



FACULTY OF CULINARY ARTS

FINAL EXAMINATION

Student ID (in Figures) :

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Student ID (in Words) : _____

Course Code & Name : **CUL1163 Butchery**
 Semester & Year : September – December 2019
 Lecturer/Examiner : Khairul Anuar Bin Sapran
 Duration : 2 Hours

INSTRUCTIONS TO CANDIDATES

1. This question paper consists of 2 parts:

PART A (30 marks) : 30 multiple choice questions. Answers are to be shaded in the Multiple Choice Answer Sheet provided.

PART B (70 marks) : EIGHT (8) short answer questions. 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 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.

Total Number of pages = 8 (Including the cover page)

PART B : SHORT ANSWER QUESTIONS (70 MARKS)

INSTRUCTION(S) : EIGHT (8) short answer questions. Answer ALL questions in the Answer Booklet (s) provided.

1. Briefly describe the following terms:
 - a. Kitchen utensils (2 marks)
 - b. Kitchen equipment (2 marks)
 - c. Clam knife (2 marks)
 - d. Yearly mutton – under 16 months (2 marks)
 - e. Crustacean (2 marks)
2. Shellfish can be categorised under **TWO (2)** main groups. Describe and explain in detail the groups accompanied with examples from each category. (5 marks)
3. Identify the term 'turkey'. (8 Marks)
4. Differentiate the words 'game' and 'poultry' in culinary terms. (4 marks)
5. List down the procedures that should be taken in the event of fire. (7 marks)
- 6 a. Meat cuts are based on **TWO (2)** factors. Specify both factors in detail. (2 marks)
- b. There are steps to dissecting a lamb carcass.
 - i. Determine the **FIVE (5)** steps and name the parts. (5 marks)
 - ii. Give an example of cooking methods suited for the parts. (5 marks)
7. Describe the steps during the meat aging process, types of meat ageing and the advantages of the process. (13 marks)
- 8 a. Describe the term 'forcemeat' and its usage. (5 marks)
- b. Give an example of **THREE (3)** types of sausage categories with their variations. (6 marks)

END OF EXAM PAPER