



FACULTY OF CULINARY ARTS

FINAL EXAMINATION

Student ID (in Figures) :

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Student ID (in Words) :

Subject Code & Name : **DCA2405 Malaysian Cuisine**

Semester & Year : Jan-April 2017

Lecturer/Examiner : Azim Bin Amran

Duration : 2 Hours

INSTRUCTIONS TO CANDIDATES

- 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 (50 marks) : FIVE (5) short answer questions. Answers are to be written in the Answer Booklet provided.**
 - PART C (20 marks) : ONE (1) essay question. Answers are to be written in the Answer Booklet provided**
- Candidates are not allowed to bring any unauthorised materials except writing equipment into the Examination Hall. Electronic dictionaries are strictly prohibited.
- 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.
- 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 = 11 (Including the cover page)

PART B : SHORT ANSWER QUESTIONS (50 MARKS)

INSTRUCTION(S) : FIVE (5) short answer questions. Answer ALL questions in the Answer Booklet(s) provided.

1. a. Malaysian food varies significantly across the country. Explain the term Malaysian Cuisine (5 marks)
- b. Malaysia has always been pivotal to trade routes from Europe, the Orient, India and China. List **FOUR (4)** historical Malaysian food influences. (4 marks)
- c. Describe the **FIVE (5)** main principals of Malacca known as Centerport and her spice trade business. (5 marks)
2. a. Malay cuisine emphasizes spicy to sweet taste due to its liberal use of herbs and spices since centuries ago. Briefly explain what Malay cuisine is. (4 marks)
- b. Herbs and spices have the ability to make Malay food more appetizing and palatable, some herbs and spices are used more for imparting an attractive colour than for enhancing taste. Explain the terms wet '*rempah*' and dry '*rempah*'. (2 marks)
- c. Explain how cultural influences have affected Malay Cuisine (5 marks)
- d. Chilli paste is commonly used in Malay Cuisine. It must be cooked properly until it becomes '*pecah minyak*' or ruptured oil in Malay Culinary terms. Explain what would happen to the chilli paste if it is not cooked properly (4 marks)
3. a. There were 2 waves of settlements by the Chinese who migrated to Malaysia during the mid 15th century. Explain why they migrated during: (4 marks)
 - First Wave Settlement
 - Second Wave Settlement
- b. Explain 'Hakka Cuisine' (2 marks)

4. a. Nyonya food originating from the North is Penang and South is Malacca, both have distinct differences. Describe the differences and influences. (3 marks)
- b. State **FIVE (5)** aromatic herbs commonly found in Nyonya Cuisine. (5 marks)
5. One of the significant characteristics of Malaysian culture is her celebration of various festivals and events. Name and explain any **SEVEN (7)** of these celebrations. (7 marks)

END OF PART B

PART C : ESSAY QUESTIONS (20 MARKS)

INSTRUCTION(S) : ONE (1) essay question. Answer questions in the Answer Booklet(s) Provided.

1. Mixed messages abound about coconut and health. Is it a fatty treat, to be eaten with care or a miracle food, as some people claim? Discuss (20 marks)

END OF EXAM PAPER