



FACULTY OF CULINARY ARTS

FINAL EXAMINATION

Student ID (in Figures) :

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Student ID (in Words) : _____

Course Code & Name : **CUL1514 PROFESSIONAL CULINARY STUDIES II**
Trimester & Year : January – April 2018
Lecturer/Examiner : VINCENT PANG
Duration : 3 Hours

INSTRUCTIONS TO CANDIDATES

1. This question paper consists of 2 parts:
PART A (60 marks) : EIGHT (8) short answer questions. Answers are to be written in the Answer booklet provided.
PART B (40 marks) : TWO (2) Essay questions. 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 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.

Total Number of pages = 3 (Including the cover page)

PART A : SHORT ANSWER (60 MARKS)

INSTRUCTION(S) : Answer ALL questions. Write your answer in the Answer Booklet provided.

1. What is the purpose of convenience food products towards restaurant operators or professional chefs and provide **ONE (1)** example. (7 marks)
2. The international Halal market is estimated to be worth more than US 2.3 trillion and the food sector is widely seen as having the greatest potential for growth. Malaysia being an Islamic country , Mr. Ben who lives in the country has intentions to operate a halal food premise, he has approached you to explain to him the following: -
 - a) What is the body that governs the issuance of “**halal**” certificate (2 marks)
 - b) Where does the word “**halal**” originates from? (2 marks)
 - c) What does it mean when food is described “**halal**” (7 marks)
3. What are the **TWO (2)** main mistakes people make in food presentation? (4 marks)
4. When a person dines, they utilize all the **FIVE (5)** senses; provide the **THREE (3)** most used senses when it comes to dining. (6 marks)
5. Identify the **THREE (3)** essentials of food presentation and provide examples for each (9 marks)
6. What is the definition of “Novuelle” cuisine and the characteristics of it? (7 marks)
7. Discuss the **TEN (10)** things that needs to be completed before a service begins (10 marks)
8. Provide **SIX (6)** disadvantages of convenience product. (6 marks)

END OF PART A

PART B : ESSAY QUESTIONS (40 MARKS)

INSTRUCTION (S): Answer ALL questions. Write your answer in the Answer Booklet provided.

“Malaysia’s foodservice sector was valued at just under US\$10 billion in 2012. Between 2008 and 2012, the market recorded a compound annual growth rate (CAGR) of 4.6% and is expected to continue expanding with a CAGR of 5.3% until 2017, reaching total sales of US\$12.9 billion” (Agri culture & Agri-Food Canada; 2014)

1a. Based on the paragraph above, we can clearly see that the foodservice sector growing and contributes a significant amount of revenue, you are required to identify and explain the **TWO (2)** categories foodservice sector falls under. (8 marks)

1b. Discuss the characteristics of the **THREE (3)** types of ownership business available. (12 marks)

A chef needs to carefully decide certain criteria when constructing a dish and take into consideration factors to be taken into consideration; you are required to:

2a. Discuss **SIX (6)** factors that a chef needs to take into consideration when constructing a dish and provide examples for each factor. (18 marks)

2b. Define the word “**garnish**”. (2 marks)

END OF EXAM PAPER