



Private & Confidential

FACULTY OF HOSPITALITY AND TOURISM
SCHOOL OF HOSPITALITY

FINAL EXAMINATION

Student ID (in Figures) :

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Student ID (in Words) : _____

Subject Code & Name : **HOS1113 FOOD HYGIENE AND NUTRITION ALIMENTATION**
Semester & Year : JANUARY – APRIL 2023
Lecturer/Examiner : Ronald Willie Binati
Duration : 2 Hours

INSTRUCTIONS TO CANDIDATES

1. This question paper consists of 3 parts:
 - PART A (20 marks) : TWENTY (20) multiple choice questions. Answers are to be shaded in the Multiple Choice Answer Sheet provided.**
 - PART B (60 marks) : SIX (6) short answer questions. Answers are to be written in the Answer Booklet provided.**
 - PART C (20 marks) : ONE (1) 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

Total Number of pages =8 (Including the cover page)

PART A : MULTIPLE CHOICE QUESTIONS (20 MARKS)

INSTRUCTION(S) : **TWENTY (20)** multiple choice questions. Shade your answers in the Multiple Choice Answer Sheet provided. You are advised to use a 2B pencil.

END OF PART A

PART B : SHORT ANSWER QUESTIONS (60 MARKS)

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

1. Discuss **FOUR (4)** different methods of storing fresh fruits , such as apples in a restaurant kitchen. (10 marks)
2. Elaborate on **FIVE (5)** important element of food labeling for manufacturer. (10 marks)
3. Your factory manufactures frozen fruits. Discuss **FOUR (4)** methods each how you are able to store and transport these products without damaging their quality. (10 marks)
4. Elaborate on **FIVE (5)** factors that affect food selection. (10 marks)
5. Elaborate on **FIVE (5)** Halal requirements for aquatic animals (10 marks)
6. Elaborate the nutrient composition of red meat (10 marks)

END OF PART B

PART C : ESSAY QUESTION (20 MARKS)

INSTRUCTION(S) : ONE (1) essay question. Answer ALL questions in the Answer Booklet(s) provided.

1. Discuss the key concern in Malaysia regarding the importance of food hygiene and nutrition. (20 marks)

END OF EXAM PAPER