



Private & Confidential

SCHOOL OF HOSPITALITY

FINAL EXAMINATION

Student ID(in Figures) :

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Student ID (in Words) : _____

Subject Code & Name : **CUL1593 INTRODUCTION TO CULINARY AND KITCHEN HYGIENE**
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) : FIVE (5) 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 **FIVE (5)** short answer questions. Write your answers in the Answer Booklet(s) provided.

1. The purpose of kitchen organization is to assign or allocate tasks so they can be done efficiently and properly where all workers know what their responsibilities are. Discuss the **FOUR (4)** factors that we need to consider in organizing a new kitchen.

(8 marks)

2. a. Because the number and variety of salad combination is nearly endless, it is helpful to divide salads into categories in order to understand how they are produced. Describe the **FIVE (5)** types of salads in a modern menu.

(10 marks)

b. In order to create a good arrangement and presentation on salads, describe the **FOUR (4)** basic parts of a salad.

(8 marks)

3. Bacteria multiply by splitting in half. Under ideal conditions for growth, they can double in number every 15 to 30 minutes. This means that one single bacterium could multiply to one million in less than six hours. Explain the **SIX (6)** conditions are necessary for the growth of bacteria.

(12 marks)

4. a. In order to food to be cooked, heat must be transferred from a heat source such as gas flame or an electric element through the food. Discuss the **THREE (3)** ways of heat transfer during the cooking process.

(9 marks)

b. Distinguish between seasoning and flavouring the food.

(2 marks)

5. a. Soup, according to the dictionary, is a liquid food derived from meat, poultry, fish or vegetables. Kindly explain the **FOUR (4)** classification of soups.

(8 marks)

b. Describe the **THREE (3)** ways to garnish a soup.

(3 marks)

END OF PART A

PART B : ESSAY QUESTIONS (40 MARKS)

INSTRUCTION(S) : Answer **TWO (2)** essay questions. Write your answers in the Answer Booklet(s) provided.

Question 1

Today's kitchens look much different from those of Escoffier's day, even though our basic cooking principles are the same. The process of simplification and refinement, to which Careme and Escoffier made monumental contributions, is ongoing, adapting classical cooking to modern conditions and taste. Hence, the growth of the food service industry creates a demand for thousands of skilled people every year and many people are attracted by career that is challenging and exciting and, above all, provides the chance to find real satisfaction in doing a job well.

- a. Explain the **THREE (3)** major developments that have significantly changed the food service industry in the 20th century.

(14 marks)

- b. Briefly explain the **THREE (3)** skills levels of food production personnel and give an appropriate example for each skill.

(6 marks)

Question 2

A sauce works like a seasoning. Many chefs believe that 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 skills you will need in all your cooking. Based on your understanding, explain what the **FIVE (5)** mother sauces are and provide **ONE (1)** example of a small sauce that could be derived from each of the leading sauces. Meanwhile, you have just prepared a rosemary sauce, but your supervisor says it's too thin. It must be served in five minutes. What can you do to correct the sauce and explain the **FIVE (5)** finishing techniques which you can apply to your sauce?

(20 marks)

END OF EXAM PAPER