



FACULTY OF CULINARY ARTS

FINAL EXAMINATION

Student ID (in Figures) :

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Student ID (in Words) : _____

Course Code & Name : **CUL1314 Aseana Cuisine**
Trimester & Year : January – April 2019
Lecturer/Examiner : Choong Siew Lee
Duration : 2 Hours

INSTRUCTIONS TO CANDIDATES

1. This question paper consists of 3 parts:
PART A (30 marks) : THIRTY (30) multiple choice questions. Answers are to be shaded in the Multiple Choice Answer Sheet provided.
PART B (40 marks) : FIVE (5) short answer questions. Answers are to be written in the Answer Booklet provided.
PART C (30 marks) : TWO (2) essay questions. Answers are to be written in the Answer Booklet given.
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 = 9 (Including the cover page)]

PART B : SHORT ANSWER QUESTIONS (40 MARKS)

INSTRUCTION(S) : FIVE (5) short answer questions. Answer **ALL** questions in the Answer booklet(s) provided.

1. Discuss the various flat breads consumed in Pakistan. (8 marks)

2. Describe **THREE (3)** types of seaweed used in Japanese cuisine. You are required to explain its usage. (9 marks)

3. Explain the term ‘dry form’ and ‘wet paste’ with regards to ways of cooking spices in Indian cuisine. (6 marks)

4. As a sous chef in Berjaya Hotel, Langkawi; you are required to give training on *kimchi* making. How would you prepare your notes? (14 marks)

5. How could you improve the texture of beef in Gyudon? (3 marks)

END OF PART B

PART C : ESSAY QUESTIONS (30 MARKS)

INSTRUCTION(S) : TWO (2) essay questions. Answer ALL questions in the Answer booklet(s) provided.

1. Cantonese Cuisine is World Renowned.
Discuss the culinary heritage and diversities of this cuisine. (15 marks)

2. Discuss the similarities in terms of main staple, flavouring ingredients and cooking methods between Filipino and Indonesian cuisine. (15 marks)

END OF EXAM PAPER