



FACULTY OF CULINARY ARTS

FINAL EXAMINATION

Student ID (in Figures) :

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Student ID (in Words) : _____

Subject Code & Name : **CUL1213 Introduction To Heritage Food Commodities**
Semester & Year : January - April 2017
Lecturer/Examiner : Hasri Bin Hassan
Duration : 2 Hours

INSTRUCTIONS TO CANDIDATES

1. This question paper consists of 2 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 (70 marks) : NINE (9) 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.

Total Number of pages = 8 (Including the cover page)

PART B : SHORT ANSWER QUESTIONS (70 MARKS)

INSTRUCTION(S) : **NINE (9)** short answer questions. Answer **ALL** questions in the Answer Booklet (s) provided.

1. Define heritage food commodities. (5 marks)
2. Everyone knows that salt adds great flavour to food and it has been used as a food preservative for thousands of years but also has many other functions in food.
 - a. List and explain **TEN (10)** types of salt available in the market. (10 marks)
 - b. Apart from being a preservative discuss other functions and usage of salt in food preparation. (4 marks)
3. Differentiate between noodles and pastas. (4 marks)
4. In Malaysian Heritage Cuisine, dry spices are frequently used in a dish. Why dry spices essential and what are are the health benefits in the ingredients? Discuss. (10 marks)
5. Define the requirements for the Halal Food. (4 marks)
6. Define the terms below.
 - a. Herbs (4 marks)
 - b. Spices (4 marks)
 - c. List down **TEN (10)** the guidelines for using herbs and spices. (10 marks)
7. Briefly describe the preserving techniques below. (6 marks)
 - a. Irradiation
 - b. Acidulation
 - c. Drying fruit
8. You are required to buy fish for the usage of your restaurant. Describe the quality characteristics to look out for when buying fresh fish. (6 marks)
9. What are the advantages of meat ageing? (3 marks)

END OF EXAM PAPER