

SULIT



BAHAGIAN PEPERIKSAAN DAN PENILAIAN  
JABATAN PENGAJIAN POLITEKNIK  
KEMENTERIAN PENDIDIKAN MALAYSIA

JABATAN PELANCONGAN DAN HOSPITALITI

PEPERIKSAAN AKHIR  
SESI JUN 2014

**HH206 : THEORY OF FOOD**

**TARIKH : 29 OKTOBER 2014**  
**MASA : 8.30 AM - 10.30 AM (2 JAM)**

Kertas ini mengandungi **EMPAT BELAS (14)** halaman bercetak.

Bahagian A: Objektif (20 soalan)

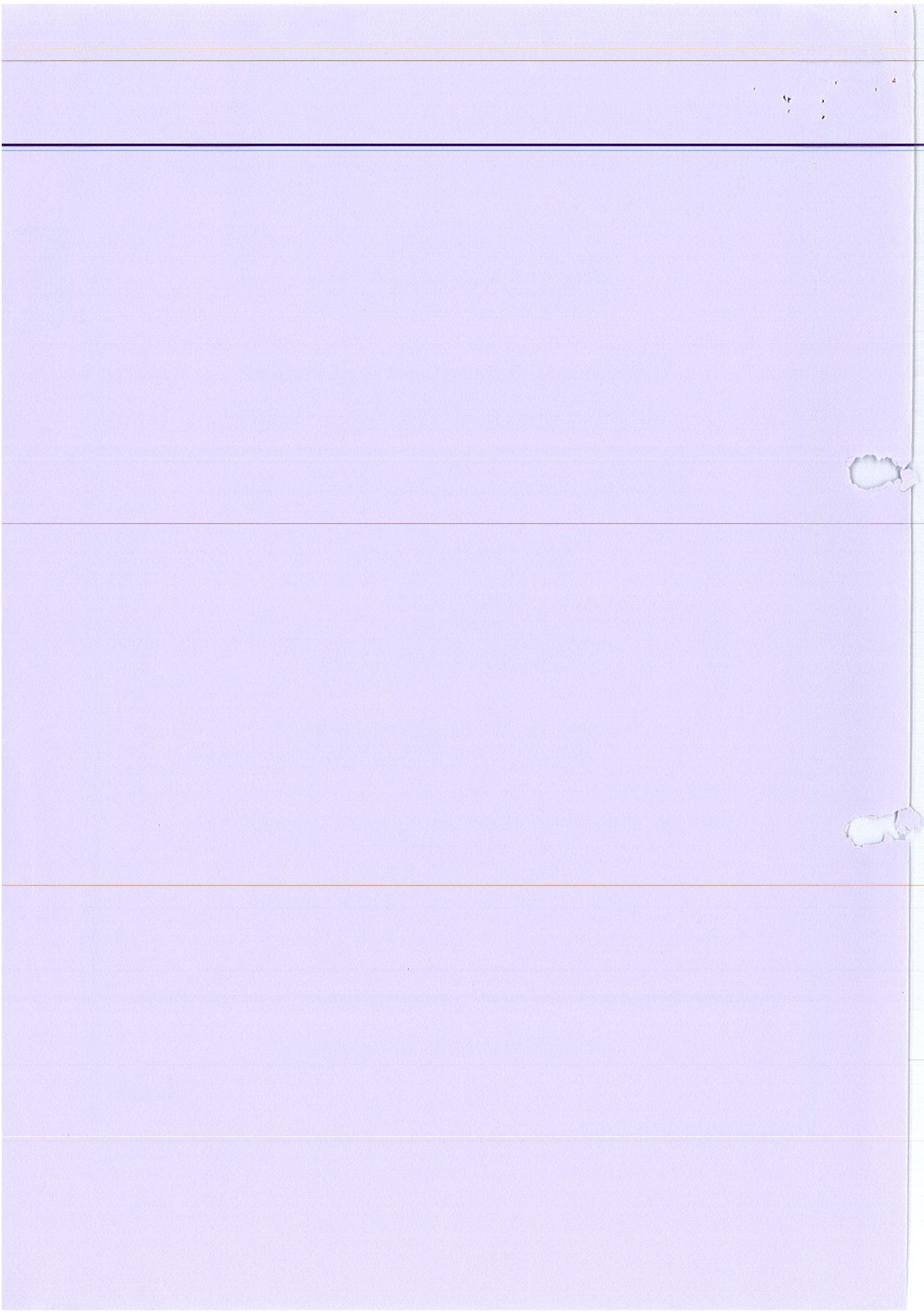
Bahagian B: Esei (6 soalan)

Dokumen sokongan yang disertakan : Tiada

**JANGAN BUKA KERTAS SOALANINI SEHINGGA DIARAHKAN**

(CLO yang tertera hanya sebagai rujukan)

SULIT



**SECTION A : 20 MARKS****~~BAHAGIAN A : 20 MARKAH~~****INSTRUCTION:**

This section consists of TWENTY (20) objective questions. Mark your answers in the OMR form provided.

