



# Victorian Certificate of Education 2002

SUPERVISOR TO ATTACH PROCESSING LABEL HERE

## STUDENT NUMBER

Figures

Words


Letter

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Please indicate which **Section** you have answered by ticking the appropriate box.

**Section A** – Food and beverage

**Section B** – Commercial cookery

# VCE VET HOSPITALITY (OPERATIONS)

## Written examination

Monday 4 November 2002

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

### Structure of book

<i>Section</i>		<i>Number of questions</i>	<i>Number of questions to be answered</i>	<i>Number of marks</i>
<b>A – Food and beverage</b> (pages 2–16)	Part 1 – multiple choice	30	30	30
	Part 2 – short answer	21	21	99
				Total 129
<b>OR</b>				
<b>B – Commercial cookery</b> (pages 17–29)	Part 1 – multiple choice	30	30	30
	Part 2 – short answer	24	24	99
				Total 129

- 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 29 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 electronic communication devices into the examination room.**

**SECTION A – Food and beverage****Part 1 – Multiple-choice questions****Instructions for Part 1**

Answer all questions in pencil on the answer sheet for multiple-choice questions.  
A correct answer scores 1, an incorrect answer scores 0. Marks will **not** be deducted for incorrect answers. No mark will be given if more than one answer is completed for any question.

**Question 1**

On what type of menu would a guest most likely purchase a ‘side dish’?

- A. table d’hôte
- B. buffet
- C. à la carte
- D. smorgasbord

**Question 2**

When guests arrive at a restaurant, first impressions are important.

Which one of the following actions by restaurant staff best achieves a good first impression?

- A. toilets are clean and hygienic
- B. kitchen is prepared and ready for service
- C. guests are warmly welcomed and enquiries are made about their reservation
- D. guests are served pre-dinner drinks and bread promptly

**Question 3**

When setting a cover, traditionally the side plate is always positioned

- A. right of the knife.
- B. left of the fork.
- C. nearest to the water glass.
- D. next to the side knife.

**Question 4**

When only one wine glass is placed on the table it should be positioned directly above the

- A. main knife.
- B. soup spoon.
- C. entrée fork.
- D. entrée knife.

**Question 5**

You are serving a table of three guests using the two-plate carrying technique. Traditionally which plate should you pick up first from the kitchen service area?

- A. the coolest plate
- B. the hottest plate
- C. the plate of the guest seated nearest the kitchen
- D. the host's plate

**Question 6**

A guest explains that they are vegan.

Which one of the following menu items would you recommend?

- A. vegetable curry with tofu
- B. vegetable quiche
- C. pea and ham soup
- D. grilled eggplant salad with a yoghurt dressing

**Question 7**

A guest has ordered soup from an à la carte menu.

When should you correct the cover?

- A. just as the soup is being served
- B. after the soup is served
- C. after the order has been taken
- D. before pre-dinner drinks have been served

**Question 8**

When writing a food order, which of the following is the **most** important?

- A. the bar staff understand what food has been ordered
- B. the kitchen and wait staff understand what food has been ordered
- C. the host's position is clearly noted
- D. any drinks are identified clearly and legibly

**Question 9**

When is a finger bowl used?

- A. prior to the first course
- B. after eating escargot (snails)
- C. after eating seafood encased in shells
- D. prior to eating a bowl of olives

**Question 10**

What type of glass is a flute?

- A. short glass with a heavy base
- B. narrow, long-stemmed glass
- C. curved glass with a short stem
- D. wide, heavy-based glass

**Question 11**

What is a pilsner?

- A. a ceramic mug with a handle
- B. a flared-shaped, tall glass
- C. a straight-sided glass
- D. a 60 ml tulip-shaped glass

**Question 12**

When setting cutlery on a table, hygiene practices must be adhered to.

How should you place a knife on the table?

- A. by the handle
- B. by the back of the blade
- C. by the blade
- D. by the tip

**Question 13**

What is the correct tableware term used for a salt and pepper set?

- A. a coupe
- B. a cloche
- C. a cruet
- D. a crudite

**Question 14**

A number of restaurants add a corkage charge to the bill.

What does corkage mean?

