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FINAL EXAMINATION**

COURSE : MENU PLANNING AND DESIGN
COURSE CODE : DHF 1032
EXAMINATION : NOVEMBER 2016
TIME : 2 HOURS

INSTRUCTION TO CANDIDATES

1. This examination paper consist of **FIVE (5) PARTS**:
 - PART A (30 Marks)
 - PART B (10 Marks)
 - PART C (20 Marks)
 - PART D (30 Marks)
 - PART E (10 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. Objective answer sheet
 - iii. True and false answer sheet
 - iv. Answer booklet

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

THIS EXAMINATION PAPER CONSISTS OF 14 PRINTED PAGES

PART A

This part contains 30 questions.

Answer **ALL** questions at Objective Answer Sheet.

1. The most important element of foodservice operation is the
 - A. menu
 - B. location
 - C. supplier
 - D. customer

2. Which of the following is **NOT** considered as specialty soup?
 - A. Gumbo Creole
 - B. Gazpacho
 - C. Chowder
 - D. French onion

3. The menu is a key component of a foodservice operation. Which that statement is **TRUE** about the menu?
 - A. Illustration of recommended food intake.
 - B. A menu is a list of food and beverage items.
 - C. It is presented by the technician orally to the patrons.
 - D. It is used in operations that keep accurate cost records.

4. All the following factors should be considered when planning a menu for any non commercial foodservice, **EXCEPT**
 - A. competition
 - B. budget restriction
 - C. ages of the patrons
 - D. government regulation

5. Choose the element of appetizer
- i. Appetizer are the prelude to the meal
 - ii. They are generally sweet and are served after main course
 - iii. It's can be either hot or cold
 - iv. Broth and consommé are example of appetizer
- A. i, ii
 - B. i, iii
 - C. ii, iv
 - D. i, ii, iii
6. The poultry subcategory on the menu generally includes
- A. pasta, potato and rice
 - B. chicken, duck and quail
 - C. salmon, tuna and mackerel
 - D. cheese, tomato and green onions
7. All of the following are accompaniments menu served at restaurant, **EXCEPT**
- A. ice cream pie
 - B. gratin potatoes
 - C. crispy fried onion rings
 - D. roasted garlic mashed potato
8. Which of the following is **TRUE** about phytochemicals?
- A. Phytochemicals increase cholesterol
 - B. Phytochemicals rich in red meat and poultry
 - C. Phytochemicals are nonnutrients compounds made by plants
 - D. Phytochemicals have oxidant properties that increase the risk of cancer
9. All of the following are to avoid microbial foodborne illness, **EXCEPT**
- A. cook foods to a safe temperature to kill microorganisms
 - B. clean hands, food contact surfaces, and fruits and vegetables
 - C. combine raw, cooked, and ready-to-eat foods while storing foods
 - D. chill (refrigerate) perishable food promptly and defrost food properly

10. "It is the study of how food is used by the body" is best refers to
- A. nutrition
 - B. food pyramids
 - C. phytochemicals
 - D. weight management
11. The most important energy source for the body and it is include sugar, starches, and fiber and. That statement refer to the
- A. fat
 - B. protein
 - C. mineral
 - D. carbohydrates
12. Generally brunch menu served in hotel and high-end restaurants from
- A. 10.00 A.M. until 3.00 P.M
 - B. 8.00 A.M. until 10.00 P.M
 - C. 3.00 P.M until 10.00 P.M
 - D. 8.00 P.M until 10.00 P.M
13. Guest phone in orders that are prepared, placed on a service tray or table, and then delivered to the guests' rooms. That statement refer to
- A. dinner menu
 - B. ethnic menu
 - C. tasting menu
 - D. room service menu
14. It is utilized in hospitals, health care centers, schools, colleges, universities, correctional facilities, and military facilities may refer to
- A. room service menu
 - B. institutional menu
 - C. lounge menu
 - D. catering menu

15. A menu that rotates selective over a period of time, is best refers to

- A. rotate menu
- B. limited menu
- C. cyclical menu
- D. a la carte menu

16. A recipe card should include this information **EXCEPT**

- A. date
- B. yield
- C. portion size
- D. name of the recipe

17. "The object of writing, maintaining, and using standardized recipes is to guarantee a consistent quality product" is best refer to

- A. standard recipe
- B. recipe creativity
- C. recording recipe
- D. recipe card format

18. When using standardized recipes, management must:

- i. Ensure that there are no errors within the recipe
 - ii. Check that the recipes are grammatically correct
 - iii. Keep recipes simple to read and to follow
 - iv. No need to test and retest the recipe
- A. i, ii
 - B. i, iii
 - C. ii, iv
 - D. i, ii, iii

19. There are different formats for recording recipes. Recipes can be written
- i. recorded in computer files
 - ii. on plain sheets of paper
 - iii. on index cards
 - iv. menu cards
- A. i, ii
B. i, iii
C. ii, iv
D. i, ii, iii
20. When choosing paper, the planner must look out the four factors of
- A. shape, texture, color, size
B. strength, texture, color, size
C. shape, texture, color, opacity
D. strength, texture, color, opacity
21. Explanation of how an items is prepared and served refer to
- A. menu labeling
B. descriptive copy
C. listings of items
D. composition of menu
22. "A statement about the presence of a particular nutrients in a menu" is refer to
- A. health claim
B. nutrient claim
C. allergens claim
D. nutritional claim
23. The menu planner must pay careful attention to these following items when preparing a menu **EXCEPT**
- A. print
B. paper
C. texture
D. cover design