**ARAHAN :**

Bahagian ini mengandungi DUA PULUH (20) soalan objektif. Tandakan jawapan anda di dalam borang OMR yang disediakan.

CLO1  
C2

1. Which of the following statements are the job responsibilities of ‘patisser’?  
*Antara pernyataan dibawah yang manakah tugas seorang “patisser”?*
  - I. Relief the cook  
*Pengganti tukang masak*
  - II. Prepare dessert  
*Menyediakan manisan*
  - III. Prepare fish dishes  
*Menyediakan hidangan berasaskan ikan*
  - IV. Prepare cakes and pastries  
*Menyediakan kek dan pastri*
  - A. II and IV / *II dan IV*
  - B. I, II and III / *I, II dan III*
  - C. I,II and IV / *I, II dan IV*
  - D. II,III and IV / *II, III dan IV*

CLO1  
C2

2. A basic difference between a conventional oven and a convection oven is that a convection oven

*Perbezaan asas diantara ketuhar conventional dengan ketuhar convection adalah, ketuhar convection \_\_\_\_\_.*

- A. cooks more slowly  
*memasak dengan sangat perlahan*
- B. must be set at a higher temperature  
*ketuhar perlu disetkan pada suhu yang tinggi*
- C. simply heats the air in an enclosed space  
*senang memanaskan udara di ruangan tertutup*
- D. distributes heat more rapidly throughout its interior  
*pengedaran udara panas lebih pantas di dalam oven*

CLO1  
C3

3. Which from the items below is NOT one of a mixer's main attachments?

*Manakah antara berikut BUKAN merupakan alat bagi mesin pengadun?*

- A. paddle/ *paddle*
- B. spatula/ *spatula*
- C. wire whip/ *wire whip*
- D. hook/ *hook*

CLO1  
C3

4. Steam cookers are ideal for cooking \_\_\_\_\_.

*Periuk pengukus sesuai digunakan untuk memasak \_\_\_\_\_.*

- A. soups / *sup*
- B. meats / *daging*
- C. vegetables / *sayuran*
- D. breads and cakes / *roti dan kek*

CLO1

5.

To cooking liquid that is bubbling gently at a temperature of about 85°C to 96°C.

C3

Memasak di dalam cecair yang mendidih perlahan-lahan pada suhu 85°C ke 96°C.

The above cooking method refers to \_\_\_\_\_.

Kaedah memasak di atas adalah merujuk kepada \_\_\_\_\_.

- A. boiling  
*merebus*
- B. poaching  
*mencarak*
- C. blanching  
*mencelur*
- D. simmering  
*merenih*

CLO3

6. Which of the following statements is NOT the characteristic of quality deep-fried products?

Yang manakah di antara berikut **BUKAN** merupakan ciri-ciri produk gorengan yang berkualiti?

- A. crisp surface or coating  
*permukaan atau salutan yang garing*
- B. maximum moisture loss  
*kehilangan lembapan yang maksimum*
- C. minimum fat absorption  
*penyerapan lemak yang minimum*
- D. attractive golden colour  
*warna keemasan yang menarik*

CLO3

7. \_\_\_\_\_ happens when starches (carbohydrates) absorb water and swell; for example in the thickening of sauces.

C2

*berlaku apabila kendi (karbohidrat) menyerap air dan mengembang; contohnya di dalam pemekatan sos.*

- A. coagulation  
*'pembekuan'*
- B. caramelization  
*'caramelization'*
- C. gelatinization  
*'gelatinization'*
- D. Maillard reaction  
*'Maillard reaction'*

CLO 4  
C2

8. Chemical leaveners are those that release gases produced by chemical reaction. Below is the three types of chemical leaveners EXCEPT

*Bahan penaik kimia adalah yang menghasilkan gas yang dihasilkan daripada tindak balas kimia. Jawapan dibawah adalah merupakan tiga jenis bahan penaik kimia KECUALI*

- A. yeast / *yis*
- B. baking soda / *serbuk soda*
- C. baking powder / *serbuk penaik*
- D. baking ammonia / *serbuk ammonia*

CLO 4  
C2

9. Determine the primary leavening agent in puff pastry.

*Tentukan agen penaik yang utama dalam pastri puff.*

- A. yeast / *yis*
- B. baking powder / *serbuk penaik*
- C. baking soda / *serbuk soda*
- D. steam / *stim*

