

Exam Preparation Answers

Multiple-Choice Questions (5 marks)

Choose the response that is correct or that **best answers** the question.

Question 1

Which of the following has had the least impact on the type of cuisine consumed in Australia?

- a. Ingredients that immigrants have introduced to Australia from their homelands.
- b. Customs and traditions celebrated by immigrants in Australia.
- c. Cooking methods used in an array of dishes used by immigrants in Australia.
- d. Clothing and national costumes that immigrants wear in Australia.

The answer is not A, B, or C. There were no ingredients available for them to purchase in supermarkets.

The answer is D. The clothing worn by immigrants has little bearing on the kind of cuisine consumed.

Question 2

Paul Iskov, founder of Fervor, an outdoor dining experience that uses native foods, has stated that, "Australia is very multicultural, we have all these incredible cuisines from around the world. Yet, its hard to kind of find places that are focusing on the ingredients that are endemic to Australia."

Source: <https://www.kleenheat.com.au/blog/community/native-ingredients-indigenous-culture>

According to the statement above, which of the following likely had the most influential impact on the type of cuisine consumed in Australia?

- a. Immigration of people from a vast range of countries around the world.
- b. The cultivation and harvest of foods indigenous to Australia.
- c. Immigration of people from nearby countries.
- d. Colonialism.

The answer is A. There is a vast range of foods available from diverse countries in Australia as a result of immigrants importing or producing these foods in Australia.

The answer is not B. The cultivation and harvest of foods indigenous to Australia have had some impact on the food consumed in Australia, ingredients from other multicultural countries are more common.

Question 3

An immigrant in Australia is likely to find a retail outlet that sells the foods they use in their traditional cooking in most major cities or online. This is likely because:

- a. It does not cost a lot to import foods from overseas.
- b. Many immigrants in Australia are encouraged to cook foods from their homeland.
- c. The food found in one country does not differ from another.
- d. Not a lot of food is produced in Australia, and it must be imported from overseas.

The answer is not A. Importing foods from overseas could be more expensive due to transportation costs.

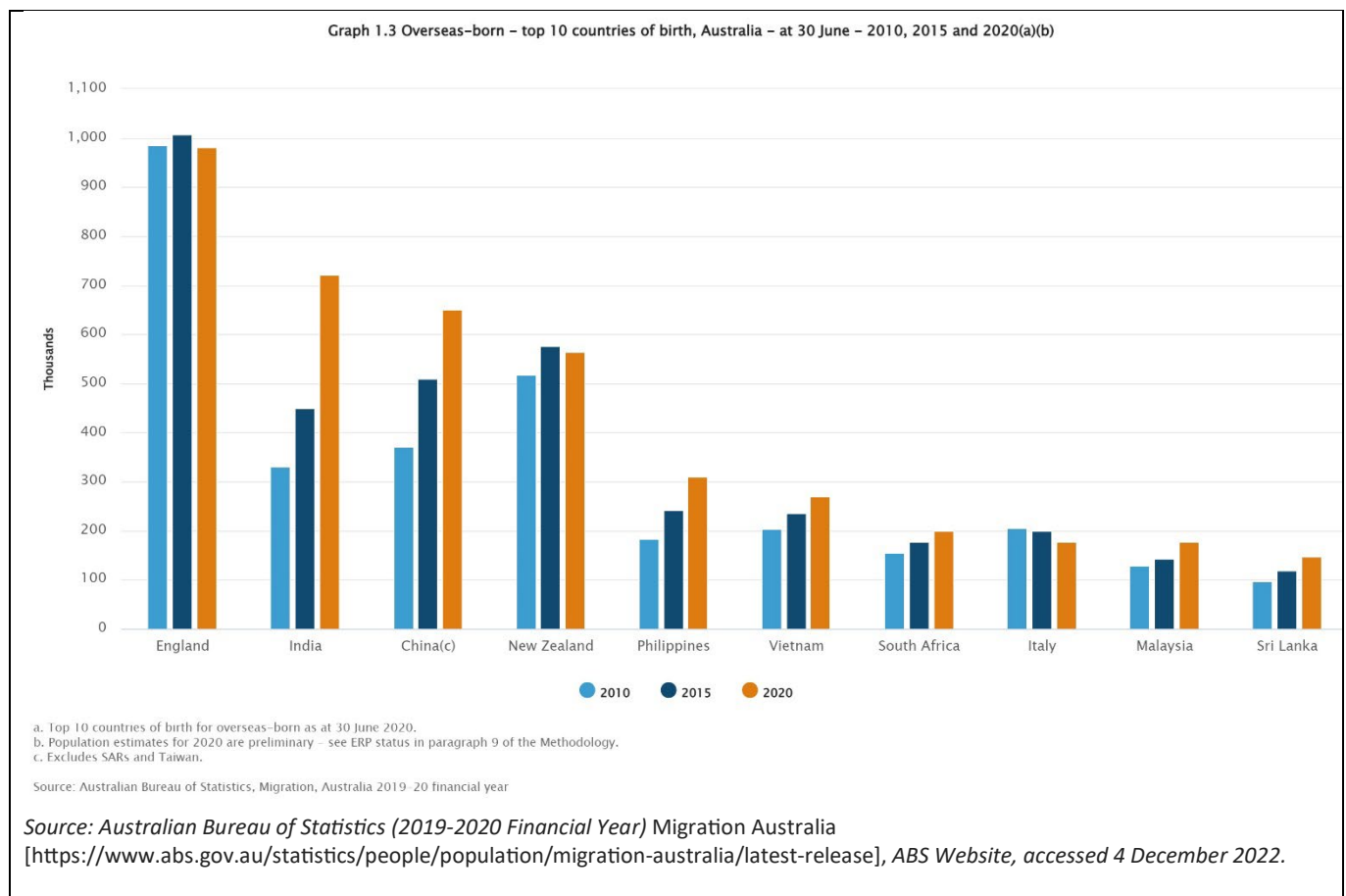
The answer is B. Immigrants in Australia are often encouraged to continue cooking foods from their homeland via a number of community programs and the media.

