



Private & Confidential

FACULTY OF CULINARY ARTS

FINAL EXAMINATION

Student ID(in Figures) :

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Student ID (in Words) : _____

Subject Code & Name : **CUL1504 PROFESSIONAL CULINARY STUDIES I**
Semester & Year : January - April 2017
Lecturer/Examiner : Suliza Hairon
Duration : 3 Hours

INSTRUCTIONS TO CANDIDATES

1. This question paper consists of 2 parts:
PART A (60 marks) : EIGHT (8) Short Answer Questions. Answer ALL questions in the Answer Booklet(s) provided.

PART B (40 marks) : TWO (2) 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 = 4 (Including the cover page)

PART A : SHORT ANSWER QUESTIONS (60 MARKS)

INSTRUCTION(S) : Answer **EIGHT (8)** short answer questions. Write your answers in the Answer Booklet(s) provided.

1. a. How does clarification works while making a *consommé*?
(4 marks)
- b. Distinguish between a broth and a stock.
(4 marks)
2. a. Define the **SEVEN (7)** principles of Hazard Analysis Critical Control Point (HACCP)?
(7 marks)
- b. Explain the **SIX (6)** conditions that bacteria can growth rapidly.
(12 marks)
3. a. List **THREE (3)** factors that affect cooking times.
(3 marks)
- b. Explain the difference between a seasoning and a flavouring ingredient.
(4 marks)
4. Distinguish the light meat and dark meat for chicken and turkey.
(6 marks)
5. Specify and explain any **FIVE (5)** special cuts in fish preparation.
(5 marks)
6. Differentiate the composition of egg yolk and egg white.
(4 marks)

7. Define the **THREE (3)** stages of set up for a standard breading station. Illustrate your answer.

(6 marks)

8. Explain the **FIVE (5)** types of salad in modern menu.

(5 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

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)

Question 2

A sauce works like a seasoning. Many chefs believe good sauces are the pinnacle of all cooking; both in the skill they require and in the interest and excitement they can give to food. No matter where you work, sauce making techniques are basic skill you will need in all your cooking.

- a. In order to create the good sauces, describe the structure of sauce and explain the **FIVE (5)** finishing techniques in making sauces.
(15 marks)
- b. Describe the **FIVE (5)** mother sauces plus with example.
(10 marks)

END OF EXAM PAPER