

**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 : **CUL1143 FOOD COMMODITIES**  
Semester & Year : January – April 2023  
Lecturer/Examiner : Nurul Fadhillah Binti Ahmad Fakhry  
Duration : 2 Hours

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**INSTRUCTIONS TO CANDIDATES**

1. This question paper consists of 3 parts:  
PART A (30 marks) : 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) : ONE (1) long 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.

**PART B : SHORT ANSWER QUESTIONS (50 MARKS)**

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

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1. Describe the **THREE (3)** heat type of energy may have transferred to foods with examples? (6 marks)
1. Vegetables are divided into either botanical relationships or edible specific parts. Classify the **SIX (6)** categories of vegetables. (6 marks)
2. Discuss on the difference and usage of spice and herbs. (10 marks)
3. What is curdling and how to avoid cream and milk from curdling? (4 marks)
4. Concentrated/condensed milk products produce by using vacuum to remove all/part of water from whole milk. Differentiate what are the **THREE (3)** Concentrated Milk (6 marks)
5. Explain the differences between waxy and starchy potatoes. (6 marks)
6. Define the term 'al dente'. (2 marks)
7. Name and explain the **FIVE (5)** types of ribbon pasta available in the market with the box provided below. (10 marks)

	<b>Name of ribbon pasta</b>	<b>Explanation</b>
1		
2		
3		
4		
5		

**PART C : LONG ANSWER QUESTIONS (20 MARKS)**

**INSTRUCTION(S) : ONE (1) long answer questions. Answer ALL questions in the Answer Booklet(s) provided.**

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1. Cheeses can have classified by country of origin, ripening method, fat content or texture. Explain **FIVE (5)** definition and types of it categories of cheese.

(20 marks)