The answer is not C. The food found in one country differs from food from another due to a range of factors, including climate and prevalent religions etc.

The answer is not D. Australia produces a lot of food and therefore does not need to import food from overseas.

Question 4

Study the graph below.



Using the information in the graph, identify the cuisine that is more likely to increase in popularity in Australia in the future.

- a. Vietnamese
- b. Italian

- c. Indian
- d. American

The answer is not A. Vietnam is represented in the graph, and the number of immigrants from Vietnam is increasing; however, not a significant number of people from Vietnam are immigrating to Australia.

The answer is not B. A small number of people are immigrating from Italy to Australia. This number has been declining.

The answer is C. The number of people immigrating from India has increased rapidly over the last 10 years. This trend will likely continue to rise and influence the cuisine in this country.

The answer is not D. Statistics relating to the number of immigrants from America are not provided in the graph.

Question 5

"If someone asks me where I come from, I say Australia, of course. If they ask me what I am, I explain my Russian heritage."

Source: Biggar.S., *The Age*, Australia Day is a Reminder for my Family that this is our Home, 19 January, 2021.

Which of the following activities encourage immigrants to retain their cultural identity in Australia?

- a. Cooking classes at a local community centre.
- b. Food festivals that celebrate multicultural diversity.
- c. The White Australia Policy
- d. All of the above

The answer is not A. Cooking classes need to focus on multicultural food to encourage immigrants to retain their cultural identity.

The answer is B. Food festivals that celebrate multicultural diversity often incorporate foods from cultures that have immigrated to Australia.

The answer is not C. Rather than immigrants retaining their culture, the White Australia Policy promoted assimilation.

The answer is not D.

Short Answer Questions (15 marks)**Question 1** (15 marks)

- a. Identify a cuisine of influence in Australia. (1 mark)

The student needed to identify a cuisine of influence in Australia. This could have included any type of cultural cuisine.

A possible answer may have included any dish that was introduced by immigrants in Australia. It may have also included indigenous cuisine.

People's Republic of China; India; United Kingdom; Philippines; Vietnam; United States of America; Nepal; Hong Kong (Special Administrative of the People's Republic of China); Pakistan; Thailand; Vietnam, Italy and Malaysia.

Sudanese cuisine will be the focus for these answers.

- b. Explain why this cuisine has influenced food in Australia. (3 marks)

For three marks, the student needed to explain why this cuisine has been of influence in Australia.

After decades of civil war, the southern part of Sudan split from the rest of the country, resulting in two countries, Sudan and South Sudan. Even after the formation of the two countries, the civil war between Sudan and South Sudan continued. The impact of war, drought, and famine resulted in millions of Sudanese people becoming refugees. Many Sudanese refugees are now living in Australia as part of the Humanitarian Migration Program.

- c. Name a typical dish from this cuisine. (1 mark)

For one mark, the student needed to name a typical dish from this cuisine.

Kisra

- d. Identify one typical ingredient used to make this dish. (1 mark)

For one mark, the student needed to identify one ingredient typical of this cuisine that is used in this dish.

Maize or sorghum flour.

- e. Describe this dish the appearance, taste and texture of this ingredient. (3 marks)

For three marks, the student needed to describe the sensory properties of this dish.

This dish is a type of flatbread; it is flat and round in shape. It is light pale in colour. It has a bland taste and a spongy texture.

- f. Name and describe one method of preparing or cooking the dish. (3 marks)

For one mark, the student needed to identify one preparation or cooking method for this dish.

For two marks, the student needed to describe this preparation or cooking method.

Kisra is cooked on a flat metal pan.

The pan is traditionally placed either on hot stones or a konun. A konun is a Sudanese charcoal stove.

- g. Outline a custom or tradition that involves food from this cuisine. (3 marks)

For one mark, the student needed to identify a custom or tradition followed in this cuisine.

Sudanese people eat food with their fingers and right hand only.

For two marks, the student needed to explain why this culture follows this tradition or custom.

Avoid eating food with your left hand, as this hand is considered unclean and generally reserved for personal hygiene.