

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

EXAMINATION SESSION : December 2004 Final Examination

TUTOR(S) : Ms Patricia Pascall

PROGRAMME TITLE(S) : Food and Beverage Operations #Fb

PROGRAMME CODE(S) : 3HS-FAB-AD

COURSE TITLE : Food Preparation IA

COURSE CODE : FAB108

CLASS(ES) : Year I

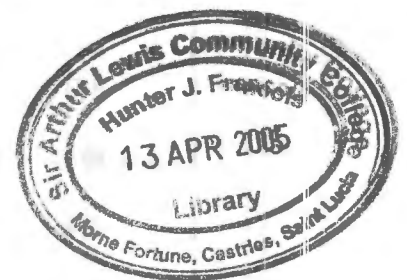
DATE: : 8th December 2004

COMMENCEMENT TIME : 1:00 p.m.

DURATION : 2 Hours

INVIGILATOR(S) : Ms. Patricia Pascall/Willings Lamontagne

ROOM(S) : HOS - W1



INSTRUCTIONS

- This Paper has Two Sections Section One and Two
- Section One - Thirty-eight (38) marks
- Section Two - Sixty-two (62) marks
- Answer ALL Questions on the Question Paper

Student Name: _____

Student I.D #: _____

FOOD PREPARATION IA -FAB108

NAME : _____

STUDENT ID# : _____

SECTION ONE

Part A - (15 marks)

Instructions : Answer ALL Fifteen (15) Multiple Choice Questions - Circle the correct response.

- (1) What are bacteria?
- a) Micro organisms c) Harmful rays
b) Small insects d) Minute Animals
- (2) Vegetables grown above the ground are cooked in :
- a) cold water c) warm water
b) hot water d) boiling water
- (3) The word ragoût indicates :
- a) a lamb stew c) a beef stew
b) a fish stew d) a game stew
- (4) Which substance must not be placed in a microwave oven?
- a) Metal b) Plastic c) Glass d) Paper
- (5) Roux is :
- a) a thickener c) a type of saucepan
b) an unusual vegetable d) a Russian sweet
- (6) What do you understand by the word dilute.
- a) to add liquid c) to drain in colander
b) to pass through a sieve d) to put in a bain-marie
- (7) With what dish is horseradish sauce served?
- a) Roast beef c) Roast lamb
b) Roast veal d) Roast venison
- (8) What is the main ingredient for bolognaise sauce?
- a) Cheese b) Minced beef c) Tomatoes d) Mushrooms
- (9) What is court bouillon?
- a) Royal stock c) Boiling kettle
b) Fish stock d) Liquid for cooking oily fish
- (10) A salamander is used for :
- a) grilling b) roasting c) boiling d) steaming

NAME : _____

- (11) A mandolin is used for :
- a) dicing b) slicing c) chopping d) mincing
- (12) Mise en placé
- a) clean-up afterwards c) preparing in advance
b) replacing items used d) returning food to stores
- (13) A bouquet garni consists of :
- a) onions, carrots, celery, leek c) parsley, bay leaf, thyme, celery
b) sage, onions, parsley, leek d) celery, leek, bay leaf, rosemary
- (14) What is yeast?
- a) A fungus from a plant life
b) A chemically produced raising agent
c) Concentrated hops
d) Double strength baking powder
- (15) Which of the following is a basic sauce?
- a) Bechamel c) Supreme
b) Anchovy d) Chaud-froid

Part B - Eight (8) marks

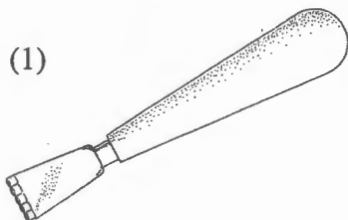
Instructions : Marry up the item with its correct use.

