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PROCESSING LABEL HERE

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Write your **student number** in the boxes above.

Letter

VET Hospitality: Cookery

Question and Answer Book

VCE Examination – Wednesday 13 November 2024

- Reading time is **15 minutes**: 9.00 am to 9.15 am
- Writing time is **1 hour 30 minutes**: 9.15 am to 10.45 am

Approved materials

- One scientific calculator

Materials supplied

- Question and Answer Book of 20 pages
- Multiple-Choice Answer Sheet

Instructions

- Follow the instructions on your Multiple-Choice Answer Sheet.
- At the end of the examination, place your Multiple-Choice Answer Sheet inside the front cover of this book.

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

Contents	_____	pages
Section A (25 questions, 25 marks)	_____	2–8
Section B (14 questions, 95 marks)	_____	9–19

Section A – Multiple-choice questions

Instructions

- Answer **all** questions in pencil on your Multiple-Choice Answer Sheet.
 - 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.
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Question 1

Which bread is traditionally used when preparing a summer pudding containing raspberries, blueberries and cherries?

- A. sourdough
- B. white loaf
- C. ciabatta
- D. focaccia

Question 2

Dahl is made from

- A. lentils.
- B. chickpeas.
- C. couscous.
- D. bulgur.

Question 3

Select the optimal simmering time when preparing fish stock.

- A. 1 hour
- B. 30 minutes
- C. 2–3 hours
- D. 6–8 hours

Question 4

The purpose of a workflow plan is to

- A. maximise efficiency, time and resources.
- B. assist with post-shift debrief.
- C. inform staff of hygiene and safety procedures.
- D. suggest ways to resolve conflict.

Question 5

The culinary term en papillote is best described as

- A. cooking by immersing in oil.
- B. reducing the liquid in half by boiling.
- C. food sealed in paper and cooked in the oven.
- D. food marinated, skewered and cooked on an open flame.

Question 6

When preparing a tossed salad, the leaves are often torn rather than cut.

This is to

- A. minimise dishes.
- B. ensure consistent sizing.
- C. prevent browning of the leaves.
- D. ensure preparation using precision cuts.

Question 7

A consommé differs from other clear soups as it

- A. contains cream.
- B. is thickened with flour.
- C. is pureed for a smooth texture.
- D. is clarified to remove impurities.

Question 8

Canapés of poached chicken with dijonnaise en croute have been made for a large function. When plated they look bland, lacking colour.

Suggest the most practical way to enhance the eye appeal.

- A. Garnish with julienne red capsicum and top with micro herbs.
- B. Replace the dijonnaise with guacamole.
- C. Change the base to cucumber rounds.
- D. Marinate and grill the chicken.

Question 9

Identify the correct storage conditions for the below ingredient.



Source: NataliaZa/Shutterstock.com

- A. Cover in plastic wrap and store in the dry store.
- B. Wrap in a damp towel and place in an airtight container.
- C. Put stems in a container of water in the dry store.
- D. Store submerged in a container of water.

Question 10

Battered fish goujons being served as a canapé are sitting in a pool of oil on the serviceware.

Identify the best way to minimise the possibility of having this problem.

- A. Drain goujons on a paper towel prior to plating on serviceware.
- B. Serve goujons on a bed of leaves placed on serviceware.
- C. Use bamboo serviceware rather than ceramic.
- D. Crumb instead of batter, then deep fry them.

Question 11

Cheese is added to a bechamel sauce to produce which derivative sauce?

- A. berycy
- B. mornay
- C. cardinal
- D. hollandaise

Question 12

Identify the vegetable pictured below.



Source: ZCW/Shutterstock.com

- A. beans
- B. artichoke
- C. broccolini
- D. asparagus

Question 13

When poaching eggs, vinegar is added to the poaching liquid because it

- A. improves flavour.
- B. ensures the eggshells stay together.
- C. aids the yolk to cleanly separate from the white.
- D. assists the egg white to coagulate and hold together.

Question 14

The primary thickening agent in a velouté sauce is

- A. roux.
- B. gelatin.
- C. cornstarch.
- D. beurre manié.