- A. charge for house premium wines
- B. added charge for use of credit card facilities
- C. charge for BYO wines
- D. government tax on wine consumption

**Question 15**

Mise-en-place is

- A. equipment and food that is prepared ready for service before service begins.
- B. a style of menu offered in a French restaurant.
- C. a type of food service offered at functions.
- D. stocktake of broken crockery.

**Question 16**

What is the difference between smorgasbord service and buffet service?

- A. Buffet service guests are served by service staff, whereas in smorgasbord service guests help themselves.
- B. Buffet service guests are served from an à la carte menu, whereas smorgasbord has no choice.
- C. Buffet service guests are served by chefs only, whereas smorgasbord guests are served by floor staff only.
- D. Buffet service offers only main course items, whereas smorgasbord service offers main course and dessert items.

**Question 17**

Which of the following is **not** a course in a traditional menu structure?

- A. entrée
- B. fillet
- C. soup
- D. appetiser

**Question 18**

Traditionally, the dessert course would be served directly after

- A. entrée.
- B. coffee.
- C. canapés.
- D. cheese.

**Question 19**

Old-fashioned and balloon are types of

- A. cutlery.
- B. crockery.
- C. furniture.
- D. glassware.

**Question 20**

English Breakfast tea is best described to a customer as

- A. full-bodied strong flavour.
- B. sweet delicate flavour.
- C. light but fragrant aroma.
- D. smoky flavour.

**Question 21**

How much milk froth should be on a Ristretto coffee?

- A. 1/3 cup
- B. 2/3 cup
- C. 2 spoonfuls on top
- D. none

**Question 22**

Glassware should be polished

- A. after washing and rinsing in cold water while still damp.
- B. after washing in cold water, rinsing in hot water and allowing to air dry.
- C. after washing and rinsing in hot water and while still moist and hot.
- D. after washing in hot water and rinsing in cold water.

**Question 23**

Which of the following are herbal teas?

- A. Prince of Wales and Irish Breakfast
- B. Darjeeling and Jasmine
- C. Russian Caravan and Yunan
- D. Camomile and Peppermint

**Question 24**

Which one of the following products is the predominant mixer in drinks served in a highball glass?

- A. sugar syrup
- B. Indian tonic water
- C. grenadine
- D. lime-juice cordial

**Question 25**

An 'espresso' coffee is a

- A. weak black coffee served in a long glass.
- B. strong coffee made with milk served in a demitasse.
- C. strong black coffee made with boiling water added to coffee granules.
- D. strong black coffee made by forcing steam through ground coffee.

**Question 26**

Which of the following items would you **not** serve with a pot of tea?

- A. hot-water jug
- B. cream
- C. tea strainer
- D. lemon half, wrapped in muslin

**Question 27**

Decaffeinated coffee is made from

- A. brown essence with the addition of coffee flavouring.
- B. barley grains with caffeine flavouring added.
- C. real coffee with the caffeine extracted.
- D. mocha granules with caffeine extracted.

**Question 28**

What is the predominant ingredient in non-alcoholic wines?

- A. sparkling water
- B. vegetable juice
- C. fruit juice
- D. sugar syrup

**Question 29**

Which of the following is **not** a tea?

- A. Earl Grey
- B. Lady Grey
- C. Duke of Wales
- D. Prince of Wales

**Question 30**

When processing a credit card payment **manually**, which of the following is the **least** important to check?

- A. signature
- B. expiry date
- C. establishment accepts type of card
- D. financial institution

**Part 2 – Short-answer questions****Instructions for Part 2**

Answer **all** questions in the spaces provided.

**Question 1**

Hasan works at a busy hotel restaurant. Prior to service commencing he attends a staff briefing.

- a. What is the purpose of a staff briefing?

\_\_\_\_\_ 1 mark

- b. Identify four different pieces of information covered in a pre-service staff briefing.

1 \_\_\_\_\_  
2 \_\_\_\_\_  
3 \_\_\_\_\_  
4 \_\_\_\_\_

4 marks

**Question 2**

Waiters need to understand different forms of nonverbal communication. Provide four examples of nonverbal communication that customers may use to indicate that they are ready to order.

