



Private & Confidential

**FACULTY OF CULINARY ARTS**

**FINAL EXAMINATION**

Student ID (in Figures) : 

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Student ID (in Words) : \_\_\_\_\_  
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Subject Code & Name : **DCA2403 Aseana Cuisine**  
Semester & Year : Jan – Apr 2017  
Lecturer/Examiner : Mohd Zaidi bin Saleh  
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 written in the Multiple Choice Answer Sheet provided.  
PART B (40 marks) : SIX (6) short answers. Answers are to be written in the Answer Booklet provided.  
PART C (30 marks) : TWO (2) essay question. 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 = 9 (Including the cover page)**

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

**INSTRUCTION(S) : SIX (6) short answer questions. Answer ALL questions in the Answer booklet(s) provided.**

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1. You are serving Filipino cuisine for set dinner in your café. A few guests commented that the *Sinigang Na isda* is not up to standard or rather tasteless. As a Chef , recommend ways to improve the flavour. (6 marks)
- 2a. Define *tumpeng* and explain its role in the Indonesian diet. (4 marks)
- b. Suggest **FIVE (5)** dishes which are suitable to be served with *tumpeng*. (5 marks)
3. How could you improve the texture of beef in *Bulgogi*? (4 marks)
- 4a. You are setting up a full day hands-on short course for a group of six students. They are interested in learning how to made yogurt. As a trainer, how should you demonstrate to them? (4 marks)
- b. Some of the students would like to know if yogurt can be added into certain dishes. You are required to suggest and describe **FIVE (5)** Asian dishes in terms of ingredients and cooking methods. (5 marks)
5. Compare and contrast *sushi* and *kimbap*. (6 marks)
6. Which countries were the **MAIN** influences in Filipino cuisine? **Discuss TWO (2)** countries. (6 marks)

**END OF PART B**

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

**INSTRUCTION(S) : TWO (2) essay questions. Answer ALL questions in the Answer booklet(s) provided.**

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1. Compare the differences between north and south Indian cuisine. (15marks)
  
2. Most South Asian desserts use moist heat rather than dry heat as a cooking method. **Discuss.** (15 marks)

**END OF EXAM PAPER**