

FACULTY OF HOSPITALITY

FINAL EXAMINATION

Student ID(in Figures) :

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Student ID (in Words) : _____

Subject Code & Name : **BHM 1407 INTRODUCTION TO CULINARY AND KITCHEN HYGIENE**
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 : SHORT ANSWER QUESTIONS (60 MARKS)

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

1. If you are in the midst of setting up a kitchen, what are the criteria that you should look at before purchasing equipment? (6 marks)
2. Explain the characteristics of waxy potato and provide **TWO (2)** examples of potatoes. (9 marks)
3. Provide **FIVE (5)** potato dishes and briefly explain each. (10 marks)
4. Compare the characteristics of light and dark meat and identify which parts of a chicken fall under these categories. (10 marks)
5. What are the **THREE (3)** categories of rice that can be found? (9 marks)
6. Briefly explain the methods of cooking grains that is under the simmering method. (10 marks)
7. What is pasta and provide **FOUR (4)** types of dried pasta available (6 marks)

END OF PART A

PART B : ESSAY QUESTIONS (40 MARKS)

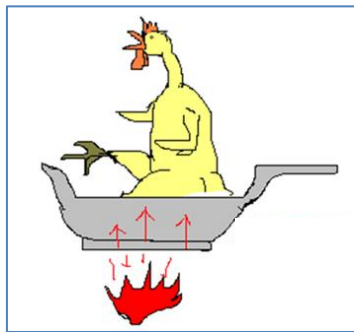
INSTRUCTION (S) : Answer ALL questions. Write your answer in the Answer Booklet provided.

Question 1

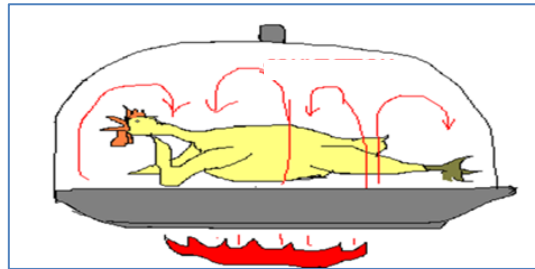
How should you use knives safely in the kitchen? (10 marks)

Question 2

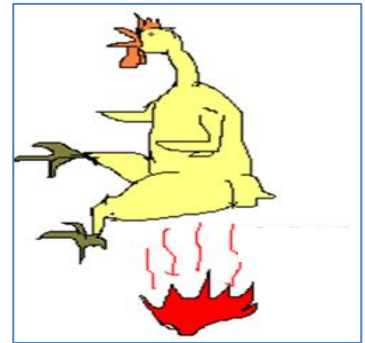
Based on the pictures given below, identify and explain in-depth the type of heat transfer that is used for each picture. (16 marks)



Picture 1



Picture 2



Picture 3

Question 3

Many cooking methods are available in the professional chef's industry; explain **FOUR (4)** types of Dry method of cooking and **THREE (3)** types moist method of cooking. (14 marks)

END OF EXAM PAPER