Question 15

Select the function an egg is used for when making a hollandaise sauce.

- A. binding
- B. setting
- C. glazing
- D. emulsifying

Question 16

The purpose of laminating fresh pasta dough is to

- A. eliminate resting time.
- B. enhance the salt content.
- C. ensure a smoother texture of the dough.
- D. allow for easier cutting of the dough.

Question 17

Identify the list of pulses.

- A. kidney beans, pumpkin, carrot
- B. split peas, lentils, kidney beans
- C. butter beans, lentils, corn
- D. broccoli, corn, pumpkin

Question 18

Identify the French term for a base sauce made from a reduced stock, thickened and enriched by re-cooking with more stock and flavourings.

- A. beurre manié
- B. hollandaise
- C. demi-glace
- D. velouté

Question 19

140 g of dried pasta is required for two serves.

Calculate how much pasta will be required to serve 40 people.

- A. 2800 g
- B. 3000 g
- C. 3800 g
- D. 4000 g

Question 20

Couscous is made from

- A. rye.
- B. beans.
- C. lentils.
- D. wheat.

Question 21

Identify the dressing that would be most appropriate for a Greek salad.

- A. tartare
- B. vinaigrette
- C. salsa verde
- D. beurre blanc

Question 22

The mixture of mince meat and egg white used to ensure a clear soup is known as a

- A. raft.
- B. broth.
- C. cartouche.
- D. paysanne.

Question 23

Frozen mango is a convenience product. Identify why you would purchase a frozen product over fresh.

The mango

- A. can be heated to a higher temperature.
- B. is easier to slice for presentation.
- C. produces a thicker sauce.
- D. is available all year round.

Question 24

Traditional Spanish tapas include jamon.

Jamon is

- A. small oily fish.
- B. dry cured ham.
- C. sheep's milk cheese.
- D. chargrilled marinated vegetables.

Question 25

Minestrone, French onion, gazpacho and pho are examples of

- A. hot, thickened soups.
- B. cold, pureed soups.
- C. traditional soups.
- D. pureed soups.

Section B

Instructions

- Answer **all** questions in the spaces provided.
- Write your responses in English.

Question 1 (3 marks)

List three types of soft fruit.

1. _____
2. _____
3. _____

Question 2 (4 marks)

You are required to poach an egg.

Choose the four correct actions from the list below and write them in order in the table.

- Boil water for 1 minute.
- Crack egg into a small dish.
- Add egg and simmer until white is set and yolk is runny.
- Swirl water.
- Simmer water with vinegar.
- Add egg directly into a hot oiled frypan.

Step	Action
1	
2	
3	
4	

Question 3 (15 marks)

a. Name the most suitable precision cut to use for the cabbage when making traditional coleslaw. 1 mark

i. Identify a piece of electrical equipment that can be used to prepare the cabbage when making bulk quantities of traditional coleslaw. 1 mark

ii. Describe how you would assemble and use this equipment safely. 4 marks

b. Calculate the amount of cabbage required if the coleslaw is one part carrot to three parts cabbage and 500 grams of carrot have been used. 1 mark

i. Identify two herbs that could be incorporated into an Asian-flavoured coleslaw. 2 marks

ii. Identify two dressing ingredients that could be incorporated into an Asian-flavoured coleslaw. 2 marks

Do not write in this area.

- c. Describe one practice you would follow when preparing the coleslaw for each of the following.

4 marks

Personal hygiene	
Personal safety	
Food hygiene	
Organisational procedures	

Question 4 (9 marks)

From the list below, organise the end-of-shift tasks required to be completed by placing the numbers 1 to 9 for each task in the appropriate box.

9 marks

1. Disposing of rubbish	2. Storing excess produce	3. Sanitising tea towels
4. Soaking legumes	5. Counting stock levels	6. Washing coolroom floors
7. Ordering requirements	8. Removing chicken bones from freezer to defrost	9. Infusing oil with herbs

Cleaning procedures	After shift organisation	Preparation for next service

Question 5 (3 marks)

List three quality indicators of a beef stock.

