

Hospitality

Kitchen Operations and Cookery

General Instructions

- Reading time – 5 minutes
- Working time – 2 hours
- Write using black pen
- Board-approved calculators may be used
- Write your Centre Number and Student Number at the top of pages 9, 11, 13 and 15

Total marks – 80

Section I Pages 2–5

15 marks

- Attempt Questions 1–15
- Allow about 20 minutes for this section

Section II Pages 9–15

35 marks

- Attempt Questions 16–20
- Allow about 50 minutes for this section

Section III Page 17

15 marks

- Attempt Question 21
- Allow about 25 minutes for this section

Section IV Page 18

15 marks

- Attempt Question 22
- Allow about 25 minutes for this section

Section I

15 marks

Attempt Questions 1–15

Allow about 20 minutes for this section

Use the multiple-choice answer sheet for Questions 1–15.

- 1** Which of the following is an example of environmental hygiene?

 - (A) Sanitising kitchen benches
 - (B) Recycling cardboard boxes
 - (C) Keeping fingernails short and clean
 - (D) Washing hands after visiting the bathroom

- 2** Which group of customers is considered to be at the highest risk of harm from food contamination?

 - (A) Babies, children and adults
 - (B) Babies, pregnant women and the elderly
 - (C) Pregnant women, adolescents and adults
 - (D) Pregnant women, adolescents and babies

- 3** Which of the following terms best describes a small dice cut?

 - (A) Brunoise
 - (B) Julienne
 - (C) Macedoine
 - (D) Paysanne

- 4** Which of the following tasks would be completed daily in a typical cleaning schedule in a commercial kitchen?

 - (A) Mopping floors
 - (B) Washing fly screens
 - (C) Cleaning range hood vents
 - (D) Wiping down coolroom surfaces

- 5 Simon has been working at a local cafe for three weeks. In that time, other staff members have deliberately not included him in any professional or social conversations.

What type of bullying is Simon experiencing in the workplace?

- (A) Physical
 - (B) Psychological
 - (C) Sexual
 - (D) Verbal
- 6 Which of the following workplace procedures would be most effective in reducing the risk of cross-contamination?
- (A) Composting food scraps
 - (B) Wiping spilt liquids off the floor
 - (C) Using colour-coded cutting boards
 - (D) Using correct knife handling techniques
- 7 Which of the following is a viral contaminant?
- (A) Clostridium botulinum
 - (B) Hepatitis A
 - (C) Listeria
 - (D) Salmonella
- 8 Which of the following is characteristic of a filleting knife?
- (A) Wide sharp blade
 - (B) Long serrated blade
 - (C) Curved pointed blade
 - (D) Narrow flexible blade

- 9** Which of the following is classified as fixed kitchen equipment?
- (A) A chinois
 - (B) A bratt pan
 - (C) A mandoline
 - (D) A sharpening stone
- 10** What shape and colours are used on protective equipment safety signs?
- (A) Blue circle, white symbol
 - (B) Yellow triangle, black symbol
 - (C) Green rectangle, white symbol
 - (D) Red circle, black symbol
- 11** In which of the following methods of cookery would a chef use a *court bouillon*?
- (A) Boiling
 - (B) Poaching
 - (C) Sautéing
 - (D) Stewing
- 12** Which document should be consulted to ensure a new cleaning agent is diluted correctly?
- (A) A safety data sheet (SDS)
 - (B) A food safety plan (FSP)
 - (C) A quality improvement plan
 - (D) A standard operating procedure (SOP)
- 13** What is the purpose of portion control when planning a new menu?
- (A) To develop daily task sheets
 - (B) To calculate yield and food costs
 - (C) To cater for customers with food allergies
 - (D) To present food according to current trends

- 14** Which of the following practices would be considered a critical control point in the food production cycle?
- (A) Over-steaming broccoli florets in the combi oven
 - (B) Leaving sliced tomatoes on the bench during a service period
 - (C) Using the same knife to butterfly raw prawns and prepare lettuce for a salad
 - (D) Storing covered raw steak on the same shelf as boiled eggs in the coolroom

- 15** An employee experiences ongoing stress after witnessing an accident involving a colleague in the workplace.

What type of cost is this to the individual?

- (A) Economic
- (B) Human
- (C) Organisational
- (D) Social

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Hospitality
Kitchen Operations and Cookery

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Centre Number

Section II

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Student Number

35 marks

Attempt Questions 16–20

Allow about 50 minutes for this section

Answer the questions in the spaces provided. These spaces provide guidance for the expected length of response.

Question 16 (2 marks)

What is the value to a worker of getting individual feedback from their supervisor? **2**

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Please turn over

Question 17 (6 marks)

(a) Outline the benefits of managing kitchen waste effectively. **2**

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(b) Describe practices that establishments use to manage kitchen waste effectively. **4**

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Hospitality
Kitchen Operations and Cookery

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Centre Number

Section II (continued)

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Question 18 (10 marks)

- (a) State the intent of ONE piece of legislation related to food safety. **2**

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- (b) Describe the conditions that are most likely to lead to the microbiological contamination of food. **3**

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Question 18 continues on page 12

Question 18 (continued)

- (c) Explain the hygienic work practices involved in the preparation of crumbed fish and salad.

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End of Question 18

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Section II (continued)

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Question 19 (9 marks)

- (a) How does the transfer of heat differ for convection and conduction cooking methods? **2**

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- (b) Compare the purpose of cleaning procedures with the purpose of sanitising procedures in a commercial kitchen. **2**

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Question 19 continues on page 14

Question 19 (continued)

(c) Explain the factors to be considered when plating and presenting food to meet industry standards.

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End of Question 19

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Section II (continued)

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Student Number

Question 20 (8 marks)

Explain the responsibilities of the Person Conducting Business or Undertaking (PCBU), the worker and the union in the implementation of work health and safety (WHS) requirements.

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Section III

15 marks

Attempt Question 21

Allow about 25 minutes for this section

Answer part (a) of the question in a writing booklet. Answer part (b) of the question in a SEPARATE writing booklet. Extra writing booklets are available.

Question 21 (15 marks)

The following dishes appear on the menu at a local cafe.

Garlic prawns and rice
Chicken caesar salad
Chocolate pudding with salted caramel ice-cream

Answer part (a) of the question in a writing booklet.

- (a) Explain the optimal storage conditions required for ONE different ingredient from EACH of the dishes listed. **5**

Answer part (b) of the question in a SEPARATE writing booklet.

- (b) Using examples from the menu, explain the importance of effective workflow planning in the preparation and presentation of menu items. **10**

Please turn over

Section IV

15 marks

Attempt Question 22

Allow about 25 minutes for this section

Answer the question in a SEPARATE writing booklet. Extra writing booklets are available.

Your answer will be assessed on how well you:

- demonstrate knowledge and understanding relevant to the question
 - communicate ideas and information using relevant workplace examples and industry terminology
 - present a logical and cohesive response
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Question 22 (15 marks)

Evaluate the impact of current and emerging technologies on operational duties and service delivery in the hospitality industry.

End of paper