



FACULTY OF CULINARY ARTS

FINAL EXAMINATION

Student ID (in Figures) :

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Student ID (in Words) : _____

Course Code & Name : **CUL1514 PROFESSIONAL CULINARY STUDIES II**
Trimester & Year : January – April 2020
Lecturer/Examiner : W. Edie Azlie
Duration : 3 Hours

INSTRUCTIONS TO CANDIDATES

1. This question paper consists of 2 parts:
PART A : SIX (6) short answer questions. Answers are to be written in the (60marks) Answer booklet provided.
PART B : TWO (2) Essay questions. Answers are to be written in the (40 marks) 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 = 4 (Including the cover page)

PART A : SHORT ANSWER QUESTIONS (60 MARKS)

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

1. Chef Escoffier came up with a system he called the Brigade de Cuisine that created a hierarchy for all the positions in the kitchen. Most kitchens today use a similar system based on Escoffier's ideas and this article will describe the similarities and differences in hospitality industry nowadays.
 - a. Briefly explain the significance of the brigade system towards hospitality businesses (5 marks)
 - b. Differentiate the position and section based on the kitchen brigade system concept. (5 marks)

2. Professional chefs usually start in the kitchen as line cooks, but with experience progress to more advanced positions such as sous chefs, chefs de cuisine and executive chefs. Education is not strictly required to become a chef, though many successful chefs attended culinary school to launch their careers. Somehow rather, the pivotal element being Professional Chef is another level to focus with, classify your thought on your own perspectives. (10 marks)

3. It is possible to live entirely on convenience foods without suffering from any nutritional deficiencies. However such a diet would be monotonous and a sensible approach is to use both fresh and convenience foods in proportions that suit the individual in terms of money, time, likes and dislikes. Convenience foods have gained in popularity in recent years due to less leisure time to prepare food. Thus, to support this statement, highlight the advantages and disadvantages of the convenience products. (10 marks)

4. Food presentation is the art of modifying, processing, arranging, or decorating food to enhance its aesthetic appeal. The visual display of food matters a lot to many chefs and food consumers too and It also showcases the standard and level of the restaurant. Customers basically judge the hygiene standards, quality, and taste of a dish without tasting it based solely on the way food is presented to them. Identify how food presentation is considered as an essential to a dish as its taste and flavor. (10 marks)

5. The services scape is the physical environment of a service organization where the service transaction occurs it is composed of numerous elements such as the color, music, scent, and layout and design in a physical environment (Bitner, 1992). Point out **TEN (10)** things that needs to be completed before a service begins the restaurant operations.

(10 marks)

6. Carême was haute cuisine's original maestro. He was the first to distinguish this rich, meat-heavy, decorative, more labor-intensive cuisine from regional French home cooking, and the first to catalogue and organize it so it could be easily understood by future generations. Marie Antoine Carême is an influential figure in the culinary scene, provide of his contributions to the culinary world that all the culinarians follow until today.

(10 marks)

END OF PART A

PART B : ESSAY QUESTIONS (40 MARKS)

INSTRUCTION(S) : Answer **ALL** questions. Write your answers in the Answer Booklet(s) provided.

1. The study identifies more than diseases that can be transmitted through food. Many can cause serious illness and some are even deadly. Foodborne illness or food poisoning is caused by consuming food contaminated with pathogenic bacteria is referring to sanitation and contamination. Thus, chef should always consult the local health, building and other codes are designed in part to ensure that food handlers practices in a safe and proper manner.
 - a. Discuss in-depth at least **FOUR (4)** component refers to direct contamination (10 marks)
 - b. Identify the conditions in a way to preventing bacteria intoxications and infection. (10 marks)

2. A chef needs to carefully decide certain criteria when constructing a dish and take into consideration factors to be taken into consideration by you are require to concern as chef or a food handler.
 - a. Define the word “garnish”. (2 marks)
 - b. Classify several things that you can decrease the risk of an illness being spread by poor personal hygiene. (6 marks)
 - c. Justify **SIX (6)** factors that a chef needs to take into consideration when constructing a dish and provide examples for each factor. (12 marks)

END OF EXAM PAPER