



FACULTY OF CULINARY ARTS

FINAL EXAMINATION

Student ID (in Figures) :

--	--	--	--	--	--	--	--	--	--	--	--	--	--	--

Student ID (in Words) : _____

Course Code & Name : **CUL1163 Butchery**
Trimester & Year : January - April 2019
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) : EIGHT (8) 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.

Total Number of pages = 8 (Including the cover page)

PART B : SHORT ANSWER QUESTIONS (70 MARKS)

INSTRUCTION(S) : EIGHT (8) short answer questions. Answer ALL questions in the Answer Booklet (s) provided.

1. a. List down all the quality points when buying a fresh chicken. (5 marks)
b. There are **TWO (2)** types of poultry meat. Differentiate and compare both. (6 marks)
c. What will occur if poultry is not trussed before roasting? (3 marks)
d. Explain the term 'Turkey' in culinary terms. (4 marks)
2. Suggest and describe **THREE (3)** types of kitchen utensil needed for deboning a leg of lamb for braising. You are required to list the usages of each tool. (6 marks)
3. Classify **SEVEN (7)** job responsibilities of the Chief Butcher. (7 marks)
4. Identify and briefly explain the **TEN (10)** Commandments of Fire Safety that should be looked upon when you run a food service operation. (10 marks)
5. Differentiate the terms 'kitchen equipment and kitchen utensil'. (6 marks)
6. Briefly describe the beef offal below.
 - i. Liver (2 marks)
 - ii. Heart (2 marks)
 - iii. Kidney (2 marks)
 - iv. Sweetbreads (2 marks)
 - v. Tongue (2 marks)
7. Explain the usage of 'sharpening stone' and 'sharpening steel' which is widely used in kitchen activities. (9 marks)
8. Differentiate between fresh and smoked sausage. (4 marks)

END OF EXAM PAPER