



FACULTY OF CULINARY ARTS

FINAL EXAMINATION

Student ID (in Figures) :

--	--	--	--	--	--	--	--	--	--	--	--	--	--

Student ID (in Words) : _____

Course Code & Name : **CUL1143 Food Commodities**
 Semester : January – April 2024
 Lecturer : Marzuq Ahmad Nazri
 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) : ONE (1) long answer 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 = 10 (Including the cover page)

PART A

MULTIPLE CHOICE QUESTIONS (30 MARKS)

:

INSTRUCTION(S) : Questions 1-30 are multiple choice questions. Shade your answers in the Multiple Choice Answer Sheet provided. You are advised to use a 2B pencil.

1. An ingredients is foods or substances that is combined to make a particular dish or meal. Which of the following is **NOT** considered as ingredient.
 - A Flour
 - B Eggs
 - C Sugar
 - D Blender

2. Heat is a type of energy that may transferred to a food. Which of the following is the heat transferred when using an oven?
 - A Conduction
 - B Convection
 - C Convection
 - D Radiation

3. Radiation is one of the method of heat transferred to food. Which of the following is correct about radiation?
 - A Transferring heat through solid object by contact
 - B Movement of heated particles of gases or liquids
 - C Heat passes its source in direct rays until it falls on an object in its path
 - D Cooking of a product using water.

4. Food can be cooked by using **(3) THREE** method. Which of the following is the method of cooking when using a pan-fry.
 - A Dry Heat
 - B Moist Heat
 - C Combination
 - D Additional

5.



Figure 1.0: JAKIM HALAL LOGO

Which of the following is **INCORRECT** about Halal?

- A All meats need to be slaughtered following the Shariah's Law
 - B Food that is slaughtered by a non-muslim is Halal.
 - C All fish that is caught fresh and without any further process not following the Shariah's law is Halal.
 - D Food that is contaminated with human blood is NOT Halal.
6. Which of the following statement is **NOT** true about organic food?
- A Using artificial fertilizers.
 - B Free from contamination by human or industrial waste.
 - C Food is processed without additives.
 - D Food that is free from the usage of antibiotics.
7. Vegetables is referred to herbaceous plant be partially/ wholly eaten. Which of the following is **INCORRECT** about vegetables?
- A Has little / no woody tissues.
 - B Human can consume the leaves, stem roots, tubers, seeds and flowers.
 - C Contain less starch and more sugar than fruits.
 - D Often eaten cooked and not consumed in raw.
8. Vegetables that are brought fresh need to be store properly. Which from below is **NOT** a good practice of storing fresh vegetables
- A Fresh vegetables need to be store as short time as possible.
 - B Fresh vegetables need to be store in a freezer.
 - C Vegetables that is peeled need to be kept in extra protection to avoid oxidization and drying.
 - D Storage area for fresh vegetables need to be kept clean.

9. Carrot is considered as one of the most famous vegetables in kitchen environment. In which family does the carrot falls into.
- A Gourd
 - B Seeds and Pods
 - C Roots and Tubers
 - D Leafy Greens
10. Brassica is one of the family for the vegetables. Which of the following vegetable is **NOT** under this family
- A Leek
 - B Cauliflower
 - C Broccoli
 - D Cabbage
11. Shitake, Enoki, White mushroom and Straw mushroom fall under the category of _____.
- A Cultivated Mushroom
 - B Button Mushroom
 - C Wild Mushroom
 - D Dried Mushroom
12. Which of the following is **NOT** under the category Wild Mushroom.
- A Chanterelle
 - B Morel
 - C White Truffle
 - D *Champignon*
13. Strawberry, Raspberry, Blueberries and Blackberries falls under which categories of fruit?
- A Citrus
 - B Exotics
 - C Pomes
 - D Berries and Cherry.

14. Which of the following is **NOT** true about nutrition in fruits?
- A Fruits contain low water content.
 - B Fruits is an excellent source of fiber and sugar content (fructose).
 - C Fruits contain high water content.
 - D Most fruits contain low protein, low fat content, and low in calories
15. Which of the following herbs is used to make Pesto?
- A Cilantro
 - B Bay Leaves
 - C Basil
 - D Chives
16. Which of the following herbs is the best to be paired with fish and shellfish dishes?
- A Oregano
 - B Thyme
 - C Dill
 - D Sage
17. In traditional Malay Cuisine, there are 4 spices that is commonly used. Which of the following is the correct spices that is called as 'these four spices'
- A Star Anise, Cinnamon, Cardamom, and Cloves
 - B Cinnamon, Clove, Coriander and Fennel.
 - C Star Anise, Cardamom, Nutmeg and Cloves.
 - D Cardamom, Cumin, Fennel and Star Anise.
18. Which of the following is the CORRECT combination of Chinese Five Spice?
- A Szechuan Pepper, Star Anise, Cardamom, Cloves and Cumin.
 - B Szechuan Pepper, Star Anise, Cinnamon, Cloves and Fennel.
 - C Szechuan Pepper, Star Anise, Peppercorn, Cloves and Cumin.
 - D Szechuan Pepper, Star Anise, Cinnamon, Peppercorn and Fennel.

