

SCHOOL OF CULINARY ARTS

FINAL EXAMINATION

Student ID (in Figures) :

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Student ID (in Words) : _____

Subject Code & Name : **BCA 2302 Food Preservation**
Semester & Year : January-April 2016
Lecturer/Examiner : Haryati Abu Husin
Duration : 3 Hours

INSTRUCTIONS TO CANDIDATES

- This question paper consists of 2 parts:**
PART A (70 marks) : SEVEN (7) short answer questions. Answers are to be written in the Answer Booklet provided
PART B (30 marks) : ONE (1) Essay Question. Answers are to be written in the Answer Booklet provided.
- Candidates are not allowed to bring any unauthorised materials except writing equipment into the Examination Hall. Electronic dictionaries are strictly prohibited.**
- 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.**
- 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 (70 MARKS)

INSTRUCTION(S) : **SEVEN (7)** short answer questions. Answer **ALL** questions in the Answer Booklet(s) provided.

1. State **FOUR (4)** reasons why food needs to be preserved. (10 marks)
2. Determine how foods are to be classified. (10 marks)
3. Compare the processing method between cassava and sweet potato . (10 marks)
4. Define the factors that affect the moisture requirement of an organism. (10 marks)
5. Based on your understanding of legislation in Food Preservations in Malaysia, which area of the legislation would you want to change and why. (10 marks)
6. Using an example and a proper chart, explain how an organ responds to unknown chemical. (10 marks)
7. Justify the advantages and disadvantages of chilling (10 marks)

END OF PART A

END OF EXAM PAPER