



FACULTY OF CULINARY ARTS

FINAL EXAMINATION

Student ID (in Figures) :

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Student ID (in Words) : _____

Course Code & Name : **CUL1514 PROFESSIONAL CULINARY STUDIES II**
Trimester & Year : JANUARY-APRIL 2019
Lecturer/Examiner : VINCENT PANG
Duration : 3 Hours

INSTRUCTIONS TO CANDIDATES

1. This question paper consists of 2 parts:
PART A (60 marks) : NINE (9) short answer questions. Answers are to be written in the Answer booklet provided.
PART B (40 marks) : TWO (2) Essay 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 = 3 (Including the cover page)

PART A : SHORT ANSWER QUESTIONS (60 MARKS)

INSTRUCTION(S) : Answer ALL questions. Write your answer in the Answer Booklet provided.

1. Provide **FIVE (5)** contributions of Antonin Careme to the culinary world (10 marks)
2. What are the **TWO (2)** main mistakes people make in food presentation? (4 marks)
3. Identify the founder of the Pavlovian theory of conditioning and explain the concept. (4 marks)
4. Draw a “Traditional System” flow and provide **THREE (3)** advantages and **THREE (3)** disadvantages of the system (10 marks)
5. What does it mean when food is described “**halal**” (7 marks)
6. Identify the **THREE (3)** essentials of food presentation and provide an example for each (6 marks)
7. Define the term “Nouvelle” cuisine and elaborate on the characteristics of it. (7 marks)
8. Humans as omnivores are often faced with a dilemma known as the omnivore paradox, what are the bases of a person to reject food under neophobia and provide examples for each. (8 marks)
9. What are the **TWO (2)** concepts of choosing colour when constructing a dish? (4 marks)

END OF PART A

PART B : ESSAY QUESTIONS (40 MARKS)

INSTRUCTION (S) : Answer ALL questions. Write your answer in the Answer Booklet provided.

1a. The foodservice sector contributes a significant amount of revenue, you are required to identify and explain the **TWO (2)** categories the foodservice sector falls under. (7 marks)

b. Discuss the characteristics of the **THREE (3)** types of business ownerships available. (13 marks)

2. Based on the **TWO (2)** set menus proposed below, provide your critique on each and which set menu would be more appropriate. (20 marks)

<p style="text-align: center;"><u>Menu 1</u></p> <p style="text-align: center;">Cauliflower soup xxx Poached chicken with supreme sauce and mash potato xxx Crème Caramel</p>
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<p style="text-align: center;"><u>Menu 2</u></p> <p style="text-align: center;">Mix salad xxx Roast chicken with supreme sauce, carrot puree and match stick potato xxx Crème caramel</p>
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END OF EXAM PAPER