items used in proper manner.

15

- A movable service. It often known as trolley service.
- Needs high skills, great knowledge, pure concentration, and years of experience.

Figure 3

The following information in Figure 3 is best referring to what style of services?

- A French service.
 - B Russian *service*.
 - C *Gueridon* service.
 - D American service.
- 16 Select the correct sequences of kitchen activity in food production flow?
- A Cleaning > receiving > serving > purchasing.
 - B Purchasing > receiving > serving > cleaning.
 - C Cleaning > purchasing > serving > receiving.
 - D Receiving > purchasing > cleaning > serving.
- 17 What kind of establishment that is considered as a non-commercial hospitality operation?
- A Hospital.
 - B Thistle Hotel.
 - C Vending Machines.
 - D Swiss Garden Beach Resort.
- 18 Who is responsible in a food service establishment to obtain a minimum and reasonable price among suppliers?
- A *Sous* Chef.
 - B Executive Chef.
 - C General Manager.
 - D Purchasing Officer.

19 What is invoice?

- A A note that you receive and do correction on the spot to gains some marks.
- B A list of goods shipped or delivered which includes prices and service charges.
- C A set of instructions describing the way a particular establishment prepares a particular dish.
- D Implemented system means catering system that being used in the F&B establishments whether they used conventional, commissary, ready prepared or assembly serve catering system.

20 What is the type of menu in which designed and colored printed to present patrons typically under the age of 12 which sometimes include special toys or prizes?

- A Cycle menu.
- B *Du jour* menu.
- C Children menu.
- D Static or Fixed menu.

[20 MARKS]

PART B

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

Answer ALL questions in Answering Booklet.

Commercial	Food habits	<i>Ala Carte</i>	blast chiller
Buffet	conventional	Russian service	Purchaser
American service	Vending machine	Storing	accident
Cafeteria	Menu	kitchen brigade system	<i>Chinois</i>
<i>Gueridon</i>	Purchasing	Convection oven	Dull knives

1. In _____ catering system, menu items are prepared in an on-premise kitchen where the meals are served and held a short time, either hot or cold, until serving time.
2. _____ is a list of food and beverage items served or the list of alternative items available for selection. It serves as the primary control of the foodservice operation, and is the core common to all functions of the system.
3. _____ is the menu allows the customer to choose the number and type of dishes it lists all the available, arranged in courses and priced separately.
4. In _____, food is fully prepared and pre-cut in the kitchen and then is neatly arranged on silver platter by the chef. A waiter or waitress then brings the platters, usually silver, with food to the dining room along with heated dinner plates and places them on a tray stand near the guests table.
5. _____ is a movable service. Often known as trolley service, it needs high skills, great knowledge, pure concentration, and years of experience.

6. Auguste Escoffier founded the _____ on well-defined organizational principles. The kitchen staff was divided into specialized departments, and each had defined tasks and responsibilities.
7. _____ is an electronic machine commonly used to disperse a product such as beverages and snack items to a consumer after a certain amount of money has been put into the machine.
8. _____ segment consist of establishments that are open to the public are operated for profit and that may operate facilities and supply meal service on a regular basis.
9. A _____ used to bring bulk food from cooking temperature to lowest temperature in 90 minutes or less.
10. _____ contain fans that circulate the air and distribute the heat rapidly throughout the interior. Because of the forced air, foods cook more quickly at lower temperatures.
11. _____ service and is one of the examples of a self-service in foodservice industry.
12. _____ is a style of service in which food is cooked and plated in the kitchen and the server is simply places the finished plate in front of the guest.
13. _____ is china cap with very fine mesh. Used when great clarity or smoothness is required in a liquid.
14. _____ usually used in colleges and other residences where it opens to public, school lunchrooms, and commercial operations. Separate sections of counter are provided for various menu groups, such as hot foods, sandwiches and salads, and desserts
15. _____ are the practices and associated attitudes that predetermine what, when, why, and how a person will eat.