19. Which from the following statement is **NOT** true about condiments?
- A To enhance the natural flavor of the food.
 - B To stimulate appetite.
 - C To delay digestion.
 - D To compliment the food.
20. The most popular condiments in food dishes are usually including using salt, pepper, ketchup, chili sauce, tabasco, mustard, olive oil and vinegar. Which of the following is commonly used when eating sausages?
- A American Mustard
 - B Wholeseed Mustard
 - C Vinegar
 - D Tabasco
21. There are **(4) FOUR** type of traditional French mustard, which of the following is NOT one of them?
- A Dijon Mustard
 - B German Mustard
 - C Bordeaux Mustard
 - D Florida Mustard
22. Which of the following pairing of legumes is **INCORRECT**?
- A Kidney Beans.....Mexican
 - B Chick Peas.....Middle Eastern
 - C Black-eyed Peas.....Africa
 - D Soy Beans.....Peru
23. Which of the following statements about legumes is **NOT** true?
- A Extra 30% of protein will be release if legumes are eaten with cereal such as rice or bread.
 - B Legumes should be utilize within 6 to 9 months or they will begin to shrink and harden
 - C Does not need to soaking before cooking.
 - D Add salt towards the end of cooking time to make the beans soften more quickly.

24. *Dal* or *Dhal* is the generic term in India for dried legumes. Which of the following is **NOT** one of the dried legumes used in Indian Cuisine?
- A Moong Dal
 - B Masoor Dal
 - C Urad Dal
 - D Green Dal
25. Dairy product is commonly made using cow's milk. Which from the below does **NOT** fall under the product that is made using fresh milk?
- A Whole Milk
 - B Skim Milk
 - C Pasteurized Milk
 - D Low Fat Milk
26. Products are heated to 135°C to 150°C for 1-2 seconds and cooled down to 7°C or lower.
From the above statement, we can conclude that the product above is _____.
- A HTST Pasteurization
 - B Ultra Pasteurized
 - C UHT Pasteurized
 - D Homogenisation
27. Which of the following is **NOT** true about fresh milk storage?
- A Should be kept under the temperature of 4°C
 - B Shelf life reduced by half for every 5o rise in temperature above 4°C
 - C Milk need to be kept in an open container to absorb odours and flavours.
 - D Fresh milk should not be kept in frozen condition
28. In making clarified butter, there will be **THREE (3)** separated form. Which of the following is not one of them?
- A Foam
 - B Clarifies Butter
 - C Milk Solid
 - D Cream

29. Ghee is considered as part of Butter origin, Where does it originated from?
- A United states of America
 - B Europe
 - C India
 - D Malaysia
30. Butter need to be kept well in order to get the best results when using it. Which of the statement below is correct about storage of butter?
- A Need to be kept in frozen condition.
 - B Need to be kept in chilled condition.
 - C Need to be kept in room temperature.
 - D Need to be wrapped tightly to avoid other food odours transferred to the butter

END OF PART A

PART B

SHORT ANSWER QUESTIONS (40 MARKS)

:

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

1. There is (TWO) 2 types of potato which is waxy potato and mealy potato. Describe **(FIVE) 5** characteristics of waxy potatoes. (5 Marks)

2. How can cheese be classified? (2 Marks)

3. There are **(EIGHT) 8** different type of cheeses. What are the types and give one example of each type. (16 Marks)

4. Define **(SEVEN) 7** process of modern cheese making. (7 Marks)

5. What is Asian noodles. (2 Marks)

6. What are the common categories in Asian noodles and give **(TWO) 2** examples for each categories. (12 Marks)

7. Asian Wrappers are commonly made from only **(TWO) 2** ingredients. What are the ingredients. (2 Marks)

8. Name **(FOUR) 4** type of Asian wrappers. (4 Marks)

END OF PART B

PART C

ESSAY QUESTIONS (40 MARKS)

:

INSTRUCTION(S) : Answer **ONE (1)** essay questions. Write your answers in the Answer Booklet(s) provided.

1. Describe **10 (TEN)** different type of pastas and from which group are they.
(20 Marks)

END OF EXAM PAPER