

HOT – Culinary Technology

T089

Friday, 30/11/2018

08:30 – 11:30 AM

WORKFORCE DEVELOPMENT AUTHORITY



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**ADVANCED LEVEL NATIONAL EXAMINATIONS, 2018,
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: Seventeen (17) 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.

- 01.** Describe the following terminology as used in culinary Arts:
- i. Garnishing;
 - ii. Blanching
 - iii. Slicing
 - iv. Chopping **(4 marks)**
- 02.** State any four reasons for the preparation of cold foods. **(4 marks)**
- 03.** Write down the five advantages of preparing food by stewing method. **(5 marks)**
- 04.** Write down the commonest methods of preserving food items. **(5 marks)**
- 05.** Define a clear soup and give an example. **(2 marks)**
- 06.** Differentiate simmering from blanching. **(2 marks)**
- 07.** Outline any four items used in the process of filleting fish. **(2 marks)**
- 08.** Deep frying is one of the commonest methods of preparing food in Rwanda. Write down the precautions taken when deep frying to avoid accidents. **(4 marks)**
- 09.** Identify any four types vegetables commonly used in cookery. **(2 marks)**
- 10.** Describe batter and outline any three uses of batter in food preparation. **(4 marks)**
- 11.** Differentiate any three kinds of chickens used in food production. **(3 marks)**
- 12.** Explain the term “pasta” as a food product. **(2 marks)**
- 13.** With examples, list down any two fresh vegetables commonly used as garnishes in modern kitchens. **(2 marks)**
- 14.** Describe four ways you would test for the freshness of eggs before using them in any dish. **(4 marks)**
- 15.** What are the two main reasons for applying marinades in meat before cooking? **(2 marks)**
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16. The word meat refers to different products of animal carcasses. Write five kinds of meat and their animal sources. **(5 marks)**
17. Define any three cuts mostly practiced when preparing vegetables in kitchens. **(3 marks)**

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

18. The kitchen attire is very essential both hygienically and commercially. Describe the chef's uniform giving the importance of each item. **(10 marks)**
19. Food items may be consumed raw or cooked depending on the structure. Discuss the reasons for cooking food. **(10 marks)**
20. Explain any three (3) wet heat method, and two dry heat methods of preparing food giving examples in each case. **(10 marks)**
21. The procedure and the rules observed while baking foods in electric ovens. **(10 marks)**
22. What is the safety, healthy and hygienic precautions considered while handling cold foods. **(10 marks)**

Section III. Choose and Answer any one (1) question **15 marks**

23. Describe the duties of an executive chef in a large kitchen establishment of a big hotel. **(15 marks)**
24. Explain clearly the factors considered for a safe, efficient and hygienic kitchen lay out of a commercial kitchen. **(15 marks)**
25. There are various pests that invade and infest food premises leading to destruction and food spoilage. Describe in brief this contamination and illustrate the measures that should be put in place to prevent the infestation of pests' commercial kitchens in Rwanda. **(15 marks)**

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