1. _____
2. _____
3. _____

Question 6 (3 marks)

Karl and Ellie work at a busy café that is open seven days a week.

All staff are required to share shifts across the week. However, Karl is never rostered to work on the weekends and colleagues don't think this is fair.

When they work together, Ellie is often angry with Karl but doesn't tell him why.

The communication is poor and orders come out of the kitchen late or are forgotten.

Customer satisfaction is slipping.

- a.** Suggest what the main cause of the conflict could be. 1 mark

- b.** Suggest **two** strategies Ellie could take to seek assistance in dealing with the conflict. 2 marks

Question 7 (3 marks)

Vichyssoise is a classic dish.

- a.** Vichyssoise is 1 mark

- b.** Name the country of origin of vichyssoise. 1 mark

- c.** Identify how the textural finish of vichyssoise is adjusted. 1 mark

Question 8 (16 marks)

The ingredient list below is for the preparation of **four** serves of potato gnocchi.

a. Adjust the ingredients to make 24 portions

4 marks

Ingredients	4 portions	24 portions
Potato	450 g	
Flour	140 g	
Eggs	60 g	
Salt	5 g	

b. Starchy or floury potatoes are recommended in the production of gnocchi. Explain why they are preferred over waxy potatoes.

2 marks

c. Describe how to make the potato gnocchi using the ingredients listed above. In your response, include the best practice cooking method for the potato and one quality point of the finished gnocchi.

6 marks

Best practice cooking method for the potato _____

Quality point of finished gnocchi _____

Do not write in this area.

- d. Explain how the gnocchi would be cooked. Include in your response an indicator of when the gnocchi is ready.

2 marks

- e. Other than potato, identify two other varieties of gnocchi.

2 marks

1. _____

2. _____

Question 9 (5 marks)

During service, the following problems occur.

Provide one solution for each problem listed in the table below.

Problem	Solution
The plate has fingerprints on the rim.	
The chicken velouté soup is too thin.	
The service plate is overcrowded.	
A dish lacks colour.	
All the components of a dish are soft in texture.	

Question 10 (8 marks)

A couscous salad is on the lunch menu.

The ingredients required for the salad include:

200 g pearl couscous
2 teaspoons olive oil
1 tablespoon molasses
80 g pistachios
50 g parsley
50 g mint
$\frac{1}{2}$ cucumber

a. Describe the mise en place for each element of the salad below.

5 marks

Pearl couscous	
Dressing	
Pistachios	
Herbs	
Cucumber	

b. The salad is garnished with the below ingredient.



Source: ValentynVolkov/Shutterstock.com

i. Identify the ingredient.

1 mark

ii. Describe how you would prepare this ingredient to use as a garnish for the salad.

2 marks

Question 11 (5 marks)

Identify five types of long pasta commonly used in Italian cuisine.

1. _____
2. _____
3. _____
4. _____
5. _____

Do not write in this area.

Question 12 (8 marks)

- a. Identify **five** strategies from the table below that you could implement to ensure effective teamwork in a kitchen brigade. Circle the correct responses. 5 marks

Work cooperatively with colleagues	Respect personal differences	Encourage only personal safety	Stimulate workplace competitiveness
Ensure open communication	Disrespect cultural values and beliefs	Seek assistance when required	Encourage and act on feedback

- b. List three benefits of working cooperatively within a kitchen brigade. 3 marks

1. _____

2. _____

3. _____

Question 13 (5 marks)

The apprentice chef has made a mayonnaise this morning for a New Year’s Eve function tonight. The workplace policy is that fresh egg-based products are stored for 48 hours before being disposed of.

Complete the food label with the required information, including all ingredients, except seasoning.

Item: Mayonnaise

Date: 31/12/2024 10.30am **Use By:** _____

Ingredients: _____

Do not write in this area.

Question 14 (8 marks)

Complete the table below by identifying and describing the use of each of the **four** pieces of kitchen equipment.

Equipment	Name	Use of equipment
		
		
		
		

Source: VictorH11/Shutterstock.com, Marek R. Swadzba/Shutterstock.com, MichaelJBerlin/Shutterstock.com, Target Shot/Shutterstock.com

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