STUDENT NUMBER

Figures

Words

VCE VET HOSPITALITY (OPERATIONS)
COMMERCIAL COOKERY

Written examination

Tuesday 13 November 2007
Reading time: 9.00 am to 9.15 am (15 minutes)
Writing time: 9.15 am to 10.45 am (1 hour 30 minutes)

QUESTION AND ANSWER BOOK

<table>
<thead>
<tr>
<th>Structure of book</th>
</tr>
</thead>
<tbody>
<tr>
<td>Section</td>
</tr>
<tr>
<td>A</td>
</tr>
<tr>
<td>B</td>
</tr>
<tr>
<td>Total</td>
</tr>
</tbody>
</table>

- Students are permitted to bring into the examination room: pens, pencils, highlighters, erasers, sharpeners and rulers.
- Students are NOT permitted to bring into the examination room: blank sheets of paper and/or white out liquid/tape.
- No calculator is allowed in this examination.

Materials supplied
- Question and answer book of 18 pages.
- Answer sheet for multiple-choice questions.

Instructions
- Write your student number in the space provided above on this page.
- Check that your name and student number as printed on your answer sheet for multiple-choice questions are correct, and sign your name in the space provided to verify this.
- All written responses must be in English.

At the end of the examination
- Place the answer sheet for multiple-choice questions inside the front cover of this question and answer book.

Students are NOT permitted to bring mobile phones and/or any other unauthorised electronic devices into the examination room.

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SECTION A – Multiple-choice questions

Instructions for Section A
Answer all questions in pencil on the answer sheet provided for multiple-choice questions. Choose the response that is correct or that best answers the question. A correct answer scores 1, an incorrect answer scores 0. Marks will not be deducted for incorrect answers. No marks will be given if more than one answer is completed for any question.

Question 1
You have been asked to prepare an egg filling for sandwiches. Which is the most appropriate method of cookery for the eggs?
A. soft boiled
B. shallow fried
C. hard boiled
D. en cocotte

Question 2
Chat potatoes are best described as
A. small, baby or new season potatoes.
B. a red-skinned variety with yellow flesh.
C. a variety of sweet potato.
D. large potatoes that are baked whole and often filled.

Question 3
The most appropriate dressing for use in a rice salad is
A. vinaigrette.
B. mayonnaise.
C. tartare.
D. acidulated cream.

Question 4
Cous cous is a traditional accompaniment to serve with
A. Moroccan lamb tagine.
B. Irish stew.
C. roast leg of lamb.
D. lamb fricassee.

Question 5
The three main ingredients used when making fresh pasta are
A. rice flour, milk and oil.
B. cornflour, eggs and oil.
C. corn meal, milk and salt.
D. flour, eggs and salt.
Question 6
Which one of the following is classified as a tropical fruit and is a suitable accompaniment to serve with fresh mango and sweet coconut rice?
A. apricot  
B. orange  
C. papaya  
D. cumquat

Question 7
In relation to cooking pasta or rice, the term ‘al dente’ means
A. undercooked and still hard in the centre.  
B. tender and has some resistance when bitten.  
C. fully expanded and soft to eat.  
D. all the water is completely drained.

Question 8
Which one of the following menu items contains a wheat product unsuitable to serve guests with wheat allergies?
A. cellophane noodles with grilled prawns and sweet Thai dressing  
B. traditional tabouli with bulghur, falafel and tahini sauce  
C. grilled polenta with pesto, fontina cheese and slow-roasted tomatoes  
D. Indian rice pilaf with chicken korma, eggplant and yoghurt raita

Question 9
What is the name of the pasta pictured above?
A. macaroni  
B. tortellini  
C. penne  
D. fusilli

Question 10
When preparing white long-grain rice using the absorption method, what is the correct ratio of water to rice?
A. 1 part water to 2 parts rice  
B. 2 parts water to 1 part rice  
C. 4 parts water to 1 part rice  
D. 10 parts water to 1 part rice
Question 11
Which one of the following dishes requires the eggs to be prepared as a sabayon?
A. timbale
B. sauce anglaise
C. zabaglione
D. mayonnaise

Question 12
A compound salad consists of
A. assorted green leaves with a traditional vinaigrette.
B. finely cut vegetables marinated in vinegar and oil.
C. one main ingredient such as tomato with basil and olive oil.
D. a mixture of raw and/or cooked ingredients bound with a dressing.

Question 13
A velouté is traditionally finished with cream and
A. butter.
B. whole eggs.
C. egg whites.
D. egg yolks.

