



QUALIFICATION: BACHELOR OF CULINARY ARTS	
QUALIFICATION CODE: 07BCNA	LEVEL: 7
COURSE: CULINARY ARTS 3: ADVANCED COLD KITCHEN	COURSE CODE: ACK 710S
DATE: JUNE 2022	SESSION: Paper 1
DURATION: 3 Hours	MARKS: 139

FIRST OPPORTUNITY EXAMINATION PAPER

EXAMINER: MR. RALF HERRGOTT

MODERATOR: MR. YANNIK SCHWEIGHARDT

**THIS EXAMINATION PAPER CONSISTS OF 3 PAGES
(INCLUDING THIS FRONT PAGE)**

INSTRUCTIONS

1. Answer **all questions**.
2. Read all the questions carefully before answering.
3. Marks for each question are indicated at the end of each question.
4. Please ensure that your writing is legible, neat and presentable.

PERMISSABLE MATERIALS

1. n/a

- Question 1:** (Understanding Meat/Game) **9 Marks**
What is connective tissue and what can be done in the kitchen to break them down and make them more tender?
- Question 2:** (Understanding Meat/Game) **9 Marks**
What are the primal cuts of beef? Name 3 primal cuts of beef and 2 common fabricated cuts of each primal cut mentioned.
- Question 3:** (Understanding Poultry and Game Birds) **5 Marks**
Name 5 kind of farm raised poultry.
- Question 4:** (Understanding fish and seafood) **8 Marks**
What are the basic market forms of fish? Name four of them and explain in brief.
- Question 5:** (Understanding fish and seafood) **6 Marks**
Name 3 types of different mollusks and 3 types of different types of crustaceans available in the market.
- Question 6:** (Dressings) **9 Marks**
Salad dressings are divided into 3 main categories. Name these 3 main categories/types of dressings and describe in brief each category/type.
- Question 7:** (Salads) **8 Marks**
What are the four parts of a salad? Name the four parts and describe them briefly.
- Question 8:** (Sandwiches) **10 Marks**
Name the 5 major types/categories of cold sandwiches prepared in the kitchen and describe each of them briefly.
- Question 9:** (Hors D 'Oeuvres) **8 Marks**
What are canapés and what are the three components of canapés?
- Question 10:** (Hors D 'Oeuvres) **7 Marks**
What does the term *caviar*, when used by itself, mean and what are the three types of sturgeon caviar?
- Question 11:** (Curing) **12 Marks**
What are the main ingredients in curing? Name them and explain the purpose for each of them in brief.
- Question 12:** (Sausages) **9 Marks**
Name and describe the 3 basic sausage categories.
- Question 13:** (Sausages) **12 Marks**
What are the steps in the procedure for making basic grind sausages? You can use the example of making fresh Bratwurst as in the Training Kitchen.
- Question 14:** (Terrines/Galantines) **9 Marks**
What are the three basic types of forcemeat? Describe them and name their primary ingredients?

Question 15: (Raw fish and seafood)

10 Marks

What are five safety guidelines for serving raw fish items?

Question 16: (Cold food presentation)

8 Marks

When planning a buffet, how do you create the impression of lavishness and what guidelines would you follow to achieve this.

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TOTAL

139 Marks