



Private & Confidential

## FACULTY OF CULINARY ARTS

### FINAL EXAMINATION

Student ID (in Figures) : 

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Student ID (in Words) : \_\_\_\_\_  
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Subject Code & Name : **BCA2302 Food Preservation**  
Semester & Year : January –April 2017  
Lecturer/Examiner : Haryati Abu Husin  
Duration : 3 Hours

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#### INSTRUCTIONS TO CANDIDATES

1. 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.
2. Candidates are not allowed to bring any unauthorised 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 (70 MARKS)**

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

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1. Elaborate the technique of fermentation by giving an appropriate example (10 marks)
2. Determine how food is to be categorised based on its functions (10 marks)
3. Determine **FIVE (5)** factors affecting moisture requirements of organisms. (10 marks)
4. Identify the usage of sorbic acid in preserving food. (10 marks)
5. Explain **FIVE (5)** benefits of using direct contact chilling. (10 marks)
6. State the effects of natural toxins listed below on humans. (10 marks)
  - a. Paralytic Toxin
  - b. Diarrheic Toxin
  - c. Amnesic Toxin
  - d. Neurotoxic
7. State the legislation pertaining to the term 'food additives' in Food Act Malaysia. (10 marks)

**END OF PART A**

**PART B : ESSAY QUESTIONS (30 MARKS)**

**INSTRUCTION(S) : ONE (1) essay question. Answer ALL questions in the Answer Booklet(s) provided.**

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1. You plan to make fruit jam. You have determined the recipes, methods and preservations techniques in making the jam. Your task is to:
  - a. explain the process covering the recipes which includes the ingredient list and methods. You need to justify the usage of the ingredients in the method explanation. ( 15 marks)
  - b. discuss the technique(s) of preservation and the importance of using the technique(s) and why you need to use the technique(s). ( 10 marks)
  - c. determine how long your product could last (shelf life), hence suggest ways on how to prolong the shelf life of the fruit jam. (5 marks)

Total : 30 marks

**END OF EXAM PAPER**