Question 14
Which one of the following is made using espagnole sauce?
A. jus
B. béchamel
C. demi-glace
D. Béarnaise

Question 15
What is the correct ratio of ingredients for making a meat stock?
A. 10 parts water, 5 parts bones, 1 part vegetables
B. 8 parts water, 5 parts bones, 1 part vegetables
C. 5 parts water, 5 parts bones, 1 part vegetables
D. 1 part water, 5 parts bones, 1 part vegetables

Question 16
Which of the following ingredients are commonly used when preparing brown stock but not used in white stock?
A. garlic and mushroom
B. mushroom and bacon
C. shallots and leek tips
D. caramelised onion and tomato
Question 17
A court bouillon is a
A. classic French sauce often served with seafood.
B. flavoured stock used to sweeten dessert sauces.
C. aromatic stock used for poaching fish.
D. small bunch of herbs used to flavour stock.

Question 18
Which list includes only derivatives of sauce mayonnaise?
A. Bordelaise, Chateaubriand, Madeira
B. beurre blanc, beurre noisette, beurre meuniere
C. cocktail, tartare, rémoulade
D. aïoli, chaudfroid, choron

Question 19
How long should fish stock be cooked?
A. 2 hours
B. 1 hour
C. 40 minutes
D. 20 minutes

Question 20
What are traditional accompaniments to freshly shucked oysters served on ice?
A. brown bread and butter and lemon wedges
B. Melba toast and lemon wedges
C. tartare sauce
D. mornay sauce

Question 21
A tomato concasse is best described as
A. diced fresh tomato with salt and pepper.
B. diced, skinned and deseeded tomato flesh.
C. bottled or tinned tomato puree.
D. slow-cooked roma tomatoes with sea salt and herbs.

Question 22
Which one of the following is an example of a traditional canapé?
A. California roll
B. duck pâté on a crouton
C. marinated olives
D. mini vegetarian quiche
Question 23
Traditionally, the ratio of olive oil and white wine vinegar used when making a simple vinaigrette dressing is

A. 1 part oil to 1 part vinegar.
B. 3 parts oil to 1 part vinegar.
C. 5 parts oil to 1 part vinegar.
D. 10 parts oil to 1 part vinegar.

Question 24
When checking parsley against a delivery docket it is usually counted in which measure?

A. box
B. punnet
C. grams
D. bunch

Question 25
Why are stocktakess conducted on a regular basis?

A. to audit the stock stored in the kitchen and dry store
B. to ensure the level of par-stock is maintained in the kitchen and dry store
C. to monitor the cleanliness of the equipment being used in the kitchen
D. to check that the stock is always being stored in the correct place

Question 26
Which one of the following items should be stored separately in an airtight container in the coolroom?

A. garlic bulbs
B. live mussels
C. blue cheese
D. avocados

Question 27
A document that lists the invoices sent to a business over a trading month is known as a supplier’s

A. statement.
B. code of conduct.
C. inventory list.
D. delivery docket.

Question 28
You are required to remove the skin from capsicums.
Which is the correct method to use?

A. scrub under water then use a vegetable peeler
B. char-grill the skin until blistered then peel away skin with fingers
C. blanch in boiling water then slip skin off with fingers
D. cook for 10 seconds on high in the microwave then scrape off using a cook’s knife
Question 29
The chef asks you to **brunoise** the shallots.
This means that the shallots are to be
A. very finely diced.
B. cut into fine slithers.
C. roughly chopped.
D. blanched and peeled.

Question 30
Which vegetable is pictured above?
A. shallot
B. leek
C. spring onion
D. salad onion

Question 31
Goujons, croquettes and tempura vegetables are all examples of hot hors d’oeuvres that are
A. pastry based.
B. bread based.
C. battered or crumbed.
D. patties or ball shaped.

Question 32
Which fish is commonly used in Niçoise salad?
A. salmon
B. sardines
C. tuna
D. trevally
Question 1
The qualities of a well-made stock can only be achieved with attention to detail throughout the stock-making process.
Identify four qualities of a well-made stock. Explain how each of these is achieved in the process.

Quality 1
Explanation

Quality 2
Explanation

Quality 3
Explanation

Quality 4
Explanation

8 marks

Question 2
Explain how you would clarify stock for use as a clear soup.

4 marks
Question 3
You are required to prepare a glaze using 20 litres of brown meat stock.

a. Explain the process of making the meat glaze using this volume of stock.

b. What are two characteristics of a well-made glaze?

1. 

2. 

2 marks

c. How are meat glazes used in food service? Give two examples.

1. 

2. 

2 marks

Question 4
You are making a savoury sauce. Towards the end of the sauce-making process you are required to correct the sauce before it is ready for use. Describe what this involves.

3 marks
Question 5
When making sauces a number of problems can occur, some of which can be rectified to prevent wastage.
For each of the examples in the table below, give a reason why the problem may have occurred and a suitable remedy.

