



Private &
Confidential

FACULTY OF CULINARY ARTS

FINAL EXAMINATION

Student ID (in Figures) :

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Student ID (in Words) : _____

Course Code & Name : **CUL1143 Food Commodities**
Semester & Year : January – April 2020
Lecturer/Examiner : Choong Siew Lee
Duration : 2 Hours

INSTRUCTIONS TO CANDIDATES

1. This question paper consists of 2 parts:
PART A (30 : THIRTY (30) multiple choice questions. Answers are to be shaded in the marks) Multiple Choice Answer Sheet provided.
PART B (70 : FIVE (5) short answer questions. Answers are to be written in the Answer marks) 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.

PART B : SHORT ANSWER QUESTIONS (70 MARKS)

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

- 1a. Butter is a dairy product made by churning fresh or fermented cream. List and explain **FIVE (5)** characteristics of butter. (5 marks)
- b. Name and describe **FOUR (4)** types of butter. (12 marks)
- 2a. Define the term legumes. (4 marks)
- b. List **FOUR (4)** examples of each category of legumes. (6 marks)
3. Mr Justin, a regular customer had placed an order for Fish and Chips in your cafe.
- a. Suggest **FOUR (4)** types of condiments that are suitable to be offered to Mr Justin? (4 marks)
- b. Describe the condiments suggested in 3a. (8 marks)
- c. As a head chef, explain to your staff why are condiments offered to the customer. (4 marks)
4. Vegetables can be classified according to their botanical family or by identifying the edible parts.
- a. List and describe **NINE (9)** categories of vegetables. (9 marks)
- b. Give **TWO (2)** examples of vegetables for each category given in 4a. (9 marks)

5. Define the term:

(9

marks)

- i. Ultra High Temperature Processing (UHT)
- ii. Homogenization
- iii. Caramelization

END OF EXAM PAPER