1 \_\_\_\_\_  
2 \_\_\_\_\_  
3 \_\_\_\_\_  
4 \_\_\_\_\_

4 marks



**Question 3**

In addition to knives, forks and spoons, sometimes other cutlery items are placed on the table. Name four other items of cutlery that might be used and explain their use.

1 \_\_\_\_\_

Use \_\_\_\_\_

2 \_\_\_\_\_

Use \_\_\_\_\_

3 \_\_\_\_\_

Use \_\_\_\_\_

4 \_\_\_\_\_

Use \_\_\_\_\_

8 marks

**Question 4**

A waiter station is stocked according to the meal service. In addition to cutlery, provide three examples of breakfast specific items you would find in a waiter station.

1 \_\_\_\_\_

2 \_\_\_\_\_

3 \_\_\_\_\_

3 marks

**Question 5**

Kiri is a waiter at a popular restaurant that provides a 6.00 pm and an 8.00 pm seating. Two guests arrive early for their 8.00 pm seating. However, their table is not yet available. What actions could Kiri take in relation to both the new-arrival guests and the guests sitting at the table? Identify three possible actions for dealing with each group.

new-arrival guests

- 1 \_\_\_\_\_  
\_\_\_\_\_
- 2 \_\_\_\_\_  
\_\_\_\_\_
- 3 \_\_\_\_\_  
\_\_\_\_\_

guests at table

- 1 \_\_\_\_\_  
\_\_\_\_\_
- 2 \_\_\_\_\_  
\_\_\_\_\_
- 3 \_\_\_\_\_  
\_\_\_\_\_

6 marks

**Question 6**

When setting up a restaurant, front of house staff must ensure the **safety** of fellow staff members and customers. Identify five points in relation to safety that must be considered.

- 1 \_\_\_\_\_
- 2 \_\_\_\_\_
- 3 \_\_\_\_\_
- 4 \_\_\_\_\_
- 5 \_\_\_\_\_

5 marks

**Question 7**

List four key personal qualities an excellent waiter should have.

- 1 \_\_\_\_\_
- 2 \_\_\_\_\_
- 3 \_\_\_\_\_
- 4 \_\_\_\_\_

4 marks

**Question 8**

A 'cycle' menu is offered in a number of food and beverage outlets.

a. Define what a cycle menu means.

\_\_\_\_\_

1 mark

b. Give three examples of different establishments where a cycle menu is offered.

- 1 \_\_\_\_\_
- 2 \_\_\_\_\_
- 3 \_\_\_\_\_

3 marks

c. Why is a cycle menu used? Provide two reasons.

- 1 \_\_\_\_\_
- 2 \_\_\_\_\_

2 marks

**Question 9**

Order-taking techniques used for food and beverage items in hospitality establishments range from manual techniques to computerised systems.

a. What three differences should a waiter be aware of when recording food and beverage items manually, versus a computerised system?

- 1 \_\_\_\_\_
- 2 \_\_\_\_\_
- 3 \_\_\_\_\_

3 marks

b. List two advantages of using a computerised ordering system.

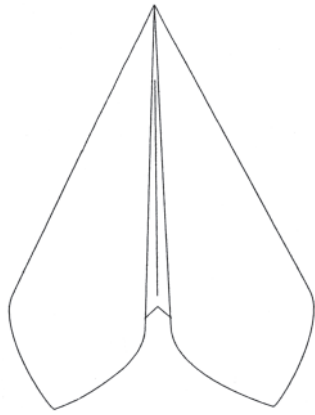
- 1 \_\_\_\_\_
- 2 \_\_\_\_\_

2 marks

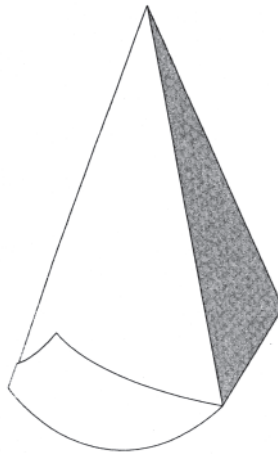
**Question 10**

Below are three different napkin folds.

In the space below each diagram, name the napkin fold.



