



FACULTY OF CULINARY ARTS

FINAL EXAMINATION

Student ID (in Figures) :

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Student ID (in Words) : _____

Course Code & Name : **CUL2023 Food Preservation**
 Trimester & Year : JAN-APRIL 2019
 Lecturer/Examiner : Haryati Abu Husin
 Duration : 3 Hours

INSTRUCTIONS TO CANDIDATES

1. **This question paper consists of 2 parts:**
PART A (70 marks) : SEVEN (7) short answer questions. Answers are to be written in the Answer Booklet provided

PART B (30 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 =3 (Including the cover page)

PART A : SHORT ANSWER QUESTIONS (70 MARKS)

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

1. Discuss **FOUR (4)** suitable methods when preserving eggs. (10 marks)

2. Elaborate the method of sugaring process. Include the following information:-
 - a. A brief about the method.
 - b. The advantages and disadvantages of using the method.
 - c. Types of food suitable for sugaring.(10 marks)

3. In your opinion, as the professional in the area of culinary arts, do you think the 2nd intention in processing grains is important? State at least **FOUR (4)** reasons to support your answer. (10 marks)

4. Elaborate the definition of Food additives that is allowed to be present in food according to Food Act Malaysia (1983) (10 marks)

5. Explain **FOUR (4)** advantages of using dehydration for preserving fruits in the food industry. (10 marks)

6. Elaborate the food poisoning symptoms caused by *Campylobacter spp.* (10 marks)

7. Determine the **FOUR (4)** reasons why sampling needs to be conducted before analyzing food. (10 marks)

END OF PART A

PART B : ESSAY QUESTIONS (30 MARKS)

INSTRUCTION(S) : ONE (1) essay question. Answer ALL questions in the Answer Booklet(s) provided.

1. Imagine you are the Research and Development Officer in a food manufacturing company. Your company requires you to determine the best technique to preserve coconut milk, without using any artificial preservatives or expensive machinery. Your product should be as close to its natural form as possible.

You have determined the recipes, methods and preservations techniques in making the product. Your task is to:

- a. explain the process covering the recipes which include the ingredients list and methods. You need to justify the usage of the ingredients and the methods used in the explanation. (12 marks)
- b. discuss the technique(s) of preservation and the importance of using the technique(s) and why you need to use the technique(s). (8 marks)
- c. discuss on **ONE(1)** type of internal and **ONE(1)** type of external quality evaluation suitable for your product . (10 marks)

(30 marks)

END OF EXAM PAPER