BERJAYA
UNIVERSITY COLLEGE

FACULTY OF CULINARY ARTS

FINAL EXAMINATION

Student ID (in Figures)   :

Student ID (in Words)   :

Course Code & Name   : **CUL1163 Butchery**
Trimester & Year   : January – April 2018
Lecturer/Examiner   : Hasri Bin Hassan
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.**

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.

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1. Draw the organisational chart of a hotel's 'Butchery Department' and specify the job responsibilities of the Chief Butcher. (11 marks)

2 a. Suggest and determine **FOUR (4)** types of hand tools needed for filleting a round white fish and *goujonette*. (4 marks)

   a. Describe in detail the usage of each tool mentioned in (a) above. (4 marks)

3 a. Determine **FOUR (4)** basic classifications when grading lamb. (4 marks)

   a. Explain the terms below:

     i. Kosher lamb (1 mark)

     ii. Halal lamb (1 mark)

     iii. Hot-house lamb (1 mark)

4 a. Meat cuts are based on **TWO (2)** factors. Specify both factors in detail. (2 marks)

   b. There are steps to dissecting a lamb carcass.

     i. Determine the **FIVE (5)** steps and name the parts. (5 marks)

     ii. Give an example of cooking methods suited for the parts. (5 marks)

5. Shellfish can be categorised under **TWO (2)** main groups. Describe and explain in detail the groups accompanied with examples from each category. (5 marks)

6. Describe the steps during the meat aging process, types of meat ageing and the advantages of the process. (13 marks)

7 a. Describe the term 'forcemeat' and its usage. (5 marks)

   b. Give an example of **THREE (3)** types of sausage categories with their variations. (6 marks)

8. Discuss why a 'butcher yield test' is very important for any food service outlet. (3 marks)

END OF EXAM PAPER