

HOT – Culinary Technology

T032

Thursday, 30/10/2014

8:30 - 11:30 AM

WORKFORCE DEVELOPMENT AUTHORITY



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**ADVANCED LEVEL NATIONAL EXAMINATIONS, 2014
TECHNICAL AND PROFESSIONAL TRADES**

EXAM TITLE: Culinary Technology

OPTION: Hotel Operations (HOT)

DURATION: 3hours

INSTRUCTIONS:

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

Section **I:** Thirteen **(13)** questions, all **Compulsory.** **55marks**

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

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

SECTION I. THIRTEEN (13) COMPULSORY QUESTIONS.

01. Explain four (4) resources that affect food choices. **4marks**
02. Mention three (3) examples where bacteria, molds and yeasts are beneficial and used in food production. **3marks**
03. Explain the purpose and advantages of baking. **5marks**
04. How would you prepare a brown vegetable stock? **5marks**
05. What is the objective of designing recipes? **3marks**
06. Describe the four (4) basic kinds of stock. **6marks**
07. What do you mean by "preserve food"? List four (4) ways showing how food must be properly stored. **5marks**
08. Classify the following foods according to their storage conditions: either dry storage or freezing.
Meat, grains, leftovers egg yolk and whites, grains products, fish, poultry, dried beans, Breads, cake, margarine, dried peas, Eggs, Dried onions, butter, milk. **4marks**
09. Give at least four (4) keys to make meals more appetizing in a restaurant. **4marks**
10. Explain the procedure for cooking mashed potatoes. **5marks**
11. Indicate three ways by which eggs can be used in culinary technology. **3marks**
12. Name and explain three basic kinds of salad dressing. **6marks**
13. Express the difference between a saucepan and a pot. **2marks**

SECTION II. ATTEMPT ANY THREE (3) QUESTIONS.

14. Indicate ten (10) methods which lead to achieving good quality in cooked vegetables. **10marks**
15. Describe the procedures for cooking the fish stock. **10marks**
16. Food product must be eaten with nutritious quality. Indicate five guidelines can help you to conserve nutrients in food production. **10marks**
17. For serving nutritious vegetables cooked, we must follow some preparation techniques. Indicate ten (10) techniques for cooking vegetables and achieving nutritious product. **10marks**
18. There are several proper methods for cooking fish. Describe the procedure for cooking deep-fried fish. **10marks**

SECTION III. ATTEMPT ANY ONE (1) QUESTION.

21. You have the following recipe "Spanish rice with beef". Indicate the preparation techniques for preparing this recipe. **15marks**
22. There are different methods for preparing salad. Describe the procedure for preparing Fresh Spinach Salad. **15marks**
23. a) Define three techniques of cooking by concentration. **3marks**
b) Discuss the procedure for preparing Cheese Sauce. **12marks**