\_\_\_\_\_



\_\_\_\_\_



\_\_\_\_\_

3 marks

**Question 11**

Buffet and smorgasbord are types of food service. Name five other types of food service.

- 1 \_\_\_\_\_
- 2 \_\_\_\_\_
- 3 \_\_\_\_\_
- 4 \_\_\_\_\_
- 5 \_\_\_\_\_

5 marks

**Question 12**

You have just commenced your shift at a local reception centre and your supervisor has asked you to check the settings on all tables. What are five different checks you would make?

- 1 \_\_\_\_\_
- 2 \_\_\_\_\_
- 3 \_\_\_\_\_
- 4 \_\_\_\_\_
- 5 \_\_\_\_\_

5 marks

**Question 13**

Other than size, explain the physical difference between a salt and a pepper shaker.

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1 mark

**Question 14**

List four traditional food items found on a dinner menu and the condiments that traditionally accompany them.

	Food	Condiment
for example	roast pork	apple sauce
1	_____	_____
2	_____	_____
3	_____	_____
4	_____	_____

8 marks

**Question 15**

Apart from drying, list two reasons why you must polish cutlery after it has been washed.

1 \_\_\_\_\_

2 \_\_\_\_\_

2 marks

**Question 16**

Bob is dining in a restaurant with no outdoor eating area. He has just finished his main course and has lit a cigarette. You are Bob’s waiter.

a. Taking into consideration the 2001 Victorian Smoke-Free Dining Law requirements, what would you do?

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2 marks

b. Under the law, penalties can apply if no action is taken. List three penalties.

1 \_\_\_\_\_

2 \_\_\_\_\_

3 \_\_\_\_\_

3 marks

**Question 17**

Identify five errors in the following menu.

**Entrés**

One Dozen Oysters, served  
Natural \$19.90

Chicken Liver Paté with Brioche and  
Cumberland Sauce \$17.90

Risotto of fresh Beetroot and  
Prosciutto \$15.90

**Main Course**

Pan Fried Veal Cutlet, Hazelnut Polenta,  
Gazpacho Sauce \$24.90

Grilled Fish of the Day, Basil Risotto,  
Red Pepper Sauce \$ Market Price

Cream of Sweetcorn Soup \$12.90

Char Grilled Rib-Eye stake with Red  
Cabbage and Mustard Sauce \$02.50

Pan Fried Chicken Breast filled with Wild  
Mushrooms, Truffle Sauce \$23.50

All Mains Courses Served with Salad or  
seasonal Vegetables.

Fixed Price: \$30.00 per person

- 1 \_\_\_\_\_
- 2 \_\_\_\_\_
- 3 \_\_\_\_\_
- 4 \_\_\_\_\_
- 5 \_\_\_\_\_

5 marks

**Question 18**

Some tea drinkers prefer to drink a caffeine free tea substitute such as herbal tea. Give an example of a coffee substitute that is naturally caffeine free.

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1 mark

**Question 19**

a. What is a moccachino?

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1 mark

b. What is a macchiato?

---

1 mark

**Question 20**

Name four different methods of coffee making.

- 1 \_\_\_\_\_
- 2 \_\_\_\_\_
- 3 \_\_\_\_\_
- 4 \_\_\_\_\_

4 marks

**Question 21**

**a.** Mocktails can be prepared using different mixing techniques. Name three.

- 1 \_\_\_\_\_
- 2 \_\_\_\_\_
- 3 \_\_\_\_\_

3 marks

**b.** Name a mocktail for each of the mixing techniques above and list the ingredients.

1 Mixing technique: \_\_\_\_\_

Name: \_\_\_\_\_

Ingredients: \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

2 Mixing technique: \_\_\_\_\_

Name: \_\_\_\_\_

Ingredients: \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

3 Mixing technique: \_\_\_\_\_

Name: \_\_\_\_\_

Ingredients: \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

9 marks



## SECTION B – Commercial cookery

### Part 1 – Multiple-choice questions

#### Instructions for Part 1

Answer all questions in pencil on the answer sheet for multiple-choice questions. A correct answer scores 1, an incorrect answer scores 0. Marks will **not** be deducted for incorrect answers. No mark will be given if more than one answer is completed for any question.

