



**KOLEJ YAYASAN PELAJARAN JOHOR
FINAL EXAMINATION**

COURSE NAME : KITCHEN MANAGEMENT
COURSE CODE : DCA1033
EXAMINATION : JANUARY 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. An Objective Answer Paper
 - iii. An Answering Booklet

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

Answer ALL in Objective Answer Paper.

1. What is the definition of menu?
 - A A list of inventories to be stored.
 - B A list of ingredients purchased for *mise en place*.
 - C A list of goods shipped or delivered include prices and service charges.
 - D A list of food and beverage items served include prices and service charges.

2. Who is the founder of kitchen brigade system?
 - A Julia Child.
 - B Gordon Ramsay.
 - C Marie-Antoine Carême.
 - D Georges-Auguste Escoffier.

3. _____ is the art of preparing and cooking foods or in other word as anything related to the food.
 - A Fine art
 - B Culinarian
 - C Culinary art
 - D Culinary artist

4. Which of the following is the example of commercial hospitality operations?
 - A Hospital.
 - B Senior care.
 - C Food courts.
 - D Higher learning institution.

5. _____ is the top level of authority in the kitchen brigade system.
- A Sous chef
 - B Chef de rang
 - C Chef de partie
 - D Executive chef
6. Which of the following is the correct allocation of cooking area in the kitchen?
- A 5% - 10%.
 - B 10% - 15%.
 - C 15% - 20%.
 - D 20% - 30%.
7. _____ is the term used to describe the combination of breakfast and lunch.
- A Brunch
 - B Supper
 - C High tea
 - D Morning tea
8. What is the abbreviation of the Occupational Safety & Health Act?
- A CIMA.
 - B ACCA.
 - C OSHA.
 - D OHSA.
9. "Service that allows customer to purchase products without leaving their cars". Which of the following describes this statement?
- A Buffet service.
 - B Cafeteria service.
 - C Drive thru service.
 - D Home delivery service.

10. What are the responsibilities of *entremetier* in the kitchen?
- A Prepare braised meats.
 - B Prepare pastries and desserts.
 - C Prepare vegetables, soups, starches and egg dishes.
 - D Prepare cold foods such as salads and salad dressings.
11. *Gueridon* service is a movable service known as trolley service. This service needs high skills, great knowledge, and years of experience. It can be found in _____.
- A French service
 - B Russian service
 - C American service
 - D Take away service
12. _____ is a planned set of menus that rotate at definite intervals of a few days to several weeks.
- A Cycle menu
 - B Children's menu
 - C Single use menu
 - D Table d'hote menu
13. _____ is a room or space that is used for preparing food.
- A Kitchen
 - B Bedroom
 - C Dining hall
 - D Living room
14. What are the responsibilities of a *patissier* in the kitchen?
- A Prepare braised meats.
 - B Prepare pastries and desserts.
 - C Prepare vegetables, soups, starches and egg dishes.
 - D Prepare cold foods such as salads and salad dressings.

15. _____ is an automatic machine that exchanges coins for food or drinks.
- A Vending machine
 - B Cash deposit machine
 - C Automatic teller machine
 - D Cheque deposit machine
16. What is the system used to maintain a level of comfort for both guests and employees?
- A HACCP system.
 - B HAVAC system.
 - C Catering system.
 - D Cashiering system.
17. Which of the following is the correct sequence of food serving?
- A Main course, dessert, soup, appetizer.
 - B Appetizer, soup, main course, dessert.
 - C Dessert, soup, main course, appetizer.
 - D Soup, dessert, appetizer, main course.
18. "A list of goods shipped or delivered include prices and service charges". Which of the following describes this statement?
- A Menu.
 - B Invoice.
 - C Specification.
 - D Purchase order.
19. _____ is a process of inspecting the products and taking legal possession of the product ordered.
- A Storing
 - B Preparing
 - C Receiving
 - D Purchasing

20. _____ is a service where the food is fully prepared and pre-cut in the kitchen and then neatly arranged on a silver platter by the chef.
- A French service
 - B Russian service
 - C American service
 - D Take away service

[20 MARKS]

PART B

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

Answer ALL questions in Answering Booklet.

Culinarian	Breakfast	Supper	School
Resort	Accident	Home delivery	Centralized
Ala carte menu	Grater	China cap	Single-use menu
Issuing	Serrated knife	Table d'hote menu	Specification
Plate waste	Purchasing	First aid kit	Carte du jour
Drive thru	Chef de partie	Buffet service	Sous vide

1. A method of cooking food sealed in airtight plastic bags in a water for a long time is known as _____.
2. _____ offered menu items where the price is charged separately.
3. _____ offered a single package fixed price menu.
4. The amount of food left on a plate is referring to _____.
5. A meal taken to start our day is referring to _____.
6. _____ is also known as station chef or line chef.
7. _____ is a late-night meal which is popular among students.
8. A person who is working in the culinary arts is known as _____.
9. A commissary system is a system where a _____ production kitchen, food purchasing and delivery to offsite facilities for final preparation.

10. The function of _____ is for shredding and grating vegetables, cheese, citrus rinds, and other foods.
11. Literally means 'card of the day' is best to describe _____.
12. _____ is a service where food is holding up using the proper equipment to keep food hot and cold during meal hour.
13. The function of _____ is for cutting breads and cakes.
14. A menu planned for a specific event and typically used only once is best to describe _____.
15. Foodpanda and Grabfood are the examples of _____ service.
16. The definition of _____ is distributing foods and beverages from the storeroom to authorized individuals.
17. _____ is a detailed description of a product, stated in terms that are clearly understood by both party which is buyer and seller.
18. An _____ is an event that is unexpected or the cause of which was unforeseen, resulting in injury, loss, or damage.
19. _____ is a collection of supplies and equipment used to give immediate medical treatment, primarily to treat injuries and other mild medical conditions.
20. The example of institutional food service segmentation is _____.

[20 MARKS]

PART C

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

Answer ALL questions in Answering Booklet.

QUESTION 1

a. Define standardized recipe.

(2 marks)

b. State any **FOUR (4)** structures of a standardized recipe.

(4 marks)

QUESTION 2

Write **FOUR (4)** importance of kitchen organization chart.

(4 marks)

QUESTION 3

a. Illustrate the medium-sized kitchen organization chart.

(6 marks)

b. List any **TWO (2)** precautions for preventing cuts.

(2 marks)

QUESTION 4

State any **FOUR (4)** roles of manager in sanitation and safety programs.

(4 marks)

QUESTION 5

a. Give any **FOUR (4)** precautions to prevent falls.

(4 marks)

b. Identify **THREE (3)** comparisons between non-perishable foods and perishable foods.

(6 marks)

QUESTION 6

a. Describe the moist heat method with an example.

(2 marks)

b. Explain any **THREE (3)** menu planning considerations from management's perspective.

(6 marks)

[40 MARKS]

PART D

This part contains of **TWO (2)** questions.

Answer ALL questions in Answering Booklet.

QUESTION 1

As a newcomer to the food service industry, you are responsible for the equipment selection of your restaurant which will be operating soon. Therefore, you are required to explain **FIVE (5)** types of equipment for the receiving and storing area.

(10 marks)

QUESTION 2

Assuming you are a food service manager at Hospital Sultanah Aminah, you have to ensure that all areas within your supervision are clean and free from any accidents. Thus, you are required to discuss any **FIVE (5)** factors that caused the accident in the kitchen.

(10 marks)

[20 MARKS]

END OF QUESTION PAPER



