

FACULTY OF CULINARY ARTS

FINAL EXAMINATION

Student ID (in Figures) :

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Student ID (in Words) : _____

Course Code & Name : **CUL1103 BASIC CULINARY**
Semester & Year : January – April 2020
Lecturer/Examiner : Mohammed Razif Haron
Duration : 2 Hours

INSTRUCTIONS TO CANDIDATES

1. This question paper consists of 2 parts:
PART A (30marks) : Answer all THIRTY (30) multiple choice questions. Answers are to be shaded in the Multiple Choice Answer Sheet provided.
PART B (70marks) : 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 = 10 (Including the cover page)

PART B : SHORT ANSWER QUESTIONS (70 MARKS)

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

1. **FIGURE 1** below is a structure of a chicken. Label the bones that matches with the numbered parts.

(14 marks)

Structure of a Chicken

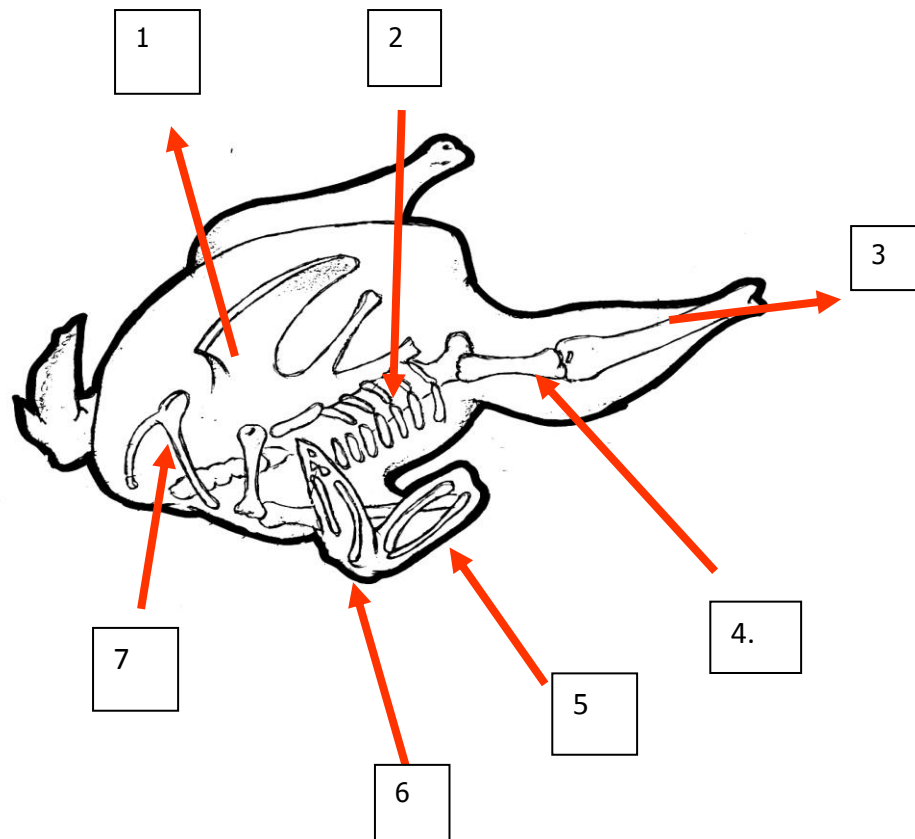


FIGURE 1

2. A Chef of the kitchen must ensure that the quality of the fish purchased for the intended use has to meet specific quality for freshness standards. Describe the fish parts provided in terms of their quality for freshness. (7 marks)

- i. The eyes (1 mark)
- ii. The scales (1 mark)
- iii. The gills (1 mark)
- iv. The abdomen and belly (1 mark)
- v. The flesh (1 mark)
- vi. The anus (1 mark)
- vii. The skin (1 mark)

1. Copy **TABLE 1** below into the answer script, fill in the quality points of a fresh poultry against the frozen one. (14 marks)

| <u>Pointers</u> | <u>Fresh Chicken</u> | <u>Frozen Chicken</u> |
|-----------------------|----------------------|-----------------------|
| <u>Freshness</u> | | |
| <u>Appearance</u> | | |
| <u>Skin and Bones</u> | | |
| <u>Smell</u> | | |
| <u>Breast</u> | | |
| <u>Legs</u> | | |
| <u>Joints</u> | | |



TABLE 1

4. Explain the following terms for soup: (8 marks)
- Cream soups:
- Purées:*
- Bisques :*
- Chowder:
5. Identify **THREE (3)** main ingredients used in the process of making *consommé* and explain briefly the process. (8marks)
6. List **FIVE (5)** basic rules of knife safety. (10 marks)
7. Explain the process of *Pane´* or breading of a chicken part. (9 marks)

END OF EXAM PAPER