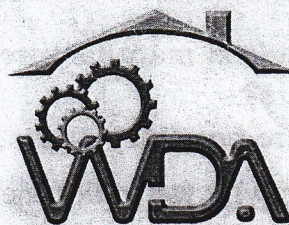


HOT - Culinary Technology

T027

Thursday, 31/10/2013

8:30 - 11:30AM



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**ADVANCED LEVEL NATIONAL EXAMINATIONS, 2013;
TECHNICAL AND PROFESSIONAL TRADES**

EXAM TITLE: Culinary Technology

OPTION: Hotel Operations (HOT)

DURATION: 3hours

INSTRUCTIONS:

The paper contains **Two (2)** Sections:

Section I: Fourteen (14) questions, **all Compulsory.** **55marks**

Section II: Five (5) questions, **Choose any three (3)** **45marks**

Section I: All the 15 questions are compulsory 55marks

01. Why do food manufacturers add emulsifiers in the preparation of many food products? **2marks**
02. What are possible causes of failure in dries Butter Cakes? **3marks**
03. Explain why we cook vegetables from the cabbage family, uncovered the first few minutes of cooking time? **6marks**
04. Name the chief function of a garnish. *Improve Food Value* **3marks**
Maintain good appearance
05. Outline the different types of menu. *Improve Flavor* **3marks**
06. Define "Roasting" **5marks**
07. List the 3 types of measuring equipment in food preparation. *cup* **3marks**
Balance
08. List down 4 kinds of slicing and cutting tools in food preparation. *spoon* **4marks**
09. Name 3 mixing tools in food preparation. *wooden spoon* **3marks**
wire whisk
rod in ole
10. What is the difference between a saucepan and a pot? *spoon* **2marks**
11. What is a recipe? **4marks**
12. Outline four (4 food) preparation hints of pasta and rice. **6marks**
13. Define the preparation terms below. **5marks**
- a) Bake, c) Broil, e) Creamed, —
b) Boil, d) Caramelize,
14. List down all information a good recipe should contain. **6marks**

Section II: Choose and answer any (3) questions 45marks

15. a) Describe the procedures of preparing Rice salad. **10marks**
b) What are the five (5) descriptions of good quality in pastry? **5marks**
16. a) Indicate ten (10) methods which lead to achieving good quality in cooked vegetables. **10marks**
b) Define the preparation terms below. **5marks**
- i. Garnish, iii. Knead, v. Scallop,
ii. Melt, iv. Stock,
17. a) Indicate the procedures of recipe of baked fish au gratin. **10marks**
b) Enumerate at list ten (10) different types of cooking. **5marks**
18. Describe the procedures of preparing Spaghetti with meat sauce. **15marks**
19. a) Describe the procedure for preparing Cheese Sauce? **12marks**
b) What is the importance of using standard measuring, equipment and following measuring techniques during food preparation? **3marks**