

**FACULTY OF CULINARY ARTS**

**FINAL EXAMINATION**

Student ID (in Figures) : 

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Student ID (in Words) : \_\_\_\_\_

Subject Code & Name : **DCA2304 Garde Manger**  
Semester & Year : January -April 2017  
Lecturer/Examiner : Zulkifli Bin Hashim  
Duration : 2 Hours

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**INSTRUCTIONS TO CANDIDATES**

1. This question paper consists of 3 parts:
  - PART A (30 marks) : THIRTY (30) multiple choice questions. Answers are to be shaded in the Multiple Choice Answer Sheet provided.**
  - PART B (40 marks) : FOUR (4) short answer questions. Answer ALL questions in the Answer Booklet(s) provided.**
  - PART C (30 marks) : ONE (1) essay questions. Answer ALL questions in the Answer Booklet(s) 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 = 10 (Including the cover page)**

**PART B : SHORT ANSWER QUESTIONS (40 MARKS)**

**INSTRUCTION(S) : FOUR (4)** short answer questions. Answer **ALL** questions in the answer booklet(s) provided.

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1. There are establishments that offer serve *hors d'oeuvre* as a finger food. List the considerations that need to be looked into when you do plating and identify the basic principles of *hors d'oeuvre* arrangement and constructions. (10 marks)
2. Buffet work is among the most important duties of the *garde manger* department. Artistic ability is very important to a *garde manger* chef as he needs to plan, prepare, and execute a formal cold buffet. **Describe** the design and explain the principles of a buffet platter. (10 marks)
3. Meat is known as muscle tissue and the flesh of domestic animals and wild game. The composition of meat are water 75%, protein 20%, fat 5% and carbohydrate consist of a small amount. **Discuss** the best safety and hygiene procedure when handling raw meat and breakdown the method of cooking and application for cold meat. (10 marks)
4. As a purchasing officer, Ms Sheila needs to order 4 types of fruits for Chef Zulkifli's class. There are a few considerations that need to be looked into by Ms Sheila when making the order and storing fruits. **Discuss** the considerations such as grade, storage and judgment Ms Sheila needs to be aware of. (10 marks)

**END OF PART B**

**PART C : ESSAY QUESTION (30 MARKS)**

**INSTRUCTION (S): Answer ONE question.** Write your answer in the Answer Booklet provided.

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1. The emphasis on attitudes is more important than skills because a good attitude will help you not only learn skills but also persevere and overcome the many difficulties you will face. The successful chef follows an unwritten code of behaviour and set of attitudes we call standards of professionalism.

From the above statement assume that you act as a successful *garde manger* chef. You are required to evaluate the quality or worth of a value as applied a successful *garde manger* chef in terms of practicing standards of professionalism. (30 marks)

**END OF EXAM PAPER**