

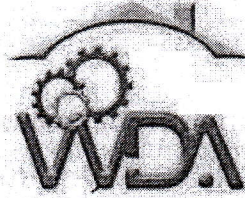
HOT – Culinary Technology

T033

Thursday, 12/11/2015

08:30 – 11:30

WORKFORCE DEVELOPMENT AUTHORITY



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**ADVANCED LEVEL NATIONAL EXAMINATIONS, 2015,
TECHNICAL AND PROFESSIONAL TRADES**

EXAM TITLE: Culinary Technology

OPTION: Hotel Operations (HOT)

DURATION: 3hours

INSTRUCTIONS:

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

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

Section II: Five (5) questions, **Choose Three (3) only**. **30marks**

Section III: Three (3) questions, **Choose only One (1)**. **15marks**

Every candidate is required to strictly obey the above instructions. Punishment measures will be applied to anyone who ignores these instructions.

Section I. Fourteen (14) Compulsory questions. 55marks

01. Explain the difference between a cook and cooker in culinary technology. **3marks**
02. Outline any six (6) cooking methods used in culinary art. **3marks**
03. List five (5) vegetable cuts in culinary technology. **5marks**
04. What is a mother sauce? **2marks**
05. Describe the main five (5) mother sauces. **5marks**
06. Differentiate between roasting and baking in culinary art. **3marks**
07. With supporting examples, describe the composition of the following meals or course menu: Starter, main course and dessert. **6marks**
08. What do you understand by kitchen brigade system? Explain its intention according to Auguste Escoffier. **5marks**
09. Explain any three (3) qualities of a good kitchen personnel. **3marks**
10. With example, state the difference between a sauce and a soup. **4marks**
11. As a professional cook, prepare a recipe for mayonnaise sauce preparation. **6marks**
12. State the difference between garnishing and decoration in culinary art. **3marks**
13. What is a menu in a restaurant? Explain its importance for both kitchen and restaurant staff. **5marks**
14. Poaching and boiling are 2 famous cooking methods. Explain them **2marks**

Section II. Answer any three (3) questions of your choice

(Do not choose more than three questions). 30marks

15. You have to prepare the following recipe 'Rabbit with Mustard'. Describe the ingredients you are going to use and procedures to follow in order to cook Rabbit with Mustard. **10marks**
16. Fishes can be cooked in different methods. Describe procedures for broiling or grilling fish. **10marks**
17. The finest kitchen still depends on soups and sauces based on high-quality stocks. Describe the guidelines for preparing vegetable soups. **10marks**
18. Deep-frying is one of cooking methods which is used for preparing different recipes. Describe general guidelines for Deep- Frying. **10marks**
19. Eggs can be cooked in different ways. Describe briefly five (5) different methods to cook eggs. **10marks**

Section III. Answer any one (1) question of your choice

(Do not choose more than one question).

15marks

- 20.** Poultry can be prepared in different ways. Describe the ingredients and procedures to cook poultry by roasting and baking. **15marks**
- 21.** Foods contain 45 components that are essential for the body. Describe the most important components of foods and explain what happens to them when they are cooked. **15marks**
- 22.** There are different cooking methods. Explain them and differentiate them by giving example. Indicate three(3) factors that must be considered when choosing cooking methods for meats, fish and vegetables. **15marks**