- | | |
|----------------------|-------------------------------------|
| (1) Steel | Carving |
| (2) Vegetable peeler | Spreading, turning and lifting |
| (3) Vegetable knife | General uses, vegetables and fruits |
| (4) Boning knife | Peeling fruits and vegetables |
| (5) Fork | Butchery |
| (6) Palette knife | Sharpening |
| (7) Carving knife | Filleting and Fish |
| (8) Filleting knife | Lifting and holding Joints |

SECTION TWO

Part C - (15 marks)

Instructions : Name the following small equipment and what they are used for:

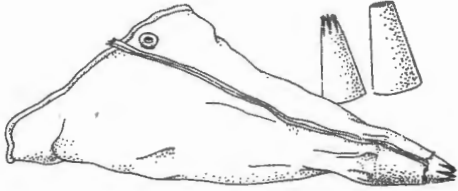


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(2)



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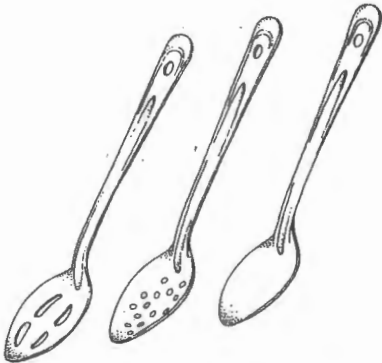
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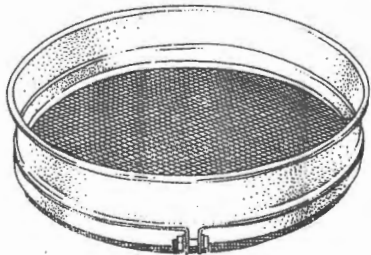
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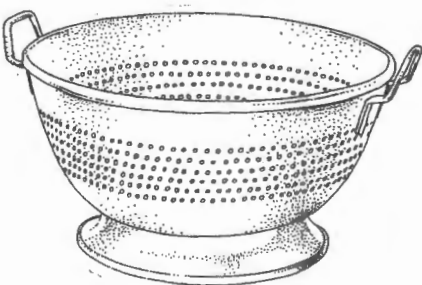
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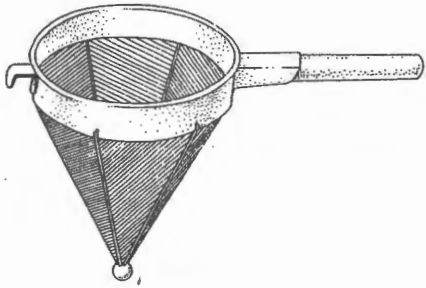


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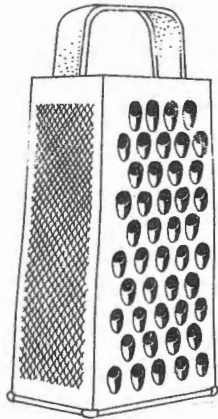


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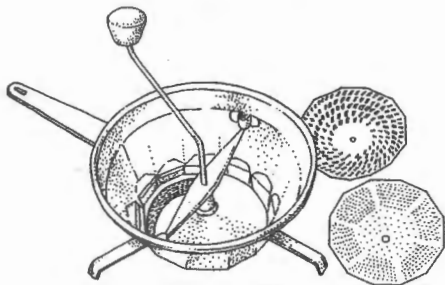
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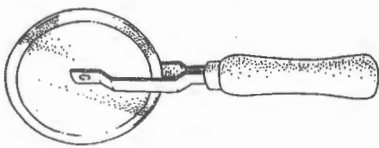
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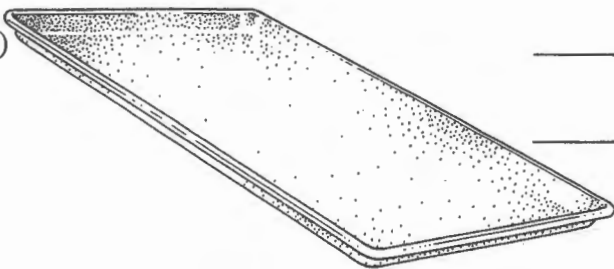
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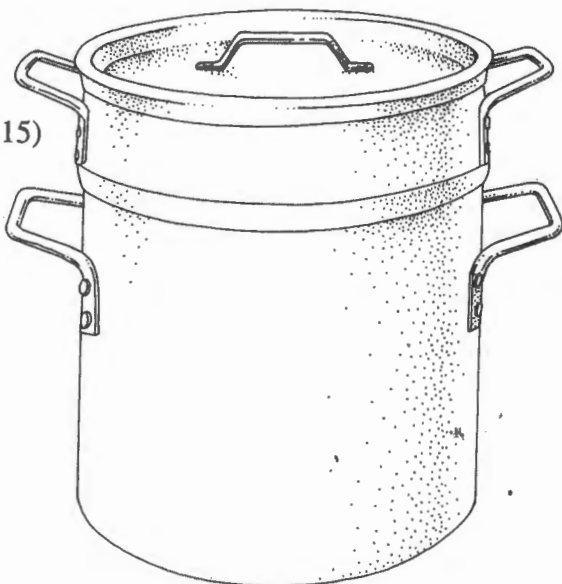
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(14)