CLO 3  
C2

10. Which of the following is FALSE about 'light meat'?

*Manakah di antara berikut adalah SALAH mengenai 'light meat'?*

- A. less fat / *kurang lemak*
- B. breast and wings / *dada dan kepak*
- C. more connective tissue / *tisu otot berlebihan*
- D. cooks faster than dark meat / *masak lebih cepat daripada 'dark meat'*

CLO 3  
C2

11. Which of the following is TRUE?  
*Manakah di antara berikut adalah BENAR?*

- A. drawn: viscera removed  
'drawn': *insang dibuang*
- B. dressed: viscera and tail remove  
'dressed': *insang dan ekor dibuang*
- C. sticks: long-section slices of fillets  
'sticks': *potongan daripada filet*
- D. dressed: viscera and head removed  
'dressed': *insang dan kepala dibuang*

CLO 3  
C2

12. Which of the following is not under poultry category?  
*Manakah di antara berikut bukan daripada kategori 'poultry'?*

- A. roaster / 'roaster'
- B. capon / 'capon'
- C. squab / 'squab'
- D. white head / 'white head'

CLO 3  
C2

13. Vinegars used for salad dressings contains approximately \_\_\_\_\_.  
*Cuka yang digunakan dalam penghasilan 'dressing' mengandungi \_\_\_\_\_.*

- A. 2% acidity / 2% asid
- B. 5 % acidity / 5% asia'
- C. 8% acidity / 8% asia'
- D. 10% acidity / 10% asid

CLO 3  
C2

14. The purpose of separate course salad is to \_\_\_\_\_.  
*Kegunaan 'separate course salad' adalah untuk \_\_\_\_\_.*

- A. cleanse the palate / *mencuci lelangit*
- B. stimulate the appetite / *membangkitkan selera*
- C. substitute for a main course / *pengganti kepada hidangan utama*
- D. provide a satisfying end to a meal / *menyumbang kepada kepuasan makan*

CLO 2  
C1

15. The following are the correct matching between leading sauce and liquid combination EXCEPT?

- A. veloute sauce with white stock  
*sos veloute with air rebusan putih*
- B. hollandaise sauce with butter  
*sos hollandaise with mentega*
- C. bechamel sauce with milk  
*sos béchamel with susu*
- D. espagnole sauce with tomato purée  
*sos espagnole with tomato puri*

CLO 2  
C1

16. The main categories of ingredients of a sauce are \_\_\_\_\_

Antara bahan penting dan utama dalam menghasilkan sos adalah \_\_\_\_\_

- I      liquid  
*cecair*
- II     mirepoix  
*mirepoix*
- III    thickening agent  
*agen pemekat*
- IV    additional seasoning and flavoring  
*perasa tambahan*

- A. I and II / *I dan II*
- B. III and IV / *III dan IV*
- C. I, II and III / *I, II dan III*
- D. I, III and IV / *I, III dan IV*

CLO 2

C1

17. Rapid boiling of a stock will cause  
*Stok yang dididihkan secara berterusan akan menyebab*

- A. the stock to be cooked evenly with more flavour.  
*stok akan masak secara sekata dan lebih berperisa.*
- B. the extraction of the flavour from the bones and vegetables used.  
*mengeluarkan rasa dari tulang dan sayur yang digunakan.*
- C. the blending of impurities and fats blends together to make it cloudy  
*kotoran dan lemak akan menyebabkan stok menjadi keladak*
- D. the cooking process to be quicker and prify the stock.  
*mencepatkan proses memasak dan menjernihkan stok.*

CLO 2

C2

18. The purpose of roasting the shin bone before cooking the stock  
*Tujuan membakar tulang kaki sebelum membuat stok*

- A. to obtain the deep brown colour  
*memberi warna perang gelap*
- B. to get a strong flavour of the stock  
*memberi rasa yang kuat kepada stok*
- C. to reduce the cooking time  
*mengurangkan waktu memasak*
- D. to develop a clear stock  
*menhasilkan stok yang jernih*

CLO 2

C2

19. A good quality soups is determine by the following EXCEPT  
*Berikut merupakan ciri-ciri sup yang berkualiti KECUALI*

- A. flavour  
*rasa*
- B. appearance  
*persembahan/ rupa*
- C. texture  
*tekstur*
- D. color  
*warna*

CLO 2

20. Choose the best complete serving size for Main Course.

*Pilih saiz hidangan yang tepat bagi satu porsi makanan utama*

C3

- A. 410gm to 550 gm  
*410 gm hingga 550 gm*
- B. 300gm to 500 gm  
*300 gm hingga 500 gm*
- C. 400 gm to 600gm  
*400 gm hingga 600 gm*
- D. 280 gm to 450 gm  
*280 gm hingga 450 gm*

**SECTION B : 80 MARKS**  
**BAHAGIAN C : 80 MARKAH**

**INSTRUCTION:**

This section consists of **SIX (6)** essay questions. Answer **FOUR (4)** questions only.

