



FACULTY OF CULINARY ARTS

FINAL EXAMINATION

Student ID (in Figures) :

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Student ID (in Words) :

Course Code & Name : **CUL1404 Advanced Heritage Cuisine**
 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) : SEVEN (7) 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.

PART B : SHORT ANSWER QUESTIONS (70 MARKS)

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

1. List down the ingredients required to prepare '*Daging Rendang*' and the method of preparation. (10 marks)
2. Fresh dry spices need to be dry roasted before use. Explain why this needs to be done. (10 marks)
3. a. Nyonya food originating from the North is Penang and south is Malacca, both have distinct differences. Describe the differences and influences. (5 marks)
b. Chicken Sioh and Chicken Pongteh both use salted soy bean and palm sugar as ingredients in the dishes. What makes chicken Sioh taste different from Chicken Pongteh. Explain. (5 marks)
4. Briefly describe how our neighbouring countries culture influence the cuisine of Malaysia's East Coast states. (10 marks)
5. Describe the influences of Nyonya heritage cuisine in Malaysia. (10 marks)
6. You are given a task to list the equipment needed for a new coming modern Nyonya restaurant at your hotel. Give your suggestions on the equipment. (10 marks)
7. The usage of the equipment and tools are very important in any cuisine. List and explain the equipment and tools used in Malay heritage cooking in in the past. (10 marks)

END OF EXAM PAPER