<table>
<thead>
<tr>
<th>Problem</th>
<th>Reason</th>
<th>Remedy</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chicken velouté tastes floury</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Napoli sauce has darkened and thickened too much</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Mayonnaise sauce is too thick</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Berry coulis separates and runs on the plate</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

8 marks

Question 6
Sauces are often classified according to the thickening method used.
Identify the different thickening methods for each of the following sauces.

<table>
<thead>
<tr>
<th>Sauce</th>
<th>Thickening method</th>
</tr>
</thead>
<tbody>
<tr>
<td>Béchamel</td>
<td></td>
</tr>
<tr>
<td>Fruit coulis</td>
<td></td>
</tr>
<tr>
<td>Anglaise</td>
<td></td>
</tr>
<tr>
<td>Jus</td>
<td></td>
</tr>
</tbody>
</table>

4 marks
**Question 7**

Insert the most appropriate word from the list below to complete the following appetiser descriptions. Each word can only be used once.

<table>
<thead>
<tr>
<th>baguette</th>
<th>cucumber</th>
<th>pumpernickel</th>
<th>tabasco</th>
</tr>
</thead>
<tbody>
<tr>
<td>beef</td>
<td>lamb</td>
<td>salmon</td>
<td>tomato</td>
</tr>
<tr>
<td>chilli</td>
<td>pastie</td>
<td>sesame</td>
<td>wasabi</td>
</tr>
<tr>
<td>cod</td>
<td>potato</td>
<td>soy</td>
<td>wonton</td>
</tr>
</tbody>
</table>

1. Smoked ________________ on dark ________________ with crème fraiche.

2. ________________ rounds topped with spicy Thai ________________ salad.

3. Tuna sashimi with ________________ sauce and hot ________________.

4. Steamed chicken and ginger ________________ with sweet ________________ sauce.

**4 marks**

**Question 8**

The chef must decide on a potato accompaniment to serve with ‘oven-baked whiting with fresh herb crust’ for a large function next week. The chef has considered ‘Hasselback’, ‘Potato Anna’ or ‘fondant potatoes’ and challenges your knowledge of the dishes to determine which one will be prepared for the occasion.

a. Identify three important factors or features to consider when determining the appropriate potato dish.

1. ________________

2. ________________

3. ________________

**3 marks**

b. Which one of the three potato dishes considered by the chef is most appropriate to use? Provide a brief description of the dish.

Potato dish ________________

Description ________________

**1 mark**
Question 9
You are working in a deli that sells takeaway meals in clear plastic display boxes. You have been asked to package portions of vegetarian lasagna for sale using the clean containers provided.
Describe four important food safety considerations you should make when packaging the lasagna.

1. 
2. 
3. 
4. 

4 marks

Question 10
Describe how you would prepare segments of blood orange for use in a fennel, orange and olive salad.


3 marks

Question 11
Eggs have a variety of culinary uses.
Match the dishes with the correct culinary use by inserting the most appropriate word from the list below to complete the following sentences. Each word can only be used once.

<table>
<thead>
<tr>
<th>aerated</th>
<th>coagulated</th>
<th>glazed</th>
<th>set</th>
</tr>
</thead>
<tbody>
<tr>
<td>basted</td>
<td>emulsified</td>
<td>larded</td>
<td>solidified</td>
</tr>
<tr>
<td>clarified</td>
<td>fortified</td>
<td>rendered</td>
<td>thickened</td>
</tr>
</tbody>
</table>

1. Baked custard is _____________ with eggs yolks.
2. Sausage rolls are _____________ with egg yolk and milk before baking.
3. Veal consommé is _____________ with egg white.
4. When making mayonnaise, oil is _____________ with eggs yolks and mustard.
5. Spaghetti carbonara is _____________ with eggs and cream.
6. Cheese soufflé is _____________ by egg whites.

6 marks
Question 12
Explain the difference between rice pilaf and risotto by completing the following table.

<table>
<thead>
<tr>
<th></th>
<th>Rice pilaf</th>
<th>Risotto</th>
</tr>
</thead>
<tbody>
<tr>
<td>Type of rice</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Cooking process</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Use as a menu item</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

6 marks

Question 13
Salads are used extensively in restaurant menus today. For example, as a side dish in place of vegetables. List three others ways in which a salad could be offered on the menu.

1. 
2. 
3. 

3 marks

Question 14
Identify the correct soup classification from the following list for each of the descriptions shown in the table below.