24. Which of the following is **NOT** merchandising the menu of seafood?
- A. The cut thickness
 - B. It is easy-to-read type
 - C. The menu must be listed in large
 - D. It should have adequate descriptive copy
25. Which of the following are right listed in the proper serving sequence?
- A. Appetizer, soups, salads, desserts, entrees, beverages
 - B. Appetizer, salads, soups, entrees, desserts, beverages
 - C. Appetizer, soups, salads, entrees, desserts, beverages
 - D. Appetizer, entrees, soups, salads, desserts, beverages
26. Selecting equipment allows the chef to save money on energy, to cook food faster, and to hold food longer. Which the best term to related with the statement?
- A. Design equipment
 - B. Automated equipment
 - C. Self-cleaning equipment
 - D. Advanced technology equipment
27. "The equipment is designed to do a particular task in a food service operation", is best refers to
- A. design equipment
 - B. standard equipment
 - C. automated equipment
 - D. specialized equipment
28. Which of that statement refer to *American service*?
- A. The server takes the order and brings it to the table.
 - B. The server cooking and serves in front of the guests
 - C. The service may involve table-side cooking and guéridon or cart.
 - D. The server serves the entrée from a casserole using a serving spoon and fork.

29. The geographic region, district, city, or town from which the majority of the foodservice operation's customers come is known as the
- A. location
 - B. customer
 - C. community
 - D. desired market
30. The foodservice planner needs to address many issues in preliminary step such as:
- i. Style menu
 - ii. Type of clientele
 - iii. Type of cuisine
 - iv. Style of atmosphere
- A. i, ii
 - B. i, iii
 - C. ii, iv
 - D. i, ii, iii, iv

[30 Marks]

PART B

This part contains 10 questions.

Shade the letter 'B' if the statement is True and 'S' if the statement is False on the True/False Answer Sheet.

1. Appetizers are generally spicy and served with either wine or a cocktail.
2. Thick soups consist of bisques, chowders, creams, potages, and purees.
3. Pasta and pizza are generally presented as appetizer on restaurant menu.
4. Dessert menus can be lemon soufflé, strawberry mousse and au gratin potatoes.
5. Water dissolves and transport nutrient into, throughout, and from the body.
6. Dessert should have the most elaborate descriptive copy, because they are the most expensive items on the menu.
7. Management should select a standardized recipe card system that best fits the operation.
8. Soups should be listed before appetizers on the menu.
9. The prix-five menu includes the entire meal at a set price.
10. Standards equipment is equipment that has an established criterion in the foodservice industry.

[10 MARKS]

PART C

This part contains 20 questions.

Answer **ALL** questions in answer booklet.

Please match the statement with term given at the box.

Soups	A la carte menu	Table d'hôte	Potassium
Lasagna	Beverages	Vitamins	Salads
Consommé	Atherosclerosis	Proteins	Warranty
Guarantee	Standard recipe	Leasing	Merchandising terms
Desserts	Lyonnaise	Picture	Static menu

1. They are offered hot or cold, and are classified as clear or unthickened, thick, and specialty.
2. The most profitable items on any menus, the classification consist of wines, beers, mixed drinks, after-dinner drinks and nonalcoholic beverage.
3. Selections include cakes, custards, pies, puddings, tarts, and soufflés.
4. In fine dining establishments the first-course salad is usually light and simple, consisting of mixed greens with light vinaigrette.
5. Its provide calories, synthesize new body tissue during growth, and replace worn-out cells.
6. The chemical compounds that are involved in various metabolic reactions in the body.
7. Food sources for these mineral are oranges, bananas, and durians.
8. It is characterized by the presence of fatty deposits, called plaques, in the arteries.
9. Everything on the menu is priced separately, from appetizers to desserts.
10. The finished product should appear with each recipe because it is true that, "a picture is worth a thousand words."
11. It is the only recipe used to prepare a particular menu items.
12. It is issued by the manufacturer and typically protects the major 'heart' component of the equipment for up to five years.
13. It is issued through the dealership where the equipment is purchased.
14. An Italian dish made with pasta, tomato sauce, and various cheeses.

15. Sautéed, sliced potatoes with onions.
16. A clear soup, usually beef, poultry, or game, garnished with an assortment of vegetable and herbs.
17. A renting with an option to purchase the equipment.
18. Same menu items are offered every day, that is, a restaurant type menu.
19. Several food items grouped together and sold for one price.
20. Terms for specific products need to be qualified, example flown in daily.

[20 MARKS]

PART D

This part contains 6 questions.

Answer **ALL** questions in answer booklet.

QUESTION 1

To plan a profitable menu, a foodservice professional must first identify the style of menu to be used. Define **THREE (3)** style of menu.

(6 marks)

QUESTION 2

Recording a recipe is very important to standardized menu when served to the patrons. State **SIX (6)** information's should have at recipe card.

(6 marks)

QUESTION 3

List **FOUR (4)** food allergens need show at menu labeling.

(4 marks)

QUESTION 4

State **FOUR (4)** the important information need at take-out menu or delivery menu.

(4 marks)

QUESTION 5

Identify **FOUR (4)** factors that can influence the forecasted number for a foodservice operation when completing the foodservice equipment analysis.

(4 marks)

QUESTION 6

There are six major nutrients group. Name only **SIX (6)** groups of nutrients that provide a nutritious diet.

(6 marks)

[30 MARKS]

PART E

Answer **ALL** questions in answer booklet.

QUESTION 1

Foodservice operators must perform a market survey to acquire information about a particular location and the types of residents who lives there, so they can establish a foodservice operational concept that will meet the needs of their target market. Define market survey. Explain only **FOUR (4)** key factors about a customer that should be evaluated prior to buildings a foodservice operation.

[10 MARKS]

END OF QUESTIONS PAPER

