



**FACULTY OF CULINARY ARTS**

**FINAL EXAMINATION**

Student ID (in Figures) :

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Student ID (in Words) :

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Course Code & Name : **CUL1153 Kitchen and Hygiene Management**  
 Semester & Year : January – April 2020  
 Lecturer/Examiner : Abdul Mudzzamir  
 Duration : 2 Hours

**INSTRUCTIONS TO CANDIDATES**

- 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 (50 marks) : SEVEN (7) short answer questions. Answers are to be written in the Answer Booklet provided.**
  - PART C (20 marks) : ONE (1) essay question. Answers are to be written in the Answer Booklet provided.**
- Candidates are not allowed to bring any unauthorised materials except writing equipment into the Examination Hall. Electronic dictionaries are strictly prohibited.**
- 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.**
- 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 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 (50 MARKS)**

**INSTRUCTION(S) : SEVEN (7) short answer questions. Answer ALL questions in the Answer Booklet(s) provided.**

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1. Discuss and give your suggestion on how to overcome fatigue or tiredness in kitchen. (4 marks)
2. When opening a new food business, discuss the importance of:
  - a. Equipment (4 marks)
  - b. Layout (4 marks)
3. Why is having proper work space important when designing a kitchen layout? (3 marks)
4. Kitchens can be divided into sections. Identify all the sections in detail. (5 marks)
5.
  - a. State **EIGHT (8)** job tasks of the Executive Chef. (8 marks)
  - b. State **FIVE (5)** job tasks of the Chef de Partie. (5 marks)
  - c. State **THREE (3)** job tasks of the Assistant Chef (*Le Commis Chef*) (3 marks)
6. Briefly describe the planning and layout of the cooking area. (4 marks)
7. When hiring a specialist or consultant for kitchen designing, he or she should have expertise in certain areas. List down all the areas of expertise. (10 marks)

**END OF PART B**

**PART C : ESSAY QUESTIONS (20 MARKS)**

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

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Draw the organization chart for Traditional Kitchen and explain the job responsibilities for each of the kitchen personal. (20 marks)

**END OF PAPER**