

FACULTY OF CULINARY ARTS

FINAL EXAMINATION

Student ID (in Figures) :

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Student ID (in Words) : _____

Course Code & Name : **CUL1163 Butchery**
Semester & Year : January – April 2020
Lecturer/Examiner : Hasri Bin Hassan
Duration : 2 Hours

INSTRUCTIONS TO CANDIDATES

1. This question paper consists of 2 parts:
 - PART A (30 marks) :** 30 multiple choice questions. Answers are to be shaded in the Multiple Choice Answer Sheet provided.
 - PART B (70 marks) :** EIGHT (8) short answer questions. Answers are to be written in the Answer 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.

Total Number of pages = 8 (Including the cover page)

PART B : SHORT ANSWER QUESTIONS (70 MARKS)

INSTRUCTION(S) : EIGHT (8) short answer questions. Answer ALL questions in the Answer Booklet (s) provided.

1. You are required to buy fish for the usage of your restaurant. Describe the quality characteristics to look out for when buying fresh fish. (6 marks)
2. a. Molluscs are soft sea animals which can be divided into **THREE (3)** main categories. List and explain all of them. (6 marks)
b. Give **THREE (3)** examples of seafood in each category given in **2a**. (9 marks)
3. Explain the importance of trussing a chicken before roasting. (3 marks)
4. a. Differentiate between chump on lamb leg and chump off lamb leg. (4 marks)
a. Lamb can be evaluated in **TWO (2)** basic factors. List down the factors. (2 marks)
5. a. You are in the midst of opening a butcher shop. Justify the types of tools and equipment you should have in your butchery shop. (10 marks)
a. Explain in detail the advantages of using a grinding machine in the Butchery Department. (5 marks)
6. a. Identify the procedures that should be followed in the event of a fire in the kitchen. (7 marks)
b. Give an example of an incident involving burns occurring in the kitchen. (4 marks)
7. Discuss in detail **TWO (2)** types of the meat tenderizing methods. (4 marks)
8. a. List down the methods of preparation for the chicken named *sauté cut/ fricassee*. (7 marks)
b. Differentiate between White fattened poultry and dark fattened poultry. (3 marks)

END OF EXAM PAPER