



FACULTY OF CULINARY ARTS

FINAL EXAMINATION

Student ID (in Figures) :

--	--	--	--	--	--	--	--	--	--	--	--	--	--	--

Student ID (in Words) : _____

Course Code & Name : **CUL1314 Aseana Cuisine**
 Trimester & Year : January – April 2018
 Lecturer/Examiner : Choong Siew Lee
 Duration : 2 Hours

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 (40 marks) : FIVE (5) short answer questions. Answers are to be written in the Answer Booklet provided.**
 - PART C (30 marks) : TWO (2) essay questions. Answers are to be written in the Answer Booklet given.**
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 (40 MARKS)

INSTRUCTION(S) : FIVE (5) short answer questions. Answer ALL questions in the Answer booklet(s) provided.

1. Seaweed is widely used in Korean and Japanese cuisine. What are the various seaweeds used in both countries? You are required to describe **THREE (3)** types of seaweed and explain its usage. (9 marks)

2. Spices such as cardamom, mustard seed, fenugreek and cumin may be used in dry form or wet paste in Indian cuisine. Which method would you prefer to use for cooking lamb masala and why? (6 marks)

3. What are the differences between *maki sushi* and *kimbap*? (5 marks)

4. What are the common ingredients used as flavouring in Thai cuisine and Indonesia besides salt and pepper? You are required to list **FIVE (5)** ingredients and name **TWO (2)** dishes from each country without repeating any dishes. (10 marks)

- 5a. Your owner, Mr William would like to have a four- course Filipino menu for his 50th birthday celebration. As a chef de cuisine, what type of dishes would you recommend to him? (2 marks)

- b. Mr William has queries about the dishes that you have recommended in 5a. Briefly describe all the **FOUR (4)** dishes above in terms of ingredients and cooking methods. (8 marks)

END OF PART B

PART C : ESSAY QUESTIONS (30 MARKS)

INSTRUCTION(S) : TWO (2) essay questions. Answer ALL questions in the Answer booklet(s) provided.

1. Discuss the differences between the cuisine of north and south India, including the differences in spices, used ingredients, beverage and food. (15 marks)

2. Outside of the Filipino community, Filipino food is not popular. Discuss why. (15 marks)

END OF EXAM PAPER