

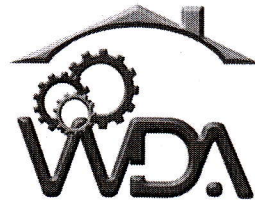
HOT – Culinary Technology

T089

Thursday, 23/11/2017

08:30 – 11:30 AM

WORKFORCE DEVELOPMENT AUTHORITY



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**ADVANCED LEVEL NATIONAL EXAMINATIONS, 2017,
TECHNICAL AND PROFESSIONAL STUDIES**

EXAM TITLE: CULINARY TECHNOLOGY

OPTION: Hotel Operations (HOT)

DURATION: 3 hours

INSTRUCTIONS:

The paper is composed of **three (3) main Sections** as follows:

Section I: Fourteen (14) compulsory questions. 55 marks

Section II: Attempt any three (3) out of five questions. 30 marks

Section III: Attempt any one (1) out of three questions. 15 marks

Note:

Every candidate is required to carefully comply with the above instructions. Penalty measures will be applied on their strict consideration.

Section I. Fourteen (14) Compulsory questions

55 marks

- 01.** Give the role of the following materials in cooking:
- ★ Potato masher
 - ★ Rotary beater
 - ★ Rubber scraper
 - ★ Ladle
- 4 marks**
- 02.** Describe the tips for eggs storage. **3 marks**
- 03.** Distinguish the following condiments generally used in cookery:
Cayenne, pepper and Mustard. **3 marks**
- 04.** List down any ten food preparations where fresh eggs may be extensively used. **5 marks**
- 05.** Give the meaning of the following culinary terms used at your workplace:
- ★ Bouquet garni
 - ★ Marinade
 - ★ Julienne
 - ★ Croutons
 - ★ Roux
- 5 marks**
- 06.** Considering the color coding system of chopping boards, what are the uses of the following chopping boards? **5 marks**
- ★ Red colored chopping boards
 - ★ Blue colored chopping boards
 - ★ Yellow colored chopping boards
 - ★ White colored chopping boards
 - ★ Green
- 07.** Explain the blond roux and give an example of where it can be used in food production. **3 marks**
- 08.** Fruits are ingredients used in many desserts. State four quality points to be considered for fresh fruits. **4 marks**
- 09.** Eggs are foods which are changed if cooked. Clearly explain the effect of heat application on eggs. **5 marks**
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10. What are two reasons which may cause the finished product of Genoise sponge being heavy? **2 marks**
11. Describe the two types of a game which are used as a food source. Give two examples on each type. **4 marks**
12. Define the term offal and give six examples of offals used as food. **4 marks**
13. Differentiate batter from butter. **3 marks**
14. List any five advantages of sous-vide cooking. **5 marks**

Section II. Choose and Answer any three (3) questions **30 marks**

15. Describe properly any five types of vinegars commonly used in cookery. **10 marks**
16. Protective coating is important in frying technique of some food. Describe any two types of coating and give an example of food on which their can be applied, then give the importance of coating. **10 marks**
17. Raising or leavening agents are substances used in dough or are added to a cake or to a bread mixture:
- a) What is the importance of them in preparation of pastry products?
 - b) Describe in brief any three raising agents used.
 - c) Enumerate two negative impacts of using insufficient raising agents. **10 marks**
18. Discuss the slaughtering process of poultry. **10 marks**
19. Make a six portions' recipe of leek and potato soup. **10 marks**

Section III. Choose and Answer any one (1) question

15 marks

- 20.** a) Fish is subject to speedy decay by bacterial action and often causes food poisoning if it is not absolutely fresh. When buying fish what are the points to look for to ensure freshness?
- b) Describe the technique of preparing fish meuniere.
- c) Stocks are the indispensable basis for the production of soups and sauces. They are made differently using different ingredients. Present the procedure of preparing fish stock.
- 21.** As someone who is well trained in Culinary Technology, explain what you can consider while choosing or selecting the kitchen equipment and tools in order to improve the service delivery and also being competent worldwide.
- 22.** Decorating and garnishing the food is very important in stimulation of appetite of the consumers beforehand;
- a) Outline three things to consider while garnishing the food
- b) State and briefly explain six elements of decoration or garnishes for a food or a meal to be served to customers.