

FACULTY OF CULINARY ARTS

FINAL EXAMINATION

Student ID (in Figures) :

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Student ID (in Words) : _____

Course Code & Name : **CUL1103 BASIC CULINARY**
Trimester & Year : January – April 2019
Lecturer/Examiner : Lim Hock Kooi
Duration : 2 Hours

INSTRUCTIONS TO CANDIDATES

- This question paper consists of 2 parts:**
PART A (30 marks) : Answer all THIRTY (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.
- Candidates are not allowed to bring any unauthorized materials except writing equipment into the Examination Hall. Electronic dictionaries are strictly prohibited.**
- 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.**
- 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 (70 MARKS)

INSTRUCTION(S) : Answer **EIGHT (8)** short answer questions. Write your answers in the Answer Booklet(s) provided.

1. a. List **THREE (3)** areas of hygiene that is important in the kitchen. (3 marks)
b. Name **SEVEN (7)** best practices in kitchen that reflects pride, professionalism and considerations for your fellow team mates. (7 marks)
2. Purpose of HACCP is to identify, monitor and control dangers of food contaminations. Describe the **SEVEN (7)** steps of HACCP. (7 marks)
3. a. Name **SIX (6)** basic types of vegetable cut in French terminology. (6 marks)
b. Explain the uses of vegetable cuts named in question (3a). (6 marks)
4. Explain the term 'Mise-en-place'. (8 marks)
5. Explain the sequence of '*pane*' when applied to chicken boxing. (6 marks)
6. A *bouquet garni* is used to add flavour when preparing stock. Describe how to prepare a *bouquet garni*. (4 marks)
7. a. Name **TWO (2)** main types of pasta. Briefly explain each type. (8 marks)
b. Describe the quality characteristics of dried pasta. (6 marks)
8. a. List and explain **FOUR (4)** categories of thick soup. (4 marks)
b. Suggest **FIVE (5)** toppings that are suitable to be served with thick soup. (5 marks)

END OF EXAM PAPER