



Private & Confidential

**FACULTY OF CULINARY ARTS**

**FINAL EXAMINATION**

Student ID(in Figures) : 

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Student ID (in Words) : \_\_\_\_\_

Subject Code & Name : **BCA 1402 PROFESSIONAL CULINARY STUDIES 2**  
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) : TWO (2) 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 : SHORT ANSWER QUESTIONS (60 MARKS)**

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

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1. Define cuisine and provide examples to support your opinion. (10 marks)
2. What is the Theory of Omnivore Paradox? (7 marks)
3. Differentiate food as symbolism, rituals and tradition and provide **TWO (2)** examples for each. (9 marks)
4. In general, food is consumed for sustenance of the human body but contains a much deeper understanding, what are the other reasons people consume food? (10 marks)
5. The fundamentals of Ayurveda are based on **FIVE (5)** elements, what are they? (10 marks)
6. The food service system is used to cater to various types of establishment that has a different type of operational methods. Describe the Ready Food System and provide **THREE (3)** disadvantages of the Ready Food System (8 marks)
7. Healthy cooking is defined differently in various countries. Identify the factors a Chef could look at when it comes to healthy cooking by applying western techniques. (6 marks)

**END OF PART A**

**PART B : ESSAY QUESTIONS (40 MARKS)**

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

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**Question 1**

Discuss **SIX (6)** factors that a chef needs to take into consideration when constructing a dish and provide examples for each factor. (18 marks)

**Question 2**

Cook chill system is widely used by large centralized kitchens but may also be implemented in small establishments. Illustrate the flow of cook chill and explain each step (22 marks)

**END OF EXAM PAPER**