

**FACULTY OF CULINARY ARTS**

**FINAL EXAMINATION**

Student ID (in Figures) :

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Student ID (in Words) :

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Course Code & Name : **CUL1103 BASIC CULINARY**  
Semester & Year : Jan - April 2022  
Lecturer/Examiner : Faizul Rizal Mt Akhir  
Duration : 2 Hours

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**INSTRUCTIONS TO CANDIDATES**

- This question paper consists of 3 parts:**  
**PART A (30 marks) : Answer all THIRTY (30) multiple choice questions. Answers are to be shaded in the Multiple Choice Answer Sheet provided.**  
**PART B (70 marks) : SEVEN (8) short answer questions. Answers are to be written in the Answer Booklet provided.**
- Candidates are not allowed to bring any unauthorized materials except writing equipment into the Examination Hall. Electronic dictionaries are strictly prohibited.**
- 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.**
- 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 = 9 (Including the cover page)**

**PART B : SHORT ANSWER QUESTIONS (70 MARKS)**

**INSTRUCTION(S) :** Answer **SEVEN (7)** short answer questions. Write your answers in the Answer Booklet(s) provided.

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1. a. List **THREE (3)** areas of hygiene that is important in the kitchen. (3 marks)  
b. Name **SEVEN (7)** best practices in the kitchen that reflects pride, professionalism and considerations for your fellow team mates. (7 marks)
2. Define **THREE (3)** stages of setting up a standard breading station which is also called a *pané* station. Illustrate your answer. (8 marks)
3. a. Identify and explain using dimensions from any **SIX (6)** cutting of vegetable in French cooking. (6 marks)  
b. Classify is the purpose of refreshing vegetables in ice water after blanching. (2 marks)
4. a. Describe **FIVE (5)** finishing techniques in making sauces. (5 marks)  
b. Explain **FIVE (5)** mother sauces and their major ingredients. (10 marks)
5. a. Distinguish the light meat and dark meat for chicken and turkey. (8 marks)  
b. State **THREE (3)** main purposes of trussing a chicken. (3 marks)
6. Identify **SIX (6)** conditions where bacteria can grow rapidly. (6 marks)
7. Describe **FOUR (4)** structures of salad. (4 marks)
8. Explain in detail the term 'Mise-en-place'. (8 marks)

**END OF EXAM PAPER**