



FACULTY OF CULINARY ARTS

FINAL EXAMINATION

Student ID (in Figures) :

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Student ID (in Words) :

Course Code & Name : **CUL1504.V2 FUNDAMENTAL OF CULINARY ARTS**
 Semester & Year : January – April 2022
 Lecturer/Examiner : W EDIE AZLIE
 Duration : 3 Hours

INSTRUCTIONS TO CANDIDATES

- This question paper consists of 2 parts:**
PART A (60 marks) : SIX (6) short answer questions. Answers are to be written in the Answer booklet provided.
PART B (40 marks) : TWO (2) Essay 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 = 5 (Including the cover page)

PART A : SHORT ANSWER QUESTIONS (60 MARKS)

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

1. Understanding meat composition and meat fabrication in menu creation, clientele of the menu concept and it must be handled by experienced and knowledgeable chef.
 - a. Doneness is a gauge of how thoroughly a cut of meat is cooked based on its colour, juiciness, and internal temperature. The gradations are most often used in reference to beef (especially steaks and roasts) but are also applicable to other types of meat. List **SIX (6)** doneness of the red meat. (6 Marks)
 - b. Define aging. (2 Marks)
 - c. Briefly explain how you can prevent Rigor Mortis in meat. (2 Marks)

2. Shellfish are small creatures that live in the sea and have a shell. Fish and shellfish are the specialities. Fish and shellfish has small connective tissue, which means both are cook very quickly and normally, moist heat cooking methods are used not to create tenderness but to preserve moistness.
 - a. List **THREE (3)** group of shellfish. (3 marks)
 - b. Specify **SEVEN (7)** checklists to examine the freshness of the fish (7 Marks)

3. A sauce works like a secret tool for every chef. They believe that good quality of sauces is the pinnacle of all cooking; both in the skill they require and, in the interest, and excitement they can give to food. Regardless how simple the dishes are, sauce preparations techniques are basic skills you will need in all your cooking.
 - a. List **FIVE (5)** types of mother sauces. (5 Marks)
 - b. By answering questions 3(a), specify **FIVE (5)** finishing technique frequently use in preparing the sauces. (5 Marks)

4. Describe the **FIVE (5)** methods of moist heat cooking. (10 marks)

5. The modern kitchen must be consistently operating like a well-oiled machine with every staff playing a role and collaborating to deliver the best service and customer to deliver. Chef Auguste Escoffier, who responsible to developed "**The Brigade System**" to many modern kitchens adapt today. Finally, Escoffier achieved fame through his efforts to simplify and modernise the very traditional and elaborate style of his predecessor.
- a. Explain the purpose of **The Brigade System** developed by Chef Auguste Escoffier. (2 Marks)
 - b. In answering question **1(a)**, identify **FOUR (4)** roles in the commercial kitchen hierarchy to maximise the efficiency. (8 Marks)
6. The French chemist *Louis Camille Maillard*, was one of the first scientists who gave a more general idea on the reaction; The "Maillard Reaction" is a relatively complex process that involves heat-induced chemical reactions between proteins and reducing sugars. Pertaining to this statement, answer the further questions below accordingly.
- a. Briefly explain why "Maillard Reaction" is important? (2 marks)
 - b. How temperature does affect "Maillard reaction"? (2 Marks)
 - c. Justify what happen during a "Maillard reaction". (2 Marks)
 - d. List **FOUR (4)** common examples of the changes in "Maillard reaction". (4 Marks)

"Believe you can...and you're halfway there"

-Theodore Roosevelt-

END OF PART A

PART B : ESSAY QUESTIONS (40 MARKS)

INSTRUCTION(S) : Answer **TWO (2)** essay questions. Write your answers in the Answer Booklet(s) provided.

1.



Figure 1

Food becomes contaminated through a variety of mechanisms. Some things that can contribute to foodborne illness are inadequate handwashing, cross-contamination, storage and cooking temperatures, and contamination of food by animal waste.

- a. Colour coding of chopping boards, one of the variety mechanisms to preventing cross-Contaminations. Based on figure 1 above, distinguish colour coding chopping boards based on the preferences in the commercial kitchen. (12 Marks)
- b. Justify **FOUR (4)** steps to prevent cross contamination when storing the food. (4 Marks)
- c. When you are preparing food, you may handle both raw and ready-to-eat food items. Pathogens can be transferred from one food to another if you are not careful. That could make you or your guest sick. Provide **FOUR (4)** guidelines to preventing cross-contamination when preparing the food. (4 Marks)

2. The revolution of cooking has evolved massively so has the methods of cooking too. Cooking has been practiced since ages. Earlier the ancient man ate only raw food, once accidentally a piece of meat fell into the fire, and it got roasted. Today, every kitchen has equipped with modern equipment & hi-tech kitchen appliances, and one of it is “*Sous Vide*” cooking; Most of the modern restaurant will use *sous vide* machine in their daily operation.

a. Based on the statement above, define “*Sous Vide*” cooking. (2 Marks)

b. Justify the **TWO (2)** technique usually used in “*Sous Vide*” cooking. (8 marks)

c. Explain the **FIVE (5)** advantages and **FIVE (5)** disadvantages of “*Sous Vide*” cooking.

(10 Marks)

END OF EXAM PAPER