#### Question 1

Traditionally, what does antipasto consist of?

- A. a single slice of bread, topped with oil, fresh tomato and basil
- B. a variety of items such as marinated vegetables, sliced meats and crostini
- C. a small serving of fresh pasta served with a tomato sauce
- D. freshly baked bread with guacamole dip

#### Question 2

When preparing a green salad, when should you mix the salad leaves with the dressing?

- A. an hour prior to guests arriving
- B. when the dressing has been made
- C. just prior to serving
- D. immediately after washing the leaves

#### Question 3

When wet salad leaves are mixed with an oil and vinegar dressing, what is the effect on the finished salad?

- A. salad leaves become crisper
- B. salad stays fresher longer
- C. salad leaves are more appealing
- D. dressing fails to coat the salad leaves

#### Question 4

A simple salad is best described as consisting of a dressing with which of the following?

- A. four salad ingredients
- B. more than three green ingredients
- C. one or two vegetables only
- D. an assortment of vegetable items

#### Question 5

A traditional cocktail sauce is prepared with mayonnaise and which of the following ingredients?

- A. hard-boiled eggs, parsley, onion and Tabasco
- B. lemon juice, salsa, parsley and avocado
- C. capers, gherkins and herbs
- D. tomato sauce, Worcestershire sauce and lemon juice

**Question 6**

Which of the following vegetable cuts best describes finely shredded lettuce?

- A. brunoise
- B. chiffonade
- C. paysanne
- D. mirepoix

**Question 7**

Which of the following items are **not** suitable to use when preparing a beef stock?

- A. carrots and onion
- B. turnips and swedes
- C. celery and parsley
- D. tomatoes and mushrooms

**Question 8**

Which of the following would be added to a base white sauce when making a mornay sauce?

- A. garlic
- B. capers
- C. cheese
- D. tarragon

**Question 9**

Which of the following basic sauces would you use to make a Portuguese sauce?

- A. béchamel
- B. napoli
- C. velouté
- D. espagnole

**Question 10**

Which of the following would be used to clarify a consommé?

- A. a chinois
- B. a cartouche
- C. egg whites
- D. a ladle

**Question 11**

Which of the following ingredients would you use to make an 'aioli'?

- A. pinenuts, garlic, basil, oil
- B. garlic, egg yolks, lemon, oil
- C. tomatoes, garlic, oil, chilli
- D. avocado, capsicum, sour cream, garlic

**Question 12**

Which of the following thickening agents should you use to thicken a clear, sweet lemon sauce?

- A. cornflour
- B. arrowroot
- C. roux
- D. a liaison

**Question 13**

When preparing a hollandaise sauce, which of the following types of equipment would be used?

- A. a microwave
- B. the stovetop stockpot
- C. a water bath
- D. aluminium saucepan

**Question 14**

Which of the following is used as the base for a 'cream sauce'?

- A. parsley sauce
- B. sour cream sauce
- C. white onion sauce
- D. béchamel sauce

**Question 15**

What is the correct procedure for cooking stock?

Stocks should

- A. only be boiled and not simmered.
- B. be brought to the boil then simmered.
- C. not be brought to a simmer.
- D. only be heated and not boiled or simmered.

**Question 16**

Which of the following farinaceous products is **not** made from wheat?

- A. polenta
- B. semolina
- C. cous cous
- D. burghul

**Question 17**

When cooking pasta, what is the recommended ratio of pasta to water?

- A. 1 : 10
- B. 10 : 1
- C. 1 : 1
- D. 1 : 5

**Question 18**

When served hot, which of the following is **not** a filled pasta?

- A. cannelloni
- B. ravioli
- C. tortellini
- D. rigatoni

**Question 19**

Which of the following is **not** a pasta sauce?

- A. napolitana
- B. carbonara
- C. parmigiano
- D. bolognaise

**Question 20**

Celery is classified as which one of the following types of vegetable?

- A. legume
- B. fruit
- C. leaf
- D. stem

**Question 21**

Which of the following dried fruits is **not** from a grape variety?

- A. prunes
- B. raisins
- C. sultanas
- D. currants

**Question 22**

When boiling potatoes for mashing, you should start them first in

- A. boiling water.
- B. warm water.
- C. cold water.
- D. the steamer basket.

