



Private & Confidential

FACULTY OF CULINARY ARTS

FINAL EXAMINATION

Student ID (in Figures) :

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Student ID (in Words) : _____

Course Code & Name : **CUL1153 Kitchen and Hygiene Management**
Trimester & Year : January – April 2023
Lecturer/Examiner : Nina Marlina Idris
Duration : 2 Hours

INSTRUCTIONS TO CANDIDATES

1. 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 (50 marks) : EIGHT (8) short answer questions. Answers are to be written in the Answer Booklet provided.
PART C (20 marks) : Answer TWO (2) 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 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.

PART B : SHORT ANSWER QUESTIONS (50 MARKS)

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

1. Briefly explain the term below and give an example for each term.
 - a. Temperature Danger Zone (2 Marks)
 - b. Shelf Life (2 Marks)
 - c. Food Allergen (2 Marks)
 - d. Staple Food (2 Marks)

2. Using color coded chopping boards separates out different types of foods, such as raw meat and vegetable, helping you to reduce the risk of cross contamination. Indicate **FOUR (4)** best practices for using color-coded chopping boards? (4 Marks)

3. Pest Control is the process of managing pests in food establishments to prevent contamination. Identify **FOUR (4)** basic methods of pest control and **FOUR (4)** types of common pests found in the food industry. (6 Marks)

4. Fire-fighting equipment is equipment designed to extinguish fires or protect the user from fire. Name **FIVE (5)** fire-fighting equipment in the foodservice establishment. (5 Marks)

5. Microorganisms are small living organism that can cause foodborne illness and sometimes can lead to death. Identify **SIX (6)** factors that can contribute to microorganism growth. (6 marks)

6.
 - a. State **SEVEN (7)** job tasks of the Executive Chef. (7 marks)
 - b. State **THREE (3)** job tasks of the Assistant Chef (*Le Commis Chef*) (3 marks)

7. Give **FIVE (5)** basic steps for cleaning and disinfecting a kitchen. (5 marks)

8. As a student in hospitality field, you should be able to recognize the components of a good personal hygiene in a program. Given below **SIX (6)** unscrambled words related to personal hygiene and list the correct answers. (6 Marks)

- a. THINARE
- b. APSO
- c. SLOSF
- d. SITUEC
- e. RHSEWO
- f. PORAN

END OF PART B

PART C : ESSAY QUESTIONS (20 MARKS)

INSTRUCTION(S) : TWO (2) Essay question. Answer ALL questions in the Answer Booklet(s) provided.

Given below is a food safety case study.

1. A restaurant was recently fined by the health department for temperature abuse of their food items. The kitchen staff had been storing food at improper temperatures, with some items left out at room temperature for several hours. This had led to bacterial growth in the food, causing food poisoning in several customers who had eaten at the restaurant.

The restaurant was forced to close temporarily to rectify the issue. The kitchen staff underwent retraining on proper food handling and storage practices. The restaurant also invested in new refrigeration equipment and implemented stricter protocols for temperature monitoring and recording.

As a result of the incident, the restaurant's reputation was tarnished, and it experienced a significant drop in business. It took several months for the restaurant to regain its customer base, even after implementing new safety protocols and retraining its staff.

- a. Identify the potential consequences of temperature abuse in a restaurant. (4 Marks)
 - b. State **THREE (3)** steps can a restaurant take to prevent temperature abuse of their food items. (3 Marks)
 - c. Describe how can a restaurant ensure that their staff is properly trained to handle food safely and prevent temperature abuse. (3 Marks)
2. The Go-Go Market is now offering fried chicken, potato and macaroni salads together with a variety of cold cuts for sandwiches. After all the new equipment arrived, the vendor offered to provide the employees with training on how to safety operate the equipment. At first, the owner refused the offer since he didn't want to take employees away from their job responsibilities. However, the manager in charge of the deli convinced the owner otherwise.
- a. Give your opinion the reason why the manager steps in on this situation. (3 Marks)
 - b. What do you think the manager told the owner? (2 Marks)
 - c. If you were the manager, what would you do in this type of situation? (5 Marks)