**ARAHAN:**

*Bahagian ini mengandungi ENAM (6) soalan eseai. Jawab EMPAT (4) soalan sahaja.*

**QUESTION 1**

**SOALAN 1**

- |            |  |                           |
|------------|--|---------------------------|
| CLO1<br>C1 | (a) What is the purpose of kitchen organization?<br><i>Apakah fungsi organisasi dapur?</i>   | [2 marks]<br>[2 markah]   |
| CLO1<br>C3 | (b) Describe <b>FOUR (4)</b> factors to organize a kitchen.<br><i>Terangkan <b>EMPAT (4)</b> faktor bagi pengurusan dapur.</i>     | [8 marks]<br>[8 markah]   |
| CLO1<br>C3 | (c) Draw <b>ONE (1)</b> kitchen department organization chart.<br><i>Lakarkan <b>SATU (1)</b> carta organisasi bahagian dapur.</i> | [10 marks]<br>[10 markah] |

**QUESTION 2****SOALAN 2**CLO1  
C1

- (a) List and state **FIVE (5)** usage of kitchen knives.  
*Senaraikan dan nyatakan **LIMA (5)** jenis kegunaan pisau.*

[10 marks]

[10 markah]

CLO1  
C2

- (b) State **TWO (2)** functions of pots and pans below:

*Nyatakan **DUA (2)** fungsi periuk-periuk dibawah:*

- i. Stock pot/ *periuk stok*
- ii. Sauce pot/ *periuk sos*
- iii. saute pan/ *kuali menumis*
- iv. stock pot with spigot/ *periuk stok dengan penyelaras paip*
- v. stew pan/ *periuk stew*

[10 marks]

[10 markah]

**QUESTION 3****SOALAN 3**CLO3  
C3

- (a) Explain **FIVE (5)** moist-heat cooking methods.  
*Jelaskan **LIMA (5)** jenis cara memasak haba lembap.*

[10 marks]

[10 markah]

CLO3  
C3

- (b) Explain **FIVE (5)** dry-heat cooking methods.  
*Jelaskan **LIMA (5)** jenis cara memasak haba kering.*

[10 marks]

[10 markah]

**QUESTION 4****SOALAN 4**CLO 4  
C3

- (a) i. Define
- TWO (2)**
- leavening agents or leaveners.

*Kenalpasti DUA (2) ejen penaik*

[2 marks]

*[2 markah]*

- ii. Describe
- FOUR (4)**
- reaction on how the leavening agent reacts with the bakery or pastry product.

*Terangkan EMPAT (4) bagaimana ejen penaik bertindak dengan produk bakeri dan pastri.*

[8 marks]

*[8 markah]*CLO 4  
C2

- (b) Yeast, steam (water vapour) and air are classified as natural leavening agents. Briefly explain the functions of yeast.

*Yis, stim (wap air) dan udara di klasifikasikan sebagai ejen penaik. Terangkan secara ringkas fungsi yis.*

[10 marks]

*[10 markah]*

**QUESTION 5****SOALAN 5**CLO 3  
C3

- (a) Salad dressings are liquids or semiliquid used to flavour salads. They are sometimes considered as cold sauces and served the same functions as sauces. Determine **THREE (3)** categories of salad dressing.

*Kuah salad adalah cecair ataupun semi-ceair yang digunakan untuk memperasakan 'salad'. Janya juga dianggap sebagai sos sejuk dan dihidangkan seperti sos biasa. Tentukan **TIGA (3)** kategori kuah 'salad'.*

[6 marks]

[6 markah]

CLO 3  
C3

- (b) Define the following terms.

*Terangkan terma-terma di bawah.*

- i. Canapé / 'canapes'
- ii. Hors d' oeuvres / 'Hors d' oeuvres'
- iii. Cocktail / 'Cocktail'
- iv. Relish / 'Relish'

[4 marks]

[4 markah]

CLO 3  
C3

- (c) Briefly explain the types of salad.

*Terangkan secara ringkas jenis-jenis salad.*

[10 marks]

[10 markah]

**QUESTION 6****SOALAN 6**CLO1  
C2

- (a) i) Define the term stock.

*Berikan definisi tentang stok.*

[1 mark]

[1 markah]

- ii) Name THREE (3) ingredients needed in making stock

*Namakan bahan – bahan yang diperlukan untuk membuat stok.*

[3 marks]

[3 markah]

- iii) Explain the steps in preparing brown stock.

*Jelaskan tentang langkah – langkah dalam penyediaan stok perang.*

[6 marks]

[6 markah]

CLO2  
C3

- (b) Name and explain FIVE (5) leading sauces.

*Nama dan jelaskan LIMA (5) jenis sos utama.*

[10 marks]

[10 markah]

**SOALAN TAMAT**

