

FACULTY OF CULINARY ARTS

#### **FINAL EXAMINATION**

Student ID (in Figures)	:												
Student ID (in Words)	:												
Course Code & Name	•	CUL	1153	Kitc	hen a	and H	vgier	ne Ma	anage	emen	t		
Trimester & Year			uary -				/0 -	_			-		
Lecturer/Examiner	:	Has	ri Bin	Hass	an								
Duration	:	2 Ho	ours										

### **INSTRUCTIONS TO CANDIDATES**

1. 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)	:	SEVEN (7) short answer questions. Answers are to be written in
		the Answer Booklet provided.
DADT C (20 montro)		ONE (1) accounting Answers are to be written in the Answer

- PART C (20 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 = 9 (Including the cover page)

# PART B : SHORT ANSWER QUESTIONS (50 MARKS)

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

1.	Explain <b>THREE (3)</b> effective skills required for any supervisor to create a successi supervision.	ful (10 marks)
2.	Briefly describe the definition of simplifying an operation for culinary and provid example.	le an (3 marks)
3.	a. State EIGHT (8) job tasks of the Executive Chef.	(8 marks)
	b. State <b>FIVE (5)</b> job tasks of the Chef de Partie.	(5 marks)
	c. State <b>THREE (3)</b> job tasks of the Assistant Chef ( <i>Le Commis Chef</i> )	(3 marks)
4.	Discuss and give your suggestion on how to overcome fatigue or tiredness in kit	chen. (4 marks)
5.	Explain why equipment and layout are important when opening a new for	od business. (8 marks)
6.	Specify in detail <b>THREE (3)</b> basic factors that determine the ventilation requiren kitchen.	nents for the (6 marks)

7. Explain in detail the critical elements for fire to occur. (3 marks)

## END OF PART B

## PART C : ESSAY QUESTIONS (20 MARKS)

**INSTRUCTION(S)** : **ONE (1)** Essay question. Write your answers in the Answer Booklet(s) provided.

 To achieve a good organization goal or target, both supervisor and subordinate have their own working expectations. Explain in detail what are the expectations required from both parties. Justify the requirements needed to be a good supervisor and explain the areas of supervision for the supervisor. (20 marks)

END OF PAPER