**Question 23**

A 'turned' carrot best describes the

- A. size.
- B. cut.
- C. age.
- D. taste.

**Question 24**

In the dish 'eggs Florentine', apart from the eggs, which of the following is a main ingredient?

- A. spinach
- B. ham
- C. asparagus
- D. leeks

**Question 25**

'Al dente' refers to pasta that

- A. floats to the top when cooked.
- B. has reached the right cooking stage.
- C. has cooked until doubled in size.
- D. is cooked until light and fluffy.

**Question 26**

Which of the following best describes a flat, open-faced omelette?

- A. Spanish
- B. French
- C. Swedish
- D. English

**Question 27**

Which method of stock control would be used in the dry store to assist record keeping, stock control and stocktaking?

- A. see-through containers
- B. standard recipe card
- C. requisition form
- D. a bin card

**Question 28**

When ordering food or stock from a central store such as in a large hotel, which of the following documents would be used?

- A. requisition form
- B. purchasing order
- C. invoice
- D. statement

**Question 29**

When maintaining a good storeroom, it is important to rotate stock in order to

- A. display food products clearly.
- B. check for insects.
- C. make shelves look full.
- D. ensure oldest stock is used first.

**Question 30**

Which of the following commodities would be the most perishable?

- A. bunch of flat-leafed parsley
- B. log of salami
- C. block of cooking chocolate
- D. wedge of parmesan cheese

**Part 2 – Short-answer questions****Instructions for Part 2**

Answer **all** questions in the spaces provided.

**Question 1**

Give three reasons for using a dressing in a salad.

- 1 \_\_\_\_\_
- 2 \_\_\_\_\_
- 3 \_\_\_\_\_

3 marks

**Question 2**

When preparing salads, list four ways in which food wastage can be minimised.

- 1 \_\_\_\_\_
- 2 \_\_\_\_\_
- 3 \_\_\_\_\_
- 4 \_\_\_\_\_

4 marks

**Question 3**

What are the four main traditional ingredients of a coleslaw?

- 1 \_\_\_\_\_
- 2 \_\_\_\_\_
- 3 \_\_\_\_\_
- 4 \_\_\_\_\_

4 marks

**Question 4**

Vinaigrette is a base dressing.

a. List the four main base ingredients of a basic vinaigrette.

- 1 \_\_\_\_\_
- 2 \_\_\_\_\_
- 3 \_\_\_\_\_
- 4 \_\_\_\_\_

4 marks

b. Describe the process of making a vinaigrette.

\_\_\_\_\_

\_\_\_\_\_

1 mark

**Question 5**

When cooking vegetables, list three principles to follow to retain the maximum nutritional value.

- 1 \_\_\_\_\_
- 2 \_\_\_\_\_
- 3 \_\_\_\_\_

3 marks

**Question 6**

Hygiene is an important element in food production. Give a different example of good hygiene practices used at each of the following stages.

1 preparation

\_\_\_\_\_

\_\_\_\_\_

2 cooking

\_\_\_\_\_

\_\_\_\_\_

3 storage

\_\_\_\_\_

\_\_\_\_\_

3 marks



**Question 7**

Give four examples of different types of dishes that use stock as a main flavouring ingredient.

1 \_\_\_\_\_

2 \_\_\_\_\_

3 \_\_\_\_\_

4 \_\_\_\_\_

4 marks

**Question 8**

When serving an entrée, what is the role of the garnish? Provide two responses.

1 \_\_\_\_\_

2 \_\_\_\_\_

2 marks

**Question 9**

a. From the following list, which four ingredients should be used to make a traditional Béarnaise sauce?

Indicate the four correct answers by ticking the appropriate boxes.

- |   |  |
|---|--|
| <input type="checkbox"/> clarified butter   | <input type="checkbox"/> white sauce       |
| <input type="checkbox"/> brown sauce        | <input type="checkbox"/> milk              |
| <input type="checkbox"/> white wine vinegar | <input type="checkbox"/> egg yolks         |
| <input type="checkbox"/> balsamic vinegar   | <input type="checkbox"/> beef stock        |
| <input type="checkbox"/> flour              | <input type="checkbox"/> tarragon          |
| <input type="checkbox"/> garlic             | <input type="checkbox"/> chopped coriander |

4 marks

b. When making Béarnaise sauce, list the order the ingredients should be added.

