



FACULTY OF CULINARY ARTS

FINAL EXAMINATION

Student ID (in Figures) :

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Student ID (in Words) : _____

Course Code & Name : **CUL1593 INTRODUCTION TO CULINARY AND KITCHEN HYGIENE**
 Semester & Year : JANUARY-APRIL 2022
 Lecturer/Examiner : W EDIE AZLIE
 Duration : 3 Hours

INSTRUCTIONS TO CANDIDATES

1. 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.
2. Candidates are not allowed to bring any unauthorized 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 = 4 (Including the cover page)

PART A : SHORT ANSWER QUESTIONS (60 MARKS)

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

1.

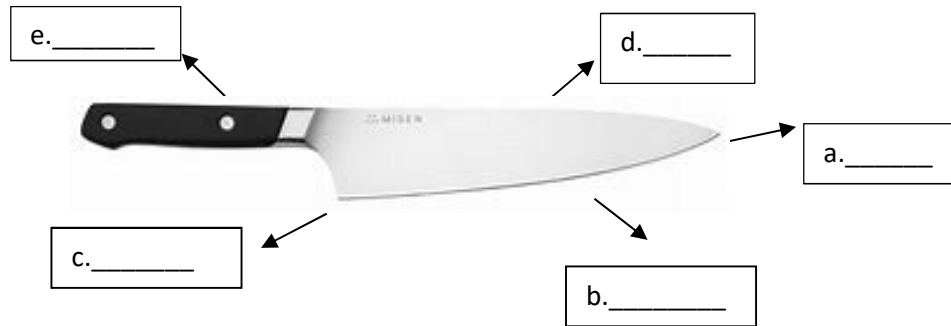


Figure A

Every chef has their own favourite kitchen tools, gadgets or equipment that helps them to do work more efficiently while working in the kitchen. Chef knife is one of the most important tools used in the kitchen which it helps to provide consistent cutting and slicing task for every good ingredient. A good knife made from high quality steel that will stay sharp for an extended period and has the potential to last of time.

- a. Based on figure A, list the anatomy of the chef knife. (5 Marks)
 - b. Generally, explain the significant of sharp knife towards kitchen operation. (5 Marks)
2. Cookery is the art of preparing food for the table by dressing, or by the application of heat in some manner. Basic principles of cooking and food science can be related with the effects of heat food and cooking methodologies.
- a. Briefly explain **TWO (2)** most important changes in carbohydrate caused by heat. (4 Marks)
 - b. Justify and give an example **TWO (2)** major of cooking methodologies. (6 Marks)

3. In cooking, typically there is a heating element (such as a fire), a heat transfer medium (oil, water, air, a pan, etc.), and the food itself. The heat moves from the element through the medium to the food. 'Temperature' and 'heat' are often used interchangeably, but they are not the same thing temperature is the driving force for heat transfer. Hence, you are requiring to:
- a. Differentiate the temperature measure and thermal energy (thermal heat). (4 marks)
 - b. Explain the **THREE (3)** general ways that heat can be transferred from one material to another. (6 marks)
4. 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 modernize the very traditional and elaborate style of his predecessor.
- a. Explain the purpose of The Brigade System that developed by Chef Auguste Escoffier. (2 marks)
 - b. In answering question **1(a)**, identify **FOUR (4)** roles in the hierarchy in the commercial kitchen to maximize the efficiency. (8 marks)
5. Explain the kitchen terminologies. (10 Marks)
6. Salads can be used in various possibilities when it comes to serving, identify and explain the various categories of salads. (10 marks)

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. Aside from hygiene and sanitation, bacteria are one of the main concerns of a chef, bacteria require certain factors for growth, and it must be always monitored. You are required to: -
 - a. Briefly explain **SIX (6)** the factors required for bacterial growth (10 marks)
 - b. Out of the factors identified in the above questions, which two factors can be controlled by the chef? Provide example for each factor. (4 marks)
 - c. Explain how many ways bacteria can be spread? (6 marks)

2. A sauce works like a seasoning. Many chefs believe that good sauces are the pinnacle of all cooking; both in the skill they require and, in the interest, and excitement they can give to food. No matter where you work, sauce making techniques are basic skills you will need in all your cooking.
 - a. Describe **FIVE (5)** mother sauces are and provide **ONE (1)** example of a small sauce that could be derived from each of the leading sauces. (10 marks)
 - b. Explain **FIVE (5)** finishing techniques which you can apply to your sauce. (10 Marks)

END OF EXAM PAPER