

FACULTY OF CULINARY ARTS

FINAL EXAMINATION

Student ID (in Figures) :

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Student ID (in Words) : _____

Course Code & Name : **CUL1103 BASIC CULINARY**
Trimester & Year : January – April 2018
Lecturer/Examiner : Asha Shirin James
Duration : 2 Hours

INSTRUCTIONS TO CANDIDATES

- This question paper consists of 2 parts:**
PART A (30 marks) : Answer all THIRTY (30) multiple choice questions. Answers are to be shaded in the Multiple Choice Answer Sheet provided.
PART B (70 marks) : EIGHT (8) short answer questions. Answers are to be written in the Answer Booklet provided.
- Candidates are not allowed to bring any unauthorized 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 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 = 10 (Including the cover page)

PART B : SHORT ANSWER QUESTIONS (70 MARKS)

INSTRUCTION(S) : Answer **EIGHT (8)** short answer questions. Write your answers in the Answer Booklet(s) provided.

1. a. List **THREE (3)** steps in order to maintain a good level of personal hygiene. (3 marks)
- b. Describe **THREE (3)** main categories of food hazards and give **TWO (2)** example of each category. (9 marks)
2. a. When cutting vegetables items, you need to hold them using the fingers of your non-cutting hand like a claw. Why? (2 marks)
- b. State **TWO (2)** reasons why vegetables should be cut in uniform shapes and sizes. (2 marks)
3. a. Why batters and breading are used to coat food before deep frying? (3 marks)
- b. List the sequence of the breading process. (4 marks)
- c. Suggest **FOUR (4)** breading ingredients beside breadcrumbs. (4 marks)
4. Mayonnaise is one of the most common dressing available in the market, it is also one common task given to a trainee during internship.
 - a. Examine the causes of curdled mayonnaise. (4 marks)
 - b. Recommend **TWO (2)** methods to 'rescue' curdled mayonnaise. (2 marks)
5. You are a '*commis*' working in a fine dining restaurant. Your *Chef de Partie* is on medical leave and you are required to make '*Consommé*'.
 - a. What are the ingredients required? (4 marks)

- b. 'Consommé' is known as clear soup. If the clarification fails, what changes would you recommend to solve it? (3 marks)

6. In order to make the 5 mother sauces, you need liquid and thickening agent. Draw and fill up the column in your answer script (7 marks)

Sauce	Liquid	Thickening Agent
1.	Milk	White Roux
2. Veloute		
3.		Brown Roux
4. Hollandaise	Butter	
5.	Tomato + Stock	

7. a. List **EIGHT (8)** types of lettuces which are suitable for making mixed green salads. (8 marks)
- b. Lettuce or salad green must be fresh, clean, crisp, cold and well drained. List **THREE (3)** methods to ensure the quality of salad green. (3 marks)
8. a. Draw and name the structure of a grain. (5 marks)
- b. Explain each of the structure of the grain. (4 marks)
- c. List **THREE (3)** examples of rice. (3 marks)

END OF EXAM PAPER