



Private & Confidential

## SCHOOL OF HOSPITALITY

### FINAL EXAMINATION

Student ID (in Figures) : 

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Student ID (in Words) : \_\_\_\_\_  
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Subject Code & Name : **HOS1113 FOOD HYGIENE AND NUTRITION ALIMENTATION**  
Semester & Year : September – December 2017  
Lecturer/Examiner : Haryati Abu Husin  
Duration : 2 Hours

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#### **INSTRUCTIONS TO CANDIDATES**

1. This question paper consists of 3 parts:
  - PART A (20 marks) : TWENTY (20) multiple choice questions. Answers are to be shaded in the Multiple Choice Answer Sheet provided.
  - PART B (60 marks) : SIX (6) short answer questions. Answers are to be written in the Answer Booklet provided.
  - PART C (20 marks) : ONE (1) Essay Question. Answers are to be written in the Answer Booklet provided.
2. Candidates are not allowed to bring any unauthorised materials except writing equipment into the Examination Hall. Electronic dictionaries are strictly prohibited.
3. This question paper must be submitted along with all used and/or unused rough papers and/or graph paper (if any). Candidates are NOT allowed to take any examination materials out of the examination hall.
4. ONLY ballpoint pens are allowed to be used in answering the questions, with the exception of multiple choice questions, where 2B pencils are to be used.

**WARNING:** The University Examination Board (UEB) of BERJAYA University College of Hospitality regards cheating as a most serious offence and will not hesitate to mete out the appropriate punitive actions according to the severity of the offence committed, and in accordance with the clauses stipulated in the Students' Handbook, up to and including expulsion from BERJAYA University College of Hospitality.

**PART B : SHORT ANSWER QUESTIONS (60 MARKS)**

**INSTRUCTION(S) : SIX (6) short answer questions. Answer ALL questions in the Answer Booklet(s) provided**

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1. Discuss different methods of storing green leafy vegetables in a restaurant kitchen. (10 marks)
2. Illustrate a diagram of a production of ready to eat food : Meatball (10 marks)
3. Explain **FIVE (5)** importance of food labeling in food industry. (10 marks)
4. Discuss on ways for food manufacturers to market their healthy food products. (10 marks)
5. Justify on how you can improve the hygiene of kitchen in the restaurant. (10 marks)
6. Explain **FIVE (5)** cooking methods or techniques for a healthy eating style. (10 marks)

**END OF PART B**

**PART C : ESSAY QUESTION (20 MARKS)**

**INSTRUCTION(S) : ONE (1) essay question. Answer ALL questions in the Answer Booklet(s) provided.**

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1. In your opinion, how could a proper preparation and handling of food could help in the reduction of cases of malnutrition among teenagers? (20 marks)

**END OF QUESTION PAPER**