

SIR ARTHUR LEWIS COMMUNITY COLLEGE
DIVISION OF TECHNICAL EDUCATION AND MANAGEMENT STUDIES

EXAMINATION SESSION : May 2001, Final Examination

TUTORS : Mrs. Joan Lansiquot-Ferdinand,
Ms. P. Pascal

PROGRAMME TITLE : Hospitality Studies

PROGRAMME CODE : HOS 325/319

COURSE TITLE : Food Preparation Theory/Practice

COURSE CODE : FPN 311

CLASS(ES) : Year One

DATE : 18th May 2001

TIME : 9:00 a.m.

DURATION : 2 hours

ROOM : DHS W.1

INVIGILATOR : Ms. P. Pascal/Ms. A. Jean



INSTRUCTIONS:

Name: _____

I.D. Number: _____

Please attempt all questions.

SECTION I

1/ 'In classical cuisine, the ability to prepare good stocks is the most basic of all skills, because so much of the work of the entire kitchen depends on them.'
In your own words expand on this statement. [20 marks]

2/ List twelve (12) methods of cooking food. [12 marks]

3/ The size to which the vegetables are cut may vary according to their use, however the shape does not change. Name five (5) cuts and sizes. [5 marks]

4/ Why does the steaming of meat have nutritional advantages. [2 marks]

5/ Why are foods cooked by different methods?

[3 marks]

6/ Name three coatings which may be used to coat foods for deep frying.

1. _____

2. _____

3. _____

[3 marks]

7/ 'Blanching' is a common culinary term with five meanings, define blanching in five ways.

1. _____

2. _____

3. _____

4. _____

8/ Name a dish using beurre noisette.

[1 marks]

9/ What do you understand by the term 'hors d'oeuvres'?

[1 mark]

10/ Why is a hard butter sauce served with grilled fish?

[1 mark]

11/ Which of the following is produced from espagnole sauce?

- | | |
|--------------------------------------|---|
| <input type="checkbox"/> cafer sauce | <input type="checkbox"/> demi-glace sauce |
| <input type="checkbox"/> ivory sauce | <input type="checkbox"/> béarnaise sauce |

12/ What is a duxcelle?

[1 mark]

13/ A soup thickened by its main ingredient is called;

- | | | |
|----------------------------------|---------------------------------|----------|
| <input type="checkbox"/> veloute | <input type="checkbox"/> broth | [1 mark] |
| <input type="checkbox"/> puree | <input type="checkbox"/> potage | |

14/ Which class of soup is garnished with croutons?

[1 mark]

15/ The main ingredient for crème St. Germain is _____

[1 mark]

16/ Describe a properly cooked poached egg.

[1 mark]

17/ Why is vinegar added to water when poaching eggs?

[1 mark]

18/ Which of the following is best served with faunacens dishes?

- | | |
|-----------------------------------|------------------------------------|
| <input type="checkbox"/> cheddar | <input type="checkbox"/> guiyere |
| <input type="checkbox"/> parmesan | <input type="checkbox"/> roquefort |

19. What is the difference between riz pilaff and risotto?

[2 marks]

20. Match the appropriate sauce with the correct dish?

- | | | |
|-------------------------------------|--------------------------|-----------|
| <input type="checkbox"/> béchamel | 1. Spaghetti Bolognaise | |
| <input type="checkbox"/> tomato | 2. Macaroni Cheese | |
| <input type="checkbox"/> demi-glace | 3. Spaghetti Napolitaine | [3 marks] |

21/ What term is applied to shall fried fish?

- | | | |
|----------------------------------|-----------------------------------|----------|
| <input type="checkbox"/> saute | <input type="checkbox"/> darne | |
| <input type="checkbox"/> gouyons | <input type="checkbox"/> meunière | [1 mark] |

22/ What is the reason for selecting a specific side to be cooked fist when shallow-frying fillets of fish.

- appearance is better
- cooks more evenly
- cooks more quickly
- portion looks larger

[1 mark]

23/ What is a court bouillon?

- royal stock
- boiling kettle
- fish stock
- liquid for cooking only fish

[1 mark]

24. What are used in a sabayon?

- uncooked yolks
- cooked whole eggs
- cooked whites
- uncooked whole eggs

[1 mark]

25. List seven French terms for the cuts of fish in the gender le or la.

- 1. _____
- 2. _____
- 3. _____
- 4. _____
- 5. _____
- 6. _____
- 7. _____

[7 marks]

26. What do the words navarin and ragout indicate.

[2 marks]

27. Describe popadums and explain how they are cooked and served.

[3 marks]

28. List five (5) items which may accompany curried lamb.

29. A ballotine is _____

[1 mark]

30. When a roast chicken is cooked there should be slight signs of blood in the juice issuing from it.

True/false _____

[1 marks]

31. When preparing a chicken for roasting the wish bone may be removed in order to facilitate carving. True/false _____

[1 mark]

34. What is the most usual blend of oil and vinegar when making vinaigrette.

Parts of oil

Parts of vinegar

3

1

4

1

5

1

6

1

[1 mark]

35. Vegetables which grow below the ground should be started in boiling salted water. True/false _____

[1 mark]

36. The French name for eggplant is _____

[1 mark]

37. When cooking buttered carrots, how would you glaze them?

[1 mark]

38. What is added to duchess potatoes to make marquis potatoes?

onion

cheese

tomato

[1 mark]

39. Game chips should be cooked in cool fat. True/false _____

[1 mark]

40. When being mixed, short pastry should be handled firmly and well kneaded.
True/false _____ [1 mark]

41. What is the English for Mille-Feuilles?

_____ [1 mark]

42. When serving profiterolles filled with cream as a sweet which sauce would you offer?

- | | | | |
|--------------------------|-----------|--------------------------|-----------|
| <input type="checkbox"/> | Jam | <input type="checkbox"/> | Vanilla |
| <input type="checkbox"/> | Raspberry | <input type="checkbox"/> | Chocolate |

[1 mark]

43. What is a Vacharin?

[1 mark]

END OF EXAMINATION