



FACULTY OF CULINARY ARTS

FINAL EXAMINATION

Student ID (in Figures) :

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Student ID (in Words) : _____

Subject Code & Name : **CUL1103 BASIC CULINARY**
Semester & Year : January - April 2017
Lecturer/Examiner : Lim Hock Kooi
Duration : 2 Hours

INSTRUCTIONS TO CANDIDATES

1. This question paper consists of 2 parts:
PART A (30 marks): 30 multiple choice questions. Answers are to be shaded in the Multiple Choice Answer Sheet provided.
PART B (70 marks): TWELVE (12) short answer questions. 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.

PART B : SHORT ANSWER QUESTIONS (70 MARKS)

INSTRUCTION(S) : TWELVE (12) short answer questions. Answer ALL questions in the Answer Booklet(s) provided.

1. When cutting vegetables, you need to hold them using the fingers of your non-cutting hand like a claw. Why? (2 marks)
2. Name **SEVEN (7)** types of basic vegetable cuts. (7 marks)
3. a) Describe the term trussing. (2 marks)
b) List the **TWO (2)** main purposes of trussing poultry. (4 marks)
4. Identify **FIVE (5)** methods to determine whether a roast chicken is cooked. (10 marks)
5. Define the term “deglaze” in sauce making. (2 marks)
6. List the **FIVE (5)** major quality points of fresh fish. (5 marks)
7. Explain the sequence of “*pane*” when applied to fish finger. (6 marks)
8. A *bouquet garni* is used to add flavour in stock making. Describe how to prepare a *bouquet garni*. (4 marks)
9. a) List and explain the **FOUR (4)** categories of thick soup. (8 marks)
b) Suggest **FIVE (5)** toppings that are suitable to be served with thick soup. (5 marks)
10. Name **THREE (3)** types of food hazards and provide **TWO (2)** examples of each. (9 marks)
11. What is the familiar green ring you often see in hard-cooked eggs? (2 marks)
12. You are required to prepare angel hair pasta to use for buffet lunch. Describe **TWO (2)** quality characteristics of dried pasta. (4 marks)

END OF EXAM