

FACULTY OF CULINARY ARTS

FINAL EXAMINATION

Student ID (in Figures)	:										
Student ID (in Words)	: _										
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Course Code & Name	:	CUL	1143	Food	Com	modi	ties				
	:	Janu	uary –	April	2019)					
Lecturer/Examiner	:		ong S	•							
Duration	:	2 Hc	nurs								

INSTRUCTIONS TO CANDIDATES

- This question paper consists of 2 parts: PART A (30 marks) : THIRTY (30) multiple choice questions. Answers are to be shaded in the Multiple Choice Answer Sheet provided. PART B (70 marks) : SIX (6) short answer questions. Answers are to be written in the Answer Booklet provided.
- 2. Candidates are not allowed to bring any unauthorized 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 = 7 (Including the cover page)

PART B : SHORT ANSWER QUESTIONS (70 MARKS)

INSTRUCTION(S) : SIX (6) short answer questions. Answer **ALL** questions in the Answer Booklet (s) provided.

1a.	What are the differences between fat and oil?	(2 marks)						
b.	List and describe TWO (2) types of fat and TWO (2) types of oil.	(8 marks)						
2.	Mr Thomas James, a regular customer had placed an order for <i>Roast Strip</i> served with Baked Jacket Potato, Beef Jus and accompanied with Sautéed in your restaurant.							
a.	As a sous chef, explain to your staff why condiments are offered to the							
b.	4 marks) Suggest FOUR (4) types of condiments which may be offered to Mr Thomas?							
c.	Explain to your staff the characteristics of the condiments suggested in 2b.							
3.	Define the following terms with regards to milk and cream:	(10 marks)						
a.	Curdling							
b.	Scorching							
c.	Homogenisation							
d.	Ultra High Temperature Pasteurisation							
e.	Lactose intolerant							
4a.	List and explain the SEVEN (7) basic steps needed to produce cheese.	(14 marks)						
b.	List FOUR (4) types of soft fresh cheese.	(4 marks)						
C.	Name TWO (2) dishes which uses soft fresh cheese as an ingredient.	(2 marks)						
5.	Explain the term Hybridisation and Variation with relation to botanical sys	tems. (4 marks)						
6.	Name and explain the FIVE (5) types of salt available in the market for coc	oking						

Name and explain the FIVE (5) types of salt available in the market for cooking purpose. (10 marks)

END OF EXAM PAPER