



Private & Confidential

FACULTY OF CULINARY ARTS

FINAL EXAMINATION

Student ID(in Figures) :

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Student ID (in Words) : _____

Subject Code & Name : **BCA 1401 PROFESSIONAL CULINARY STUDIES I**
Semester & Year : JANUARY - APRIL 2016
Lecturer/Examiner : VINCENT PANG
Duration : 3 Hours

INSTRUCTIONS TO CANDIDATES

1. This question paper consists of 2 parts:
PART A (60 marks) : SEVEN (7) Short Answer Questions. Answer ALL questions in the Answer Booklet(s) provided.

PART B (40 marks) : THREE (3) Essay Questions. Answer ALL questions in the Answer Booklet(s) 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 of Hospitality 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 of Hospitality.

Total Number of pages = 3 (Including the cover page)

PART A : SCENARIO QUESTIONS (60 MARKS)

INSTRUCTION(S) : Answer ALL questions. Write your answer in the Answer Booklet provided.

1. Identify **SIX (6)** types of market forms of potato that can be found in the market. (6 marks)
2. Meat is known to be one of the most expensive items for a food establishment outlet, therefore proper ordering to ensure correct delivery is utmost important, what specification criteria should you have when ordering meat? (11 marks)
3. What are the problems when it comes to cooking milk and cream products and how to prevent them? (9 marks)
4. Where can bacteria be found and the **FOUR (4)** ways of classifying bacteria that is practical to our work? (11 marks)
5. Salads may be used as different components in a meal, briefly explain the characteristics of the below components of salad:- (7 marks)
 - Salad as an Accompaniment
 - Salad as a Main Course
 - Salad as a Separate course
6. Compare the differences between “dry aging” and “wet aging”. (6 marks)
7. Various types of agents are used when thickening sauces, a chef may utilise thickening agents under the cooked category and others may use agents under uncooked, identify and explain the different types of cooked and uncooked roux. (10 marks)

END OF PART A

PART B : ESSAY QUESTIONS (40 MARKS)

INSTRUCTION (S) : Answer ALL questions. Write your answer in the Answer Booklet provided.

Question 1

Explain the **TWO (2)** main categories potatoes and briefly explain its general usage. (11 marks)

Question 2

Explain the **TWO (2)** types of general stocks and explain the process to prepare both the stocks. (17 marks)

Question 3

Cheese comes in many various forms, what are the variables that allows a person to create different various forms of cheese and provide **TWO (2)** category of cheese with an example for each. (12 marks)

END OF EXAM PAPER