



FACULTY OF CULINARY ARTS

FINAL EXAMINATION

Student ID (in Figures) :

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Student ID (in Words) : _____

Course Code & Name : **CUL2023 Food Preservation**
Semester & Year : January – April 2020
Lecturer/Examiner : Wan Ruzanna Wan Ibrahim
Duration : 3 Hours

INSTRUCTIONS TO CANDIDATES

1. This question paper consists of 2 parts:
PART A (70 marks) : SIX (6) short answer questions. Answers are to be written in the Answer Booklet provided.
PART B (30 marks) : Answer ONE (1) essay question. Write your answers in the Answer Booklet(s) 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 = 3 (Including the cover page)

PART A : SHORT ANSWER QUESTIONS (70 MARKS)

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

1. Name **TWO (2)** different methods of preserving each of following foods:
 - a. milk
 - b. fish
 - c. strawberries
 - d. chicken
 - e. green peas (10 marks)

2. List down and explain **FIVE (5)** importance of food preservation (10 marks)

3. Explain how the following factors contribute to food spoilage:
 - a. oxygen
 - b. temperature (10 marks)

4. Freezing is the easiest, most convenient and least time-consuming method of preserving foods. In food processing, method of preserving food is aided by lowering the temperature to inhibit microorganism growth.
 - a. Explain the effects of freezing on physical changes in food (10 marks)
 - b. Briefly discuss **FIVE (5)** factors affecting the quality of frozen food. (10 marks)

5. Describe **FIVE (5)** changes in food spoilage. (10 marks)

6. Explain why it is important to study or know the water activity of a product prior to storage? (10 marks)

END OF PART A

PART B : ESSAY QUESTIONS (30 MARKS)

INSTRUCTION(S) : Answer **ONE (1)** essay question. Write your answers in the Answer Booklet(s) provided.

1. You are currently working as a researcher in a food company. You are required to produce a product based on local fruits. The food product should have a shelf life of at least 1 year and you are allowed to use any preservation technique. Your product should be marketable and saleable in shops .Your task includes:
 - a. Choose **ONE (1)** local fruit and create a product based on the item. (2 marks)
 - b. State reasons why you chose the local fruit and why you decided to produce the food product?
(8 marks)
 - c. State the recipe (ingredients and method) and justify which preservation technique(s) you used and state your reason why you decided to choose that technique.
(10 marks)
 - d. Discuss at least **FIVE (5)** positive and negative impacts as a result the techniques chosen.
(10 marks)

END OF EXAM PAPER