16. _____ is the act of buying or to obtain the goods and services from the right supplier with the right quantity, good quality at the right time and reasonable price.
17. _____ who receive products must check the products whether meet the specification requirement and perform all other receiving tasks, including the completion of receiving reports.
18. _____ cause more problems than sharp knives because it require employees to exert more pressure, and slippage problems are more likely to occur.
19. An _____ is an event that is unexpected or the cause of which was unforeseen, resulting in injury, loss, or damage.
20. _____ is an activity typically performed during receiving. As soon as receivers inspect incoming merchandise, they ensure that it is put in the proper storage facility.

[20 MARKS]

PART C

This part contains **EIGHT (8)** questions.

Answer **ALL** questions in Answering Booklet.

QUESTION 1

All recipes are not created equal. Some recipes have missing ingredients, faulty seasonings, insufficient or poor instructions causing more work, and some are simply not tested. Therefore, a standardized recipe is mandatory in any food service establishment.

Give example of any **two (2)** advantages of using standardized recipes in a food service establishment.

(4 marks)

QUESTION 2

As a hospitality business owner, creating a menu plan can be daunting. One need to think about the meals that want to be served and how they will fit into the menu. Additionally, menu planning involves making decisions on pricing and portion sizes that can be difficult.

Briefly list down **three (3)** considerations in developing a menu.

(6 marks)

QUESTION 3

A menu card must be designed and worded to appeal to the guest, to stimulate sales, and often to influence clientele to select items that the foodservice wants to sell. The menu card should be of a size that can be easily handled.

Explain in short **two (2)** main components in menu card.

(4 marks)

QUESTION 4

Auguste Escoffier founded the kitchen brigade system (*brigade de cuisine*) on well-defined organizational principles. The kitchen staff was divided into specialized departments, and each had defined tasks and responsibilities, previously, a chef was responsible for the total preparation of an entire meal.

Identify any **three (3)** posts in Escoffier's system with their responsibilities.

(6 marks)

QUESTION 5

The size and structure of the *Brigade de Cuisine* varies depending on the size and style of the restaurant. For example, if one work in a small kitchen, it's unlikely that he/she have a person for every position. Despite this, it's still important that one aware of the kitchen hierarchy, and know how the position operates within this.

Classify in brief **three (3)** advantages in using this particular system.

(6 marks)

QUESTION 6

Purchasing can be identified as the act of buying or to obtain the goods and services from the right supplier with the right quantity, good quality at the right time and reasonable price.

List down **six (6)** objectives of purchasing.

(6 marks)

QUESTION 7

Inspecting deliveries when receiving goods is an important procedure to ensures that the quality, quantity, and condition of the goods match the purchase order and the packing list. It also helps to prevent damage, loss, or theft of the goods during storage and distribution.

Give any **four (4)** tips for inspecting deliveries.

(4 marks)

QUESTION 8

A safe workplace is one where employees feel secure and enjoy a safe space, company values, and a positive co-working environment that encourages respect for everyone.

Identify any **four (4)** practice habits that prevent accidents in a food service establishment.

(4 marks)

[40 MARKS]

PART D

This part contains TWO (2) questions.

Answer ALL questions in Answering Booklet.

QUESTION 1

Most businesses rely on other businesses for products and services that help them with their operations. The purchasing process enables an organization to evaluate these business-to-business transactions for efficiency. By understanding this purchasing process, businesses can carefully track their spending and potentially save on costs.

Discuss in details **six (6)** steps involved in purchasing process.

(12 marks)

QUESTION 2

Food service workers are responsible for preparing and serving meals, snacks and beverages for customers. The food service industry includes full- and limited-service restaurants, caterers, mobile food services and drinking establishments. Work-related injuries are common in this industry due to the variety of tasks performed and services provided.

List down in details any **four (4)** factors that caused accidents in food service industry.

(8 marks)

[20 MARKS]

END OF QUESTION PAPER

