

SCHOOL OF HOSPITALITY

FINAL EXAMINATION

Student ID (in Figures) :

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Student ID (in Words) : _____

Subject Code & Name : **CUL1184 Kitchen Operations and Hygiene**
Semester & Year : January - April 2017
Lecturer/Examiner : Suliza Hairon
Duration : 2 Hours

INSTRUCTIONS TO CANDIDATES

1. This question paper consists of 3 parts:
 - PART A (30 marks) : Answer all THIRTY (30) multiple choice questions. Answers are to be shaded in the Multiple Choice Answer Sheet provided.**
 - PART B (55 marks) : SEVEN (7) short answer questions. Answers are to be written in the Answer Booklet provided.**
 - PART C (15 marks) : Answer ONE (1) essay question. Write your answers 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 = 11 (Including the cover page)

PART B : SHORT ANSWER QUESTIONS (55 MARKS)

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

1. Describe **THREE (3)** skill levels of food production personnel. (3 marks)

2. Define **THREE (3)** stages of setting up a standard breading station which is also called a *pané* station. Illustrate your answer. (8 marks)

3. a. Name and explain using dimensions any **SIX (6)** cuts of vegetables in French cooking. (6 marks)

- b. What is the purpose of refreshing vegetables in ice water after blanching? (2 marks)

4. a. Name the **FIVE (5)** finishing techniques in making sauces. (5 marks)

- b. Explain the **FIVE (5)** mother sauces and their major ingredients. (10 marks)

5. a. Distinguish the light meat and dark meat for chicken and turkey. (8 marks)

- b. State **THREE (3)** main purposes of trussing a chicken. (3 marks)

6. Identify the **SIX (6)** conditions where bacteria can grow rapidly. (6 marks)

7. Describe the **FOUR (4)** structures of salad.

(4 marks)

END OF PART B

PART C : ESSAY QUESTIONS (15 MARKS)

INSTRUCTION(S) : Answer **ONE (1)** essay question. Write your answers in the Answer Booklet(s) provided.

1. In order for food to be cooked, heat must be transferred from a heat source to and through the food. Understanding the ways in which heat is transferred and the speed at which it is transferred helps the cook control the cooking process. After we understand how the heat is transferred to the food, we can explore the basic techniques that cooks use to apply heat to food. These techniques are known as cooking methods.

a. Explain the **THREE (3)** ways in which heat energy is transferred to foods.

(9 marks)

b. What are the differences between stewing and braising?

(6 marks)

END OF EXAM PAPER