

FACULTY OF CULINARY ARTS

FINAL EXAMINATION

Student ID (in Figures) :

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Student ID (in Words) :

Course Code & Name : **CUL1143 FOOD COMMODITIES**
Trimester & Year : January – April 2018
Lecturer/Examiner : Asha Shirin James
Duration : 2 Hours

INSTRUCTIONS TO CANDIDATES

1. This question paper consists of 2 parts:
PART A (30 marks) : 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.
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 = 8 (Including the cover page)]

PART B : SHORT ANSWER QUESTIONS (70 MARKS)

INSTRUCTION(S) : EIGHT (8) short answer questions. Answer ALL questions in the Answer Booklet(s) provided.

1. Name and describe the **THREE (3)** types of heat energy that is transferred to foods. Provide examples for each. (6 marks)

- 2a. Name and explain the **SIX (6)** types of salt available. (12 marks)

- b. Apart from being a preservative, discuss other functions and usage of salt in food preparation (3 marks)

3. Summarise citrus fruit. Explains the term 'zest' used in cooking. (4 marks)

4. What is the difference between seasoning and flavouring? Compare them in detail. (4 marks)

5. Explain the general cooking principles of "sulphur" in egg. (4 marks)

- 6a. Identify how cheese should be stored. (2 marks)

- b. Give **TWO (2)** guidelines and reasons that are applied when cooking with cheese. (4 marks)

- c. Determine **FOUR (4)** ways to serve a cheese platter to customer. (8 marks)

7. Milk is one of the most nutritious foods available. It contains proteins, vitamins and minerals. However, whole milk is raw and has to go through few processes.
- a. Why does milk need to be pasteurized? (2 marks)
- b. Explain **THREE (3)** milk processing techniques. (6 marks)
- 8a. Define 'legumes' (3 marks)
- b. Give relevant examples of nutrients found in legumes. (2 marks)
- c. Explain the methods of preparing legumes and ways of cooking. (10 marks)

END OF EXAM PAPER