



FACULTY OF CULINARY ARTS

FINAL EXAMINATION

Student ID (in Figures) :

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Student ID (in Words) : _____

Course Code & Name : **CUL2023 Food Preservation**
 Trimester & Year : JAN-APRIL 2018
 Lecturer/Examiner : Haryati Abu Husin
 Duration : 3 Hours

INSTRUCTIONS TO CANDIDATES

1. This question paper consists of 2 parts:
 PART A (70 marks) : SEVEN (7) short answer questions. Answers are to be written in the Answer Booklet provided

 PART B (30 marks) : ONE (1) 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 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 QUESTIONS (70 MARKS)

INSTRUCTION(S) : **SEVEN (7)** short answer questions. Answer **ALL** questions in the Answer Booklet(s) provided.

1. Discuss **FOUR (4) suitable** methods to preserve beef. (10 marks)

2. Elaborate the methods during the canning process. Include these following information:-
 - a. A brief about the history of the method.
 - b. The advantages of using the method.
 - c. Types of food suitable for fermentation(10 marks)

3. Discuss the intrinsic and extrinsic factors that affect food spoilage as the result of microbiological growth. (10 marks)

4. Elaborate the definition of Food colouring that is allowed to be present in food according to Food Act Malaysia (10 marks)

5. Explain **FOUR (4)** examples of the use of microorganism in the food industry. (10 marks)

6. Elaborate the impact of plant toxins on livestock (10 marks)

7. Elaborate **FOUR (4)** different types of sampling on food products. (10 marks)

END OF PART A

PART B : ESSAY QUESTIONS (30 MARKS)

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

1. Imagine you are the Research and Development Officer in a food manufacturing company. Your factory focuses on frozen vegetables as the main product of business. Using an appropriate diagramme, elaborate the process of freezing vegetables in your factory. You are also required to discuss the benefits of using freezing the technique to preserve vegetables. (30 marks)

END OF EXAM PAPER