<table>
<thead>
<tr>
<th>Description</th>
<th>Soup classification</th>
</tr>
</thead>
<tbody>
<tr>
<td>Soup thickened with a roux and finished with a liaison</td>
<td></td>
</tr>
<tr>
<td>An unthickened soup made with stock, vegetables, meat, grains and/or pulses</td>
<td></td>
</tr>
<tr>
<td>A soup made from shellfish and thickened with rice</td>
<td></td>
</tr>
</tbody>
</table>

3 marks
Question 15
When preparing canapés or finger food for platters, consistency in production and presentation of each item is most important.

a. What are three features of the food items that should be consistent?

1. 
2. 
3. 

b. Select one of the following finger foods by ticking one of the boxes below. Using this finger food as an example, explain how you would ensure consistency for each of the features you have identified in part a.

- [ ] risotto balls
- [ ] chicken satay sticks
- [ ] tiny tomato bruschetta

Feature 1

Feature 2

Feature 3

3 marks

Question 16
Describe the key steps required to prepare French toast.

4 marks
Question 17
You are required to prepare a spinach and potato frittata that will be divided into portions the next day. The following mise en place has been completed for you.

Mise en place
• steamed whole potatoes, peeled and thinly sliced
• cut onion in fine slithers
• blanched spinach (refreshed and squeezed dry, chopped finely)
• washed and picked parsley leaves, roughly chopped
• whisked eggs with parmesan cheese, salt and pepper
• 2 tablespoons olive oil

Describe how you would prepare and cook the frittata using the prepared items.

_________________________________________________________________________

_________________________________________________________________________

_________________________________________________________________________

_________________________________________________________________________

5 marks
Question 18
This is an example of an invoice. It relates to the question on the following page.

### Vegetables Galore
22 Vegan Way
Strawberry Hills VIC 1234

Bill to:
YOUR HIGH SCHOOL  
12 Highway Avenue  
Examton VIC 1234

Phone: 555-555-5555  
Fax: 555-555-5555  
ABN: 223048958674  
Email: xyz@vegiesgalore.com

Invoice#: 67891  
Invoice Date: 1/11/07  
Customer ID: 45903  
Customer Reference: JAR 1234

Delivery details: Kitchen entrance via Classroom Street  
Delivery time: Before 10 am only

<table>
<thead>
<tr>
<th>Quantity</th>
<th>Item</th>
<th>Units</th>
<th>Specifications</th>
<th>Discount</th>
<th>GST</th>
<th>Unit Price $</th>
<th>Total $</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>Celery</td>
<td>box (6)</td>
<td>Heads</td>
<td>—</td>
<td>—</td>
<td>$16.00</td>
<td>$16.00</td>
</tr>
<tr>
<td>1</td>
<td>Rocket</td>
<td>box (2 kg)</td>
<td>Baby picked leaves, washed</td>
<td>—</td>
<td>—</td>
<td>$8.60</td>
<td>$8.60</td>
</tr>
<tr>
<td>3</td>
<td>Spinach</td>
<td>bunch</td>
<td>English, large leaf</td>
<td>—</td>
<td>—</td>
<td>$2.50</td>
<td>$7.50</td>
</tr>
<tr>
<td>3</td>
<td>Oranges</td>
<td>kg</td>
<td>Navel/juicing</td>
<td>—</td>
<td>—</td>
<td>$2.99</td>
<td>$8.97</td>
</tr>
<tr>
<td>6</td>
<td>Carrots</td>
<td>bunch</td>
<td>Baby 8 cm long</td>
<td>—</td>
<td>—</td>
<td>$2.50</td>
<td>$15.00</td>
</tr>
</tbody>
</table>

Signature goods received: ___________________________  
Date: _________________  
Delivery driver: ___________________________________  
Time: _________________

Subtotal $56.07
GST ————
Miscellaneous ————
Balance due $56.07
As the storeperson, what details on the invoice should be verified when checking off received stock on delivery?

i. Circle five points of information on the invoice on the opposite page and label them 1–5.

ii. Explain why each point is important in the space below.

1. ____________________________

2. ____________________________

3. ____________________________

4. ____________________________

5. ____________________________

5 marks

Question 19
As the storeperson you are responsible for accepting delivery of raw fresh meat products.

a. What is the acceptable temperature range of meat products on delivery?

Temperature range _________ °C to _________ °C

1 mark

b. Describe how you would accurately determine the temperature of the product.

Type of thermometer used ____________________________

Description ____________________________

1 mark

c. Explain what procedure you would follow if the meat was outside the acceptable temperature range.

______________________________

______________________________

2 marks
Question 20
Salads and cold entrées can be kept in a kitchen under-bench fridge. This fridge must be kept well organised to ensure products are stored correctly to maintain quality: for example all items must be well covered, clearly identified and date marked.

What are three other key features of a well-organised fridge?

1. 

2. 

3. 

3 marks

Question 21
A delivery arrives but some items are not available as they are out of stock. As the storeperson, what are two important tasks you must do?

1. 

2. 

2 marks