(15)



NAME : _____

SECTION TWO
Sixty-two (62) marks

(1) Match the following

(4 marks)

- | | | |
|------|-----------|---------------------------------|
| i. | brunoise | Thin strips |
| ii. | paysanne | ¼" dice |
| iii. | macedoine | small dice |
| iv. | Julienne | thin round, square or triangles |

(2) Name three (3) roux and give an example of a mother sauce.

(6 marks)

- | | | | | |
|------|-------|------|-------|-------|
| i. | _____ | Roux | _____ | Sauce |
| ii. | _____ | Roux | _____ | Sauce |
| iii. | _____ | Roux | _____ | Sauce |

(3) List ten (10) methods of cooking used for these dishes.

(10 marks)

- | | | |
|-------|------------------------|-------|
| i. | Goujons of sole | _____ |
| ii. | Osso buco | _____ |
| iii. | Goulash | _____ |
| iv. | Duckling with cherries | _____ |
| v. | Spare ribs | _____ |
| vi. | Lyonnais potatoes | _____ |
| vii. | Apple dumplings | _____ |
| viii. | Fillet of sole mornay | _____ |
| ix. | Chicken pie | _____ |
| x. | Pear in red wine | _____ |

(4) What is the culinary name for :

(6 marks)

- | | | | |
|------|---------------------------|---|-------|
| i. | Brown beef stew | - | _____ |
| ii. | Brown lamb stew | - | _____ |
| iii. | White chicken stew | - | _____ |
| iv. | White lamb stew | - | _____ |
| v. | Beef and paprika stew | - | _____ |
| vi. | Tomato based chicken stew | - | _____ |

NAME : _____

(5) List four (4) Four recipes using French fish cuts (4 marks)

- i. _____
- ii. _____
- iii. _____
- iv. _____

(6) Name the fish you get caviare from. _____ (1 mark)

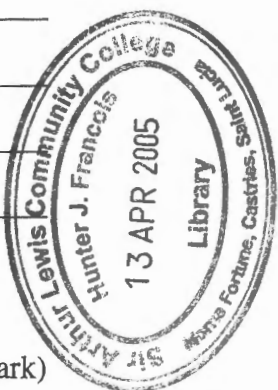
(7) Classify the different types of soup and give one (1) example for each. (10 marks)

- i. _____
- ii. _____
- iii. _____
- iv. _____
- v. _____
- vi. _____
- vii. _____
- viii. _____
- ix. _____
- x. _____

(8) What do you understand by the term hor d'œuvre? (3 marks)

(9) Give the principles of making a good stock. What are the differences between making white meat, brown meat, fish and vegetables stock? (10 marks)

NAME : _____



(10) Explain what is meant by Paupietts _____ (1 mark)

(11) What are the five (5) accompaniments for roast chicken. (5 marks)

- i. _____
- ii. _____
- iii. _____
- iv. _____
- v. _____

(12) Name three (3) potatoes made from a duchess mixture. (3 marks)

- i. _____
- ii. _____
- iii. _____

§ END OF EXAMINATION §