1st \_\_\_\_\_

2nd \_\_\_\_\_

3rd \_\_\_\_\_

4th \_\_\_\_\_

4 marks

c. What is the main difference between a Béarnaise and a Hollandaise sauce?

\_\_\_\_\_

\_\_\_\_\_

1 mark

**Question 10**

a. What are the two main ingredients used to make a demi-glace sauce?

1 \_\_\_\_\_

2 \_\_\_\_\_

2 marks

b. Name two derivative sauces of a demi-glace sauce.

1 \_\_\_\_\_

2 \_\_\_\_\_

2 marks

**Question 11**

a. When receiving a box of fresh A grade (premium) peaches you should check the quality of the fruit. List four characteristics of quality you would check for.

1 \_\_\_\_\_

2 \_\_\_\_\_

3 \_\_\_\_\_

4 \_\_\_\_\_

4 marks

b. What four considerations, other than quality, should you take into account prior to purchasing fruit?

1 \_\_\_\_\_

2 \_\_\_\_\_

3 \_\_\_\_\_

4 \_\_\_\_\_

4 marks

**Question 12**

Vegetables can be purchased in many different ways. One way is as 'fresh produce', for example, a whole lettuce. List five other ways in which vegetables can be purchased.

1 \_\_\_\_\_

2 \_\_\_\_\_

3 \_\_\_\_\_

4 \_\_\_\_\_

5 \_\_\_\_\_

5 marks

**Question 13**

Name three different products you can purchase that are made from rice.

(Note: not rice dishes such as fried rice.)

1

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2

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3

---

3 marks

**Question 14**

List three qualities a customer would look for when presented with a dish of cooked vegetables.

1

---

2

---

3

---

3 marks

**Question 15**

Nominate whether the following fruit/vegetables are at their peak in Australia during winter or summer.

cherries

---

chestnuts

---

blueberries

---

brussel sprouts

---

4 marks

**Question 16**

Vegetables can be broken into two main classifications. What are they?

---

2 marks

**Question 17**

Describe the size and shape of the following vegetable cuts.

brunoise

---

jardiniere

---

julienne

---

3 marks

**Question 18**

Duchess, Croquette, Galette and Dauphine are all suitable accompaniments to a main course.

a. What is the common main ingredient?

---

1 mark

b. How is the common ingredient prepared?

---

1 mark

**Question 19**

Name three varieties of onions and a different dish prepared with each.

1 \_\_\_\_\_  
dish \_\_\_\_\_

2 \_\_\_\_\_  
dish \_\_\_\_\_

3 \_\_\_\_\_  
dish \_\_\_\_\_

6 marks

**Question 20**

Name three safe practices to use when moving bulky or heavy items.

1 \_\_\_\_\_

2 \_\_\_\_\_

3 \_\_\_\_\_

3 marks

**Question 21**

When checking a delivery of produce you notice an item is missing. What three actions would be appropriate for you to take?

1 \_\_\_\_\_  
\_\_\_\_\_

2 \_\_\_\_\_  
\_\_\_\_\_

3 \_\_\_\_\_  
\_\_\_\_\_

3 marks

**Question 22**

A storeperson must ensure a storage area is well maintained. Other than stock rotation, list three procedures that must be followed.

1

---



---

2

---



---

3

---



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3 marks

**Question 23**

Insert the correct temperature range for the following storage areas.

Storage area	Temperature range
dry store	
coolroom	
freezer	

3 marks

**Question 24**

You are the storeperson in a busy establishment and are responsible for receiving and storing all deliveries.

List the items shown below in the order that you should put them away (1 to 5). Give one **different** detail for each item that you would check to ensure the quality of the product.

Order (1–5)	Item	Quality check NB: different detail for each
	5 punnets of strawberries	
	3 kg frozen prawns	
	2 x tins of tomato puree	
	5 kg fresh chicken fillets – boneless and skinfree	
	